

PISTACCHIOVÈ TART

Intermediate level

Recipe to create a tub of Vegan Pistachio Tart ice cream.



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

Alpro Barista Oat for professional	2l
Joylife Vegan Pro	750g
Joypaste Frollino	140g
Joycream Pistacchiovè	qb

- Mix 2L of Alpro Barista Oat for Professional with 750g of Joylife Vegan Pro.
- Add the Joypaste Frollino and let it rest for 30 minutes.
- Churn the mixture and layer it alternately with Joycream Pistacchiovè.

DECORATION

Joycream Pistacchiovè	qb
Vegan cookies	qb

- Finish the layering with a final layer of Joycream Pistacchiovè.
- Decorate with vegan cookies and shelled pistachios.