

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:

Emanuele Arceci

Ice cream maker

PREPARATION

White Base Leggera 100 F	1kg
Joygelato Cocco	30g
Joypaste vaniglia 1919	10g
Panna	50g
Joycream Crystal Mango	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	qb
Mango New Dobla	qb
Mango fresco	qb
Cocco fresco	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 Dobla.