



GELATO PREPARATION

INGREDIENTS

WHITE BASE
JOYPASTE MANDORLA TOSTATA

g 3000
g 150

PREPARATION

Add **JOYPASTE MANDORLA TOSTATA** to the white base and mix.
Put in the batch freezer.

VARIEGATE

INGREDIENTS

JOYCREAM PISTACCHIO CROCK

To Taste

PREPARATION

Extract half of gelato and put inside **JOYCREAM PISTACCHIO CROCK**.
Extract the other part of gelato and put it in shock freezer.

FINAL COMPOSITION

INGREDIENTS

JOYCREAM PISTACCHIO CROCK
WHOLE ROASTED PISTACHIOS

To Taste
To Taste

PREPARATION

Pour on top **JOYCREAM PISTACCHIO CROCK**.
Otherwise fill silicon mold with **JOYCREAM WAFERNUT CLAIR** and put in shock freezer until cool.
Remove the insert from the silicon mold and lay it on the surface of gelato.
Decorate with PISTACCHI INTERI TOSTATI e DOBLA ROSETTE PINK WHITE SMALL.



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER