

WAFERNUT BLANC

Intermediate level

Recipe for preparing a tub of Wafrnut Blanc. (1kg)
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	305g
Joypaste Nocciola Italia	90g
Sugar	85g
Joyplus Prosoft	20g
Joycream Wafernut Blanc	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	qb
Hazelnut Wafer	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.