



# 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
<a href="#">Joycream Caramel Fleur De Sel</a>	350g
<a href="#">White Base Leggera 100 F</a>	150g
<a href="#">Joybase Superfrutta 50</a>	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

<a href="#">Joycream Caramel Fleur De Sel</a>	qb
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- 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.