



## OVETTO SPECIAL

### WHITE CHOCOLATE GELATO

#### INGREDIENTS

|                          |          |
|--------------------------|----------|
| WHITE BASE               | g 4.000  |
| JOYPASTE WHITE CHOCOLATE | g 400    |
| TOTAL                    | g 4.400  |
| NOCCIOLATA ICE           | To Taste |

#### PREPARATION

Mix white base with JOYPASTE WHITE CHOCOLATE, previously softened in a microwave oven, and put in the batch freezer. Place the ice-cream in a large previously cooled wide tray, level it at about 10 cm from the edge and place the tray in a blast chiller for 10 minutes.

### DECORATION

#### INGREDIENTS

|                |          |
|----------------|----------|
| NOCCIOLATA ICE | To Taste |
| JOYCREAM WHITE | To Taste |

#### PREPARATION

Pour NOCCIOLATA ICE and JOYCREAM WHITE on the ice-cream to create a two-tone effect. Decorate as desired with pieces of chocolate eggs.