



# WAFERNUT NOIR

👤 Intermediate level

Recipe for making a tub of Wafernut Noir gelato. (1kg)  
This recipe includes the preparation of the PASSION SA DOUBLE White Base — [find out](#) here how to make it.



## RECIPE CREATED BY:

Emanuele Arceci  
Ice cream maker

## PREPARATION

White Base Passion SA Double  
Whole Milk  
[Joypaste Frollino](#)  
[Joypaste Nocciola Italia](#)  
Sugar  
[Joycream Wafernut Noir](#)  
[Joycream Nocciolata Bianca](#)

500g  
305g  
25g  
80g  
90g  
qb  
qb

- Mix the PASSION SA DOUBLE White Base ([find out](#) here how to prepare it) together with the remaining ingredients in a jug. Let the mixture rest for about 30 minutes.
- Pour into the batch freezer and ripple through the center with both Joycream Nocciolata Bianca and Joycream Wafernut Noir.
- Fill the tub by extracting all the gelato from the batch freezer, shaping it as desired. Blast chill for approximately 2–3 minutes.

## DECORATION

[Joycream Nocciolata Bianca](#)  
[Joycream Wafernut Noir](#)  
Wafer alla Nocciola e Cacao

qb  
qb  
qb

- Decorate the top with both Joycream Nocciolata Bianca and Joycream Wafernut Noir.
- Garnish as desired with hazelnut and cocoa-flavoured wafers. Place in the blast chiller for a further 2 minutes.