

# 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

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|---|---|
| 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

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|---|---|
| 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.