



WAFERNUT BLANC

🏠 Intermediate level

Recipe for preparing a tub of Wafnut Blanc. (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 Nocciola Italia](#)

Sugar

[Joyplus Prosoft](#)

[Joycream Wafernut Blanc](#)

500g

305g

90g

85g

20g

qb

- Blend the Passion SA Double White Base with the remaining ingredients in a jug. Let it rest for about 30 minutes.
- Pour the mixture into the batch freezer and ripple through the center with Joycream Wafernut Blanc.
- Complete 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 Blanc](#)

Hazelnut Wafer

qb

qb

- Decorate the top with Joycream Wafernut Blanc.
- Garnish as desired with hazelnut-flavored wafers. Place in the blast chiller for an additional 2 minutes.