



PESTO DI MANDORLA E MIELE

👤 Advanced level

GELATO PREPARATION

JOYPASTE PESTO DI MANDORLA

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

JOYCOUVERTURE GIANDUIOTTO

roasted almonds

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

FINAL COMPOSITION

JOYTOPPING MIELE

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.