



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:

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Ice cream maker

PREPARATION

[White Base Passion SA Double](#)

cream with 35% fat

Whole Milk

[Joypaste Dulce De Leche](#)

Sugar

[Joycream Chocobiscotto Gluten Free](#)

500g

70g

300g

30g

100g

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](#)

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

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GROUP

Extraordinary
made simple.