



# 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
<a href="#">Neutral based with fibers 15g</a>	67g
Sugar	247g
Dextrose	180g
Dehydrated glucose	112g
Salt	4g
<a href="#">Aurea Pistachio chocolate</a>	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

<a href="#">Auera pistache cream</a>	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.**