



# 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.



## RECIPE CREATED BY:

Emanuele Arceci  
Ice cream maker

## PREPARATION

[White Base Passion SA Double](#)  
Whole Milk  
[Joypaste Pesto di Nocciola](#)  
[Joypaste Frollino](#)  
Sugar  
[Joyplus Prosoft](#)  
Salt  
[Joycream Nocciolata Bianca](#)

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

[Joycream Nocciolata Bianca](#)  
[Nocciole Intere Tostate](#)  
Chocolate flakes

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.



Extraordinary  
made simple.