



CRUFFIN

🏠 Intermediate level

Recipe for preparing a tub of gelato with Cruffin flavor. This recipe requires the preparation of the Base Bianca Passion SA Double — [click here](#) to find out how to make it.



RECIPE CREATED BY:

Emanuele Arceci
Ice cream maker

PREPARATION

White Base Passion SA Double
Whole Milk
[Joypaste Crema Pasticcera](#)
[Joypaste Frollino](#)
Butter
Sugar
[Joyplus Prosoft](#)
[Joyfruit Apple Pie](#)
[Joycream Crumble](#)

500g
330g
30g
10g
50g
60g
20g
qb
qb

- Mix the Base Bianca 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 both Joycream Crumble and Joyfruit Apple Pie.
- Complete the tub by extracting all the gelato from the batch freezer and shaping it as desired. Blast chill for about 2–3 minutes.

DECORATION

[Joycream Crumble](#)
[Joyfruit Apple Pie](#)
Dehydrated Apple Slices
Small Muffin

qb
qb
qb
qb

- Decorate the surface with both Joycream Crumble and Joyfruit Apple Pie.
- Garnish as desired with dehydrated apple slices and small muffins. Place in the blast chiller for an additional 2 minutes.