

CHEESECAKE AI FRUTTI DI BOSCO

CHEESECAKE FLAVOUR ICE CREAM WITH WILD BERRIES VARIEGATION

BASE MIXTURE PREPARATION

INGREDIENTS		PREPARATION
FRESH MILK	g 2120	Mix sugar, JOYBASE TALENTO 50, LATTE MAGRO INSTANT and add to cream and milk.
SUGAR	g 435	
JOYBASE TALENTO	g 117	Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours
LIQUID CREAM 35% FAT	g 212	Add JOYGELATO CHEESECAKE to the white base, mix with a hand blender and put in the
LATTE MAGRO INSTANT	g 117	batch freezer.
JOYGELATO CHEESECAKE	g 150	Place a layer of ice-cream into the ice-cream pan, forming a smooth surface then put into the
		blast chiller.

VARIEGATION AND DECORATION

INGREDIENTS		PREPARATION
JOYFRUIT FRUTTI DI BOSCO	To Taste	Spread about 1 centimetre of JOYFRUIT WILD BERRIES and decorate with crumbled biscuits
CHOPPED BISCUITS	To Taste	and fresh wild berries.
WILD BERRIES	To Taste	

AMBASSADOR'S TIPS

Find all the recipes for the various basic mixtures in the dedicated section!

