



WAFERNUT BLANC

🏠 Intermediate level

Recipe for preparing a tub of Wafernut 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

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.

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GROUP

Extraordinary
made simple.