



DUBAI CARAMEL

🏠 Basic level

Recipe for preparing Dubai Caramel (1kg).

For this gelato recipe, it's necessary to prepare BASE BIANCA PASSION SA DOUBLE, [discover here](#) how to create it.

PREPARATION

BASE BIANCA PASSION SA DOUBLE

Whole Milk

35% Fat Cream

[Joypaste Biscoкрема](#)

Sucrose

[Joycouverture Extra Choc Milk](#)

[Joycream Dubai Caramel](#)

500g

315g

60g

40g

85g

qb

qb

- Mix in a jug the BASE BIANCA PASSION SA DOUBLE ([discover here](#) how to create the base) and the remaining ingredients. Let rest for about 30 minutes
- Prepare, using silicone or baking paper, a sheet the same size as the JOYCOUVERTURE EXTRA CHOC MILK tray
- Pour into the batch freezer and layer in the middle with JOYCREAM DUBAI CARAMEL
- Complete the tray by extracting and leveling the remaining gelato, leaving about 1 cm from the edge. Blast chill for about 5 minutes
- Pour a layer of JOYCREAM DUBAI CARAMEL and after 2 minutes in the blast chiller place the JOYCOUVERTURE EXTRA CHOC MILK sheet on top
- Break the surface of the sheet with a spatula. Blast chill for about 5 minutes
- Decorate as desired with toasted kataifi pastry
- Display in the showcase at -12/-13°C