

THE ORIGINAL TIRAMISÙ

Intermediate level

Recipe for making a tub of Tiramisù gelato. (1kg)
For this recipe, it's necessary to prepare the WHITE BASE PASSION SA DOUBLE, discover here how to prepare it.



RECIPE CREATED BY:

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Ice cream maker

COFFE SYRUP

Water	500g
Joypaste Tiramisù	200g
Sugar	300g

- Mix water, sugar, and Joypaste Tiramisù in a bowl.
- Gently warm the mixture before stirring.
- This tiramisu-flavored syrup is ideal for soaking sponge cake.
- Once prepared and after use, it is recommended to store the product in the refrigerator at +4°C.

PREPARATION

White Base Passion SA Double	500g
Whole Milk	300g
Pastorised egg yolk	20g
Mascarpone	50g
Joypaste Crema Pasticcera	25g
Joygelato Mascarpone	30g
Sugar	75g
Cocoa Sponge	qb
Joycream Caffè Biscotto	qb

- Mix the White Base Passion SA Double (click here to find out 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 variegate in the center with Joycream Caffè Biscotto and sponge cake soaked in coffee.
- Complete the tub by extracting all the gelato from the batch freezer and shaping it as desired. Blast chill for about 2–3 minutes.

DECORAZIONE

Joycream Caffè Biscotto	qb
Cocoa sponge	qb
Hazelnut Wafer	qb
Happykao	qb

- Decorate the surface with Joycream Caffè Biscotto and sponge cake soaked in coffee.
- Garnish as desired with hazelnut-flavored wafers. Place in the blast chiller for an additional 2 minutes.
- Dust before serving with Happycao.

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Extraordinary made simple.