



FRIZZZI POP CHOC BUBBLE BLUE

BUBBLE BLUE GELATO WITH GIANDUJA CHOCOLATE CRACKING SWIRL.

DIFFICULTY LEVEL



BUBBLE GUM ICE CREAM

INGREDIENTS

WHITE BASE	g 4000
JOYPASTE BUBBLE BLUE	g 200
TOTAL	g 4200

PREPARATION

Using an immersion blender, mix JOYPASTE BUBBLE BLUE and the white base.
Pour the ice cream in the batch freezer machine and start the freezing process.

CRACKLING SWIRL

INGREDIENTS

JOYCREAM FRIZZZI POP CHOC	g 2000
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FINAL COMPOSITION

Extract a first part of the ice cream from the batch freezer (about 2 kg) and make a first layer. Variegate the ice cream with JOYCREAM FRIZZZI POP CHOC (about 1 kg).
Immediately deposite one more layer of ice cream (about 2 kg) and put in the shock freezer for 2-3 minutes.
Variegate with one more layer of JOYCREAM FRIZZZI POP CHOC (about 1 kg) and put in the shock freezer for about 5 minutes. Decorate the ice cream as you wish with Dobra decorations.

ATTENTION:

In order to get the crackling and sparkling effect it is very important to keep the right proportion of 2 parts of Bubble blue ice cream and 1 part of JOYCREAM FRIZZZI POP CHOC variegate.

AMBASSADOR'S TIPS

JOYCREAM FRIZZZI POP CHOC is also perfect in combination with [JOYPASTE BISCOTTO PREMIUM](#)