

CHOCOBISCOTTO GLUTEN FREE

Intermediate level

Recipe for preparing a 1 kg tub of Dulce de Leche Gelato with Chocobiscotto Gluten Free variegate.
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
cream with 35% fat	70g
Whole Milk	300g
Joypaste Dulce De Leche	30g
Sugar	100g
Joycream Chocobiscotto Gluten Free	qb

- Blend the Passion SA Double White Base (find out here how to prepare it) with the remaining ingredients in a jug. Let it rest for approximately 30 minutes.
- Pour the mixture into the batch freezer and ripple through the center with Joycream Chocobiscotto Gluten Free.
- 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 Chocobiscotto Gluten Free	qb

- **D**ecorate the top with Joycream Chocobiscotto Gluten Free.
- Place in the blast chiller for an additional 2 minutes.