

CREMOSO AL MANGO

Basic level

Recipe for preparing a Cremoso al Mango (1 kg).
For this recipe, it's necessary to prepare the BASE BIANCA LEGGERA 100 F, discover here how to prepare it.

PREPARATION

Whole Milk	450g
Joycream Crystal Mango	400g
Base Bianca Leggera 100 F	150g

- Mix whole milk, BASE BIANCA LEGGERA 100F (discover here how to prepare it) and JOYCREAM CRISTAL MANGO in a jug. Let rest for about 30 minutes
- Pour into the batch freezer and variegate in the middle with JOYCREAM CRYSTAL MANGO
- Complete the tray by extracting all the gelato from the batch freezer, restoring the desired shape. Blast chill for about 2–3 minutes

DECORATION

Joycream Crystal Mango	qb
Mango NEW - Decorazione Dobla	qb

- Decorate the top with JOYCREAM CRYSTAL MANGO and place in the blast chiller for about 2 more minutes
- Decorate as desired, alternating slices of fresh mango with MANGO NEW DOBLA
- Display in the showcase at -12/-13°C