



GELATO CREMINO DUBAI

MILK CHOCOLATE GELATO WITH A CRUNCHY PISTACHIO HEART AND A LUSCIOUS PISTACHIO CREAM TOPPING INSPIRED BY THE DUBAI STYLE.

DIFFICULTY LEVEL



CHOCOLATE ICE CREAM

INGREDIENTS

JOYQUICK MILK CHOCOLATE

g 1600

FULL-FAT MILK (3,5% FAT)

g 2500

PREPARATION

Mix **JOYQUICK MILK CHOCOLATE** with boiling water, blend with an immersion mixer, and churn.

DUBAI CREAM

INGREDIENTS

JOYCREAM DUBAI PISTACCHIO

To Taste

PREPARATION

Pour a generous amount of **JOYCREAM DUBAI PISTACCHIO** into the center of the gelato pan.

Then add another generous layer on top.

FINAL COMPOSITION

Churn the milk chocolate gelato, then spread half of it into the pan. Pour a generous amount of JOYCREAM DUBAI PISTACCHIO in the center. Let it firm up briefly in the blast chiller, then spread the remaining gelato on top. Finish by covering the surface with JOYCREAM DUBAI PISTACCHIO and decorate as desired.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER