



BELLE HELENE

chef Intermediate level

PREPARATION FLAVoured BASE

INGREDIENTS

White base

JOYPASTE VANIGLIA BIANCA

PREPARATION

3000g Add **JOYPASTE VANIGLIA BIANCA** to the white base, mix with a hand
60g blender.
Put in the batch freezer.

VARIEGATE

INGREDIENTS

JOYCREAM DARK

PREPARATION

qb Extract half of the ice cream and mix with **NOCCIOLATA ICE CROCK**.
Remove the remaining ice cream and put in blast chiller for about 3 minutes.
Pour over the surface of the other **NOCCIOLATA ICE CROCK**.
Decorate the surface with hazelnut grains.

FINAL COMPOSITION

INGREDIENTS

JOYCREAM DARK

PREPARATION

Decorate with **JOYCREAM DARK, TUTTAFRUTTA PERA CESARIN** and
DOBIA CHOCOLATE PEAR SILHOUETTE 77909.