



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.

Coffe Syrup

INGREDIENTS

Water
[Joypaste Tiramisù](#)
 Sugar

PREPARATION

500g
 200g
 300g

- Mix water, sugar, and Joypaste Tiramisù in a bowl.
- Gently warm the mixture before stirring.
- This tiramisù-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

INGREDIENTS

White Base Passion SA Double
 Whole Milk
 Pastorised egg yolk
 Mascarpone
[Joypaste Crema Pasticcera](#)
[Joygelato Mascarpone](#)
 Sugar
 Cocoa Sponge
[Joycream Caffè Biscotto](#)

PREPARATION

500g
 300g
 20g
 50g
 25g
 30g
 75g
 qb
 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

INGREDIENTS

[Joycream Caffè Biscotto](#)

Cocoa sponge

Hazelnut Wafer

[Happykao](#)

PREPARATION

qb

qb

qb

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 Happykao.



RECIPE CREATED BY:

EMANUELE ARCECI

ICE CREAM MAKER