



## HAZELNUT ICE-CREAM ON A STICK

### STEP 1

#### INGREDIENTS

LIQUID CREAM 35% FAT

g 1.000

TENDER MIX

g 300

JOYPASTE NOCCIOLA PIEMONTE

g 60-80

#### PREPARATION

Add **TENDER DESSERT/TENDER MIX** to the cream and whip in a planetary mixer. Add the hazelnut paste and mix. With a pastry bag, fill the special silicone moulds for ice-cream on a stick by half and place a small amount of **NOCCIOLATA ICE** in the center. Close with the hazelnut soft ice-cream and insert the stick. Put into the blast freezer and bring to a temperature of -40°C. Remove quickly from the moulds and cover with **JOYCOUVERTURE GIANDUIOTTO** previously heated to 35°C. Decorate the surface as you wish.

### COATING

#### INGREDIENTS

NOCCIOLATA ICE

To Taste

#### PREPARATION

Remove quickly from the moulds and cover with **JOYCOUVERTURE GIANDUIOTTO** previously heated to 35°C.

Decorate the surface as you wish.

### STEP 3

#### INGREDIENTS

JOYCOUVERTURE GIANDUIOTTO

To Taste