



NOCCIOVÈ TART

👤 Intermediate level

Recipe to create a tub of vegan hazelnut tart gelato.



RECIPE CREATED BY:

Emanuele Arceci
Ice cream maker

PREPARATION

[Alpro Barista Avena for professional](#)
[Joylife Vegan Pro](#)
[Joypaste Frollino](#)
[Joycream Nocciovè](#)

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 Nocciovè to create the variegation.

DECORAZIONE

[Joycream Nocciovè](#)
Vegan cookies
[Roasted Whole Hazelnut](#)

qb
qb
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.