



GIANDUIOTTO

STEP 1

INGREDIENTS

| | |
|----------------------------------|---------|
| WHITE BASE | g 3.000 |
| RENO GIANDUIA LATTE 27% | g 600 |
| JOYPASTE GIANDUIA | g 150 |
| MINUETTO LATTE SANTO DOMINGO 38% | g 300 |
| TOTAL | g 4.050 |

PREPARATION

Heat part of the base and milk at 70-75°C, add **JOYPASTE GIANDUIA**, **RENO GIANDUIA** and mix. Add the remaining base and put in the batch freezer. Fill a silicone mould for Gianduiotto with ice-cream and put in the batch freezer. Put the remaining ice-cream into an ice-cream pan, forming a smooth surface, and put in the batch freezer. Extract the Gianduiotto from the mould and place it in the centre of the ice-cream pan. Frost with **JOYCREAM MORELLINO** and decorate with **CRUNCHY BEADS MIX**.

STEP 2

INGREDIENTS

| | |
|--------------------|----------|
| JOYCREAM MORELLINO | To Taste |
| CRUNCHY BEADS MIX | To Taste |