



PIEMONTE HAZELNUT IGP

HAZELNUT FLAVOUR GELATO

BASE MIXTURE PREPARATION

INGREDIENTS

FRESH MILK
SUGAR
JOYBASE TALENTO
LIQUID CREAM 35% FAT
LATTE MAGRO INSTANT
JOYPASTE NOCCIOLA PIEMONTE

g 2827
g 580
g 155
g 283
g 155
g 440

PREPARATION

Mix sugar, **JOYBASE TALENTO 50**, **LATTE MAGRO INSTANT** and add to cream and milk.
Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours
Add **JOYPAST PIEMONTE HAZELNUT IGP**, mix with the hand blender and put it into the batch freezer.
Decorate with hazelnut grains.

DECORATION

INGREDIENTS

GRANELLA DI NOCCIOLA

To Taste

PREPARATION

Decorate with hazelnut grain.

AMBASSADOR'S TIPS

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