



TORTA GELATO JOYFULL MANDARINO

👤 Advanced level

GELATO PREPARATION

JOYFULL MANDARINO
water

1800g
2200

Mix **JOYFULL MANDARINO** with water, mix with hand blender, let the mixture rest for some minutes and put in the batch freezer.

GELATO CAKE CREATION

JOYCREAM PISTACCHIO CROCK

in a mold put mandarin sorbet for half, fill with small layer of JOYCREAM PISTACCHIO CROCK and close with another layer of sorbet. put in shock freezer until harder.

COVER PREPARATION

JOYCOUVERTURE PISTACCHIO
chopped pistachios

500g
50g

Warm JOYCOUVERTURE PISTACCHIO at 35° and add pistachio grains.

FINAL COMPOSITION

Dip cake sorbet in pistachio cover for half and put pistachio grains on the edge.
Decorate with whole pistachio, TUTTAFRUTTA ARANCIA, SPIRAL DARK DOBLA and DAISY DOBLA.

irca
GROUP

Extraordinary
made simple.