



PISTACHIO IN CIACULLI

🏠 Advanced level

A recipe by gelato master **Eugenio Morrone** for **The Signature Collection. Pistacchio a Ciaculli** combines pistachio gelato with Ciaculli mandarin for a fresh, aromatic and naturally intense flavor.



RECIPE CREATED BY:

Eugenio Morrone
World Champion of Gelato

MIXTURE

Milk 3,5 m.g.	1620g
Neutral based with fibers 15g	67g
Sugar	247g
Dextrose	180g
Dehydrated glucose	112g
Salt	4g
Aurea Pistachio chocolate	1124g
Water	1146g

- In a container, combine sucrose, 40 DE glucose, dextrose, DOMORI 15G NEUTRAL BASE WITH FIBERS, and salt.
- Heat the milk and water to 80°C (176°F) and add all the powders along with DOMORI AUREA PISTACHIO CHOCOLATE, then mix.
- Let rest.

FINAL COMPOSITION

Auera pistache cream	qb
Swirl Mandarin of Ciaculli - Cesarin	qb

- Churn the mixture.
- Scoop out half of the ice cream, creating an even layer in the container.
- Swirl with a uniform layer of DOMORI AUREA PISTACHIO CREAM diluted with 15% oil and previously caramelized pistachios, then add the remaining ice cream, leaving half a centimeter from the edge.
- Place in a blast chiller and, once sufficiently firm, pour in the CESARIN MANDARIN DI CIACULLI VARIEGATO.
- Decorate with caramelized pistachios, 5 cm CUP TARTLETS, CACAO POD, and DOBLA DARK SPEAR.



**Extraordinary
made simple.**