



JOYCREMINO WONDERNUT

GELATO GIANDUIA

INGREDIENTS

WHITE BASE

PASTA GIANDUIA

TOTAL

JOYCREAM WAFERNUT NOIR

g 3.000

g 180

g 3.180

To Taste

PREPARATION

Add the **GIANDUJA PASTE** to the white base, mix with a hand blender and put into the batch freezer. Put the ice cream in the ice cream pan, forming a first layer; spread a layer of **JOYCREAM WAFERNUT NOIR**, already prepared in the batch freezer. Place another layer of ice cream and put into the batch freezer. Spread about one centimeter of **JOYCREAM WAFERNUT NOIR**. Decorate the surface with small wafer squares, Reno gianduia curls and chopped hazelnuts.