



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 Dobra

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

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GROUP

Extraordinary
made simple.