



# GELATO WITH FRANUÍ

👤 Basic level

Recipe to prepare 1kg ice cream topped with Franuí.

## PREPARATION

### INGREDIENTS

Water  
 Raspberry puree  
[Joylife Purafrutta Veg](#)  
[Joycream Raspberry Milk](#)  
[Joycream Raspberry White](#)  
[Joycouverte Extra Choc Milk](#)  
[Joycouverte Extra Choc White](#)

### PREPARATION

- |       |  |
|-------|--|
| 1000g |  |
| 2000g | • 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. |
| 900g  |  |
| qb    | • Churn and variegate half of the tub with Joycream Raspberry Milk, leveling it on the surface.  |
| qb    |  |
| qb    | • Evenly add the previously heated Joycouverte Extra Choc Milk and White.  |
| qb    | • 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 Joycouverte Extra Choc White (100–130 g), level it, then add the layer of Joycouverte Extra Choc Milk and freeze at -20 °C for 3 min.        |

## DECORATION

### INGREDIENTS

Franuí

### PREPARATION

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