



## GELATO CALDO

### Doses for one tray

#### INGREDIENTS

JOYBASE GELATO CALDO	g 500
MILK	g 500
WHITE BASE, ICE-CREAM OR CREAM	g 500
TOTALE	g1.500

Add JOYBASE GELATO CALDO to milk and white base/ice-cream/cream, mix in a planetary mixer at medium speed for about 3 minutes. Add the desired flavour, chosen among the JOYPASTE range, following the suggested doses. Sugary pastes can be added before whipping.

Some suggestions:

RECIPES FOR 1,5 KG DI BASE	Flavouring pastes	g	Flavouring (JOYCREAM or JOYFRUIT)	Other additions or decorations
VANIGLIA MELBA	JOYPASTE VANILLA MADAGASCAR	50-60	JOYFRUIT PEACH	DULCAMARA, peach slices
TIRAMISÙ CROCCANTISSIMO	JOYPASTE TIRAMISU'	140	JOYCREAM CROCCANTISSIMO	HAPPYCAO, cubes of sponge cake

TARTE CITRON	JOYPASTE BISCUIT PREMIUM	80- 90	JOYCREAM LEMONBISCOTTO	MERINGA DROPS
RICOTTA E FICHI	JOYPASTE RICOTTA	150	JOYFRUIT GREEN FIG	Walnuts, fresh figs
NOTTI BIANCHE	JOYPASTE WHITE CHOCOLATE	150	JOYCREAM FRUITS ROUGES	CRUMBLE GRANULES, raspberries, wild berries
NOCCIOLA SUPREMA	JOYPASTE HAZELNUT	150	NOCCIOLATA ICE	HASELNUT GRAINS
MONT GLACÈ	JOYPASTE AMORENERO	80- 90	JOYCREAM MARRON GLACE'	CRUNCHY BEADS MILK, marron glacè in pieces, MERINGA DROPS
MANDORLARANCIA	JOYPASTE ALMOND	80- 90	JOYFRUIT ORANGE	CROCCANTE GRANULES, SFERETTE or CRUNCHY BEADS DARK
DIVINO	JOYPASTE ZABAIONE	120	JOYCREAM CHOCOBISCOTTO	BISCUIT GRANULES
NOCCIOLATO	JOYPASTE GIANDUIA	150	JOYCREAM NOCCIOLATA WHITE	CRUNCHY BEADS MILK
SACHER TORTE	JOYPASTE COCOA INTENSE	120	JOYFRUIT APRICOT	JOYCOUVERTURE EXTRA DARK, cubes of cocoa sponge cake