



# DUBAI CARAMEL

chef Basic level

Recipe for preparing Dubai Caramel (1kg)

## PREPARATION

### INGREDIENTS

Joybase Passion SA Double

Whole Milk

35% Fat Cream

Joypaste Biscocrema

Sucrose

### PREPARATION

500g  
315g  
60g  
40g  
85g

- Blend the WHITE BASE with our Joypaste Biscocrema in a jug.
- Allow to rest for 15 to 30 minutes.
- Churn and, during extraction, variegate in the center with Joycream Dubai Caramel.
- Close the container with the remaining gelato, leaving 1 cm from the rim.
- Blast-freeze for 5 minutes, then pour Joycream Dubai Caramel to create an even layer.
- Blast-freeze for a further 5 minutes, then display in the showcase.