



CINNAMON ROLL

👤 Intermediate level

Recipe for preparing a tub of a Cinnamon Roll gelato(1 kg). For this recipe, it's necessary to prepare the BASE BIANCA LEGGERA 100 F, [discover here](#) how to prepare it.



RECIPE CREATED BY:

Emanuele Arceci
Ice cream maker

PREPARATION

White Base Leggera 100F	800g
Joypaste Frollino	15g
Butter	45g
Joycream Speculoos	55g
Cinnamon Powder	4g
Joypaste Crema Pasticcera	16g
Whole Milk	65g

- Mix the White Base Leggera 100F ([discover here](#) how to prepare it) in a jug together with the remaining ingredients. Let it rest for about 30 minutes.
- Pour into the batch freezer and layer with some Joycream Speculoos.
- Complete the tub by extracting and leveling the remaining gelato, leaving about 1 cm from the rim. Blast chill for about 5 minutes.

DECORATION

Joycream Speculoos	qb
Joycouverte Extra Choc White	qb
Cinnamon Cookies	qb

- Pour a layer of Joycream Speculoos and add some previously melted Joycouverte Extra Choc White.
- Decorate the tub as desired with Chocolate Cinnamon Dobla and cinnamon biscuits.



Extraordinary
made simple.