



FRANUÍ GELATO

👤 Basic level

Recipe to prepare a 1 kg Franuí tub.

PREPARATION

INGREDIENTS

water
raspberry puree
[joylife Purafrutta Veg](#)
[joycream franuí milk](#)
[joycream franuí white](#)
[joycouverture extra choc milk](#)
[joycouverture extra choc white](#)
bon bon franuí

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 | • Churn and variegate half of the tub with Joycream Franuí Milk, leveling it on the surface. |
| qb | • Evenly add the previously heated Joycouverture 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. |
| qb | • Add a layer of Joycream Franuí White and blast freeze for 5–6 min. |
| qb | • 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. |
| qb | |

DECORATION

Break the coating by lifting some slabs and decorate with Franuí Frozen bon bons cut in half.