



PESTO DI MANDORLA E MIELE

chef Advanced level

GELATO PREPARATION

INGREDIENTS

JOYPASTE PESTO DI MANDORLA

PREPARATION

1000g Add JOYPASTE PESTO DI MANDORLA to white base, mix and put in the
125g batch freezer.

INGREDIENTS

JOYCOUVERTURE GIANDUIOTTO

roasted almonds

PREPARATION

qb Extract half of gelato and put inside in a mold madeleine shape and put in
qb shock freezer.
Glaze roasted almond with JOYCOUVERTURE GIANDUIOTTO, previously
heated to 35°.

FINAL COMPOSITION

INGREDIENTS

JOYTOPPING MIELE

PREPARATION

qb Extract the other part of gelato and put it in shock freezer.
Unmold and put on top of the tub.
Decorate with JOYTOPPING MIELE, flakes almond and covered almond.