



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.



RECIPE CREATED BY:
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Ice cream maker

PREPARATION

White Base Passion SA Double
Whole Milk
[Joypaste White Chocolate](#)
Sugar
[Joyplus Prosoft](#)
[Joucream Croccantissimo](#)
[Pralin Delicrisp Pistache](#)
[Joycouverte Extra Choc Milk](#)
[Joycouverte Extra Choc White](#)

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 Joycouverte 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

[Joycream Croccantissimo](#)
[Joycouverte Extra Choc Milk](#)
[Joycouverte Extra Choc White](#)

qb
qb
qb

- Pour a layer of Joycream Croccantissimo and place the Joycouverte 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.