



FRANUÍ GELATO

chef 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	• 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.
2000g	• Churn and variegate half of the tub with Joycream Franuí Milk, leveling it on the surface.
900g	• 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.