



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:

Emanuele Arceci
Ice cream maker

PREPARATION

White Base Passion SA Double
Whole Milk

[Joypaste Nocciola Premium](#)

Sugar

[Joyplus Prosoft](#)

[Joycream Wafernut Clair](#)

500g

295g

100g

90g

15g

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](#)

Wafer

qb

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.