



CHEESECAKE AI FRUTTI DI BOSCO

CHEESECAKE FLAVOUR ICE CREAM WITH WILD BERRIES VARIEGATION

BASE MIXTURE PREPARATION

INGREDIENTS

FRESH MILK
SUGAR
JOYBASE TALENTO
LIQUID CREAM 35% FAT
LATTE MAGRO INSTANT
JOYGELATO CHEESECAKE

g 2120
g 435
g 117
g 212
g 117
g 150

PREPARATION

Mix sugar, **JOYBASE TALENTO 50**, **LATTE MAGRO INSTANT** and add to cream and milk.

Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours

Add **JOYGELATO CHEESECAKE** to the white base, mix with a hand blender and put in the batch freezer.

Place a layer of ice-cream into the ice-cream pan, forming a smooth surface then put into the blast chiller.

VARIEGATION AND DECORATION

INGREDIENTS

JOYFRUIT FRUTTI DI BOSCO
CHOPPED BISCUITS
WILD BERRIES

To Taste
To Taste
To Taste

PREPARATION

Spread about 1 centimetre of **JOYFRUIT WILD BERRIES** and decorate with crumbled biscuits and fresh wild berries.

AMBASSADOR'S TIPS

Find all the recipes for the various basic mixtures in the dedicated section!