



CRYSTAL MANGO

🏠 Intermediate level

Recipe to prepare a 1 kg tub of Coconut Gelato with Mango Variegate.

This recipe requires preparing the White Base Leggera 100 F — [find out](#) here how to make it.



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

[White Base Leggera 100 F](#)

[Joygelato Cocco](#)

[Joypaste vaniglia 1919](#)

Panna

[Joycream Crystal Mango](#)

1kg

30g

10g

50g

qb

- Mix the Light White Base 100F ([find out](#) here how to prepare it), Joygelato Coconut, and Joypaste Vanilla 1919 in a pitcher. Let the mixture rest for about 30 minutes.
- Pour into the batch freezer and layer in the middle with Joycream Crystal Mango.
- Finish filling the tub by extracting and leveling the remaining gelato, leaving about 1 cm from the rim. Blast chill for about 5 minutes.

DECORAZIONE

[Joycream Crystal Mango](#)

Mango New Dobra

Mango fresco

Cocco fresco

qb

qb

qb

qb

- Pour a layer of Joycream Crystal Mango and place in the blast chiller for 5–6 minutes.
- Decorate as desired, alternating slices of mango, pieces of coconut, and Mango New Dobra.

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GROUP

Extraordinary
made simple.