

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	500g
Whole Milk	330g
Joypaste Crema Pasticcera	30g
Joypaste Frollino	10g
Butter	50g
Sugar	60g
Joyplus Prosoft	20g
Joyfruit Apple Pie	qb
Joycream Crumble	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	qb
Joyfruit Apple Pie	qb
Dehydrated Apple Slices	qb
Small Muffin	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.