



WAFERNUT CLAIR

🏠 Intermediate level

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



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

White Base Passion SA Double

500g

Whole Milk

295g

[Joypaste Nocciola Premium](#)

100g

Sugar

90g

[Joyplus Prosoft](#)

15g

[Joycream Wafernut Clair](#)

qb

- Mix the PASSION SA DOUBLE White Base 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 Joycream Wafernut Clair.
- 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 Wafernut Clair](#)

qb

Wafer

qb

- Decorate the top with Joycream Wafernut Clair.
- Garnish as desired with hazelnut-flavoured wafers. Place in the blast chiller for a further 2 minutes.