

GELATO WITH FRANUÍ

Basic level

Recipe to prepare 1kg ice cream topped with Franuí.



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

Water	1000g
Raspberry puree	2000g
Joylife Purafrutta Veg	900g
Joycream Raspberry Milk	as needed
Joycream Raspberry White	as needed
Joycouverture Extra Choc Milk	as needed
Joycouverture Extra Choc White	as needed

- Pour water into a jug with 2 kg of sugar-free raspberry puree. Add Joylife Purafrutta Veg and blend until completely dissolved, then let it rest for 30 min.
- Churn and variegate half of the tub with Joycream Raspberry Milk, leveling it on the surface.
- Evenly add the previously heated Joycouverture Extra Choc Milk and White.
- Close the tub with the gelato to about 1.0–1.5 cm from the rim and place it in the blast freezer for 5 min.
- Add a layer of Joycream Raspberry White and blast freeze for 5–6 min.
- Pour a layer of Joycouverture Extra Choc White (100–130 g), level it, then add the layer of Joycouverture Extra Choc Milk and freeze at -20 °C for 3 min.

DECORATION

Franuí	as needed

Break the coating by lifting some slabs and decorate with Franuí bites cut in half.