



GIANDUIA ICE CREAM WITH COCOA MASS AND NEUTRAL BASE WITH FIBER 15G

DOMORI

👤 Intermediate level

The balance of this recipe is designed for display cases at a temperature of -12 / -13°C.

It is possible to use a different cocoa mass.

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RECIPE CREATED BY:

Marco De Grada
Pastry chef



RECIPE CREATED BY:

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World Champion of Gelato

BLEND AND CHURN

Whole Milk 3,5% Fat	615g
35% Fat Cream	15g
Granulated Sugar	118g
Dextrose	51g
Skimmed Milk Powder	25g
Base Neutra con Fibre 15G	15g
Sur del Lago Cocoa Mass	60g
<u>Joypaste Nocciola Piemonte IGP</u>	100g
Salt	1g

- Mix all the dry ingredients together and add them to the previously heated milk and cream.
- Pour the mixture over the cocoa mass, pre-mix with a whisk, then blend with an immersion blender until smooth.
- Add the hazelnut paste and blend again.
- Let it rest for 2–3 hours.



Extraordinary
made simple.