



NOCCIOVÈ TART

👤 Intermediate level

Recipe to create a tub of vegan hazelnut tart gelato.

Preparation

INGREDIENTS

[Alpro Barista Avena for professional](#)

[Joylife Vegan Pro](#)

[Joypaste Frollino](#)

[Joycream Nocciové](#)

PREPARATION

2l
750g
140g
qb

- Mix 2 L of Alpro Barista Oat for Professional with 750 g of Joylife Vegan Pro.
- Add Joypaste Frollino and let the mixture rest for 30 minutes.
- Churn, then layer alternately with Joycream Nocciové to create the variegation.

Decorazione

INGREDIENTS

[Joycream Nocciové](#)

Vegan cookies

[Roasted Whole Hazelnut](#)

PREPARATION

qb
qb
qb

- After layering the gelato with the variegate, spread a final layer of Joycream Nocciové on top.
- Decorate as desired with vegan biscuits and whole toasted hazelnuts.



RECIPE CREATED BY:

EMANUELE ARCECI

ICE CREAM MAKER