



ICE CREAM WITH AUREA PISTACHIO CHOCOLATE AND DOMORI NEUTRAL BASE WITH FIBER 15G

👤 Intermediate level

The formulation of this recipe is designed for display cases held at a temperature of -12 to -13°C.

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RECIPE CREATED BY:

Marco De Grada
Pastry chef



RECIPE CREATED BY:

Eugenio Morrone
World Champion of Gelato

BLEND AND CHURN

Whole Milk 3,5% Fat	360g
Water	253g
Granulated Sugar	55g
Dextrose	40g
Dehydrated Glucose	25g
Base Neutra con Fibre 15G	15g
Aurea Pistacchio Chocolate	250g
Salt	2g

- Mix all dry ingredients and add them to the milk and cream, previously heated.
- Pour over the chocolate, pre-emulsify with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours.
- Churn.
- Place in a blast chiller for 5 minutes.
- Store in a display case at -12 to -13°C or keep at -18°C.



Extraordinary
made simple.