

DUBAI PISTACCHIO

Intermediate level

Recipe to create a tub of Dubai Pistachio gelato (1kg)



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

Whole Milk	1l
Joybase Cioccolato 150	140g
Sugar	330g
Joyplus Prosoft	30g
Joycream Dubai Pistacchio	qb
Joycouverture Extra Choc Milk	qb

- Mix the warm whole milk in a jug with the remaining ingredients, pre-mixed in a bowl. Let it rest for approximately 30 minutes.
- Prepare a sheet (using a silicone mat or baking paper) the same size as the Joycouverture Extra Choc Milk tub.
- Pour the mixture into the batch freezer and layer the center with Joycream Dubai Pistachio.
- Complete the tub by extracting and leveling the remaining gelato, leaving about 1 cm from the rim. Blast chill for approximately 5 minutes.

DECORATION

Joycream Dubai Pistacchio	qb
Joycouverture Extra Choc Milk	qb
Toasted kataifi Pastry	qb

- Pour a layer of Joycream Dubai Pistachio and, after 2 minutes in the blast chiller, place the Joycouverture Extra Choc Milk sheet on top.
- Break the surface of the chocolate sheet using a spatula. Blast chill for approximately 5 minutes.
- Decorate as desired with toasted kataifi pastry.