



BITE ALPRO

GELATO PREPARATION USED PISTACCHIO 100%

INGREDIENTS		PREPARATION
KIT GELATO ALPRO - ALPRO AVENA BARISTA FOR PROFESSIONAL	L 2	Mix 2L of Alpro Barista Avena For Professional with 750g Joylife Vegan Pro.
KIT GELATO ALPRO - JOYLIFE VEGAN PRO	g 750	Add Joypaste PISTACCHIO 100% and let it rest for 30 minutes.
JOYPASTE PISTACCHIO 100%	g 300	Put in the blast chiller.

GELATO PREPARATION USED JOYPASTE NOCCIOLA

INGREDIENTS		PREPARATION
JOYLIFE VEGAN PRO - ALPRO AVENA BARISTA FOR PROFESSIONAL	L 2	Mix 2L of Alpro Barista Avena For Professional with 750g Joylife Vegan Pro.
JOYLIFE VEGAN PRO - JOYLIFE VEGAN PRO	g 750	Add Joypaste NOCCIOLA and let it rest for 30 minutes.
JOYPASTE NOCCIOLA ITALIA	g 300	Put in the blast chiller.

BITE CREATION

INGREDIENTS		PREPARATION
JOYCREAM BITTER VEGAN	To Taste	In a silicon moulds put inside half gelato and in the middle put JOYCREAM BITTER VEGAN. Close with other gelato and put in blast chiller.

FINAL COMPOSITION

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK

PREPARATION

To Taste

Remove it from the moulds and cover with JOYCOUVERTURE EXTRA CHOC DARK, heated previously at 35°.

RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER