



WHITE HAZELNUT

👤 Intermediate level

Recipe to prepare a tub of White Hazelnut gelato.

This recipe involves preparing the White Base Passion SA Double — [find out](#) here how to make it.

Preparation

INGREDIENTS

[White Base Passion SA Double](#)

Whole Milk

[Joypaste Pesto di Nocciola](#)

[Joypaste Frollino](#)

Sugar

[Joyplus Prosoft](#)

Salt

[Joycream Nocciolata Bianca](#)

PREPARATION

500g

270g

100g

30g

80g

20g

1g

qb

- Blend all the ingredients in a jug together with the Passion SA Double White Base ([find out](#) here how to prepare it). Let the mixture rest for about 30 minutes.
- Pour into the batch freezer and layer in the middle with Joycream White Nocciolata.
- Complete the tub by extracting and leveling the remaining gelato, leaving about 1 cm from the rim. Then blast chill for approximately 5 minutes.

Decoration

INGREDIENTS

[Joycream Nocciolata Bianca](#)

[Nocciole Intere Tostate](#)

Chocolate flakes

PREPARATION

qb

qb

qb

- Pour a layer of Joycream White Nocciolata and place in the blast chiller for 5–6 minutes.
- Decorate as desired with Whole Roasted Hazelnuts and chocolate flakes.



RECIPE CREATED BY:

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