

NOCCIOVÈ TART

Intermediate level

Recipe to create a tub of vegan hazelnut tart gelato.



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

Alpro Barista Avena for professional	2l
Joylife Vegan Pro	750g
Joypaste Frollino	140g
Joycream Nocciovè	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 Nocciovè to create the variegation.

DECORAZIONE

Joycream Nocciovè	qb
Vegan cookies	qb
Roasted Whole Hazelnut	qb

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