



CROCCANTISSIMO

🏠 Intermediate level

Recipe for a tub of Croccantissimo gelato.

This recipe includes the preparation of the PASSION SA DOUBLE WHITE BASE — [find out](#) here how to make it.

Preparation

INGREDIENTS

White Base Passion SA Double

Whole Milk

[Joypaste White Chocolate](#)

Sugar

[Joyplus Prosoft](#)

[Joucream Croccantissimo](#)

[Pralin Delicrisp Pistache](#)

[Joycouverture Extra Choc Milk](#)

[Joycouverture Extra Choc White](#)

PREPARATION

500g

315g

125g

50g

10g

qb

qb

qb

qb

- Blend the Passion SA Double White Base ([find out](#) here how to make it) with the remaining ingredients in a jug. Let it rest for approximately 30 minutes.
- Prepare a pure Pralin Delicrisp Pistachio slab on baking paper or a silicone mat, sized to fit the tub.
- Prepare a slab of Joycouverture Extra Choc White & Milk on baking paper or a silicone mat, sized to fit the tub.
- Pour the mixture into the batch freezer, layer with Joycream Croccantissimo, and place the Pralin Delicrisp Pistachio slab on top.
- Complete the tub by extracting and leveling the remaining gelato, leaving about 1 cm from the rim. Blast chill for approximately 5 minutes.

Decoration

INGREDIENTS

[Joycream Croccantissimo](#)

[Joycouverture Extra Choc Milk](#)

[Joycouverture Extra Choc White](#)

PREPARATION

qb

qb

qb

- Pour a layer of Joycream Croccantissimo and place the Joycouverture Extra Choc White & Milk slab on top.
- Break the surface of the slab with a spatula and place in the blast chiller for approximately 3-5 minutes.



RECIPE CREATED BY:

EMANUELE ARCECI

ICE CREAM MAKER