

BITE ALPRO



GELATO PREPARATION USED PISTACCHIO 100%

INGREDIENTS

KIT GELATO ALPRO - ALPRO AVENA BARISTA FOR PROFESSIONAL

KIT GELATO ALPRO - JOYLIFE VEGAN PRO

JOYPASTE PISTACCHIO 100%

L 2

g 750

g 300

PREPARATION

Mix 2L of Alpro Barista Avena For Professional with 750g Joylife Vegan Pro.

Add Joypaste PISTACCHIO 100% and let it rest for 30 minutes.

Put in the blast chiller.

GELATO PREPARATION USED JOYPASTE NOCCIOLA

INGREDIENTS

JOYLIFE VEGAN PRO - ALPRO AVENA BARISTA FOR PROFESSIONAL

JOYLIFE VEGAN PRO - JOYLIFE VEGAN PRO

JOYPASTE NOCCIOLA

L 2

g 750

g 300

PREPARATION

Mix 2L of Alpro Barista Avena For Professional with 750g Joylife Vegan Pro.

Add Joypaste NOCCIOLA and let it rest for 30 minutes.

Put in the blast chiller.

BITE CREATION

INGREDIENTS

JOYCREAM BITTER VEGAN

To Taste

PREPARATION

In a silicon moulds put inside half gelato and in the middle put JOYCREAM BITTER VEGAN.

Close with other gelato and put in blast chiller.

FINAL COMPOSITION

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK

PREPARATION

To Taste

Remove it from the moulds and cover with JOYCOUVERTURE EXTRA CHOC DARK, heated previously at 35°.



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER