



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.

Preparation

INGREDIENTS

White Base Passion SA Double

Whole Milk

[Joypaste Frollino](#)

[Joypaste Nocciola Italia](#)

Sugar

[Joycream Wafernut Noir](#)

[Joycream Nocciolata Bianca](#)

PREPARATION

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

INGREDIENTS

[Joycream Nocciolata Bianca](#)

[Joycream Wafernut Noir](#)

Wafer alla Nocciola e Cacao

PREPARATION

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.



RECIPE CREATED BY:

EMANUELE ARCECI

ICE CREAM MAKER