



TORTA GELATO JOYFULL MANDARINO

👤 Advanced level

GELATO PREPARATION

INGREDIENTS

JOYFULL MANDARINO
water

PREPARATION

1800g Mix **JOYFULL MANDARINO** with water, mix with hand blender, let the
2200 mixture rest for some minutes and put in the batch freezer.

GELATO CAKE CREATION

INGREDIENTS

JOYCREAM PISTACCHIO CROCK

PREPARATION

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

INGREDIENTS

JOYCOUVERTURE PISTACCHIO
chopped pistachios

PREPARATION

500g Warm JOYCOUVERTURE PISTACCHIO at 35° and add pistachio grains.
50g

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.