

ABSOLUTE CARAMEL

Intermediate level

Recipe to prepare a 1 kg tub of Salted Caramel Gelato.
This recipe requires preparing the Light White Base 100 F — find out here how to make it.



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

Whole Milk	500ml
Joycream Caramel Fleur De Sel	350g
White Base Leggera 100 F	150g
Joybase Superfrutta 50	5g

- Mix whole milk, Light White Base 100F (find out here how to prepare it), Joycream Caramel Fleur De Sel, and Joybase Superfrutta 50 in a pitcher.
- Let the mixture rest for about 30 minutes.
- Pour into the batch freezer and variegate in the middle with Joycream Caramel Fleur De Sel.
- Finish the tub by extracting all the gelato from the batch freezer and shaping it as desired. Blast chill for about 2–3 minutes.

DECORATION

Joycream Caramel Fleur De Sel	qb

- Decorate the top with Joycream Caramel Fleur De Sel and place in the blast chiller for about 2 more minutes.
- Display in the showcase at -12/-13°C.