

HAZELNUT GELATO

INGREDIENTS		PREPARATION
WHITE BASE	g 3.000	Add the PASTA NOCCIOLA to the white base. Mix with a hand blender and put into the batch
PASTA NOCCIOLA	g 240	freezer.
TOTAL	g 3.240	Put the ice cream in the ice cream pan forming a smooth surface and put into the blast freezer.
NOCCIOLATA ICE CROCK	To Taste A piacere	Spread about one centimeter of NOCCIOLATA ICE CROCK.
		Decorate the surface with CRUNCHY BEADS, whole hazelnuts and chopped hazelnuts.