



STRACCIATELLA EXPRESS

STRACCIATELLA GELATO

DIFFICULTY LEVEL



FIORDILATTE GELATO

INGREDIENTS

JOYBASE EXPRESS	g 1500
JOYGELATO CHEPANNA	g 70
MILK	g 1500
LIQUID CREAM	g 500

PREPARATION

Blend all ingredients together.
Pour the mixture into a batch freezer and leave until the preparation is complete.

VARIATION

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK	To Taste
-------------------------------	----------

PREPARATION

Take out some gelato, sprinkle with melted Joycouverture extra choc dark.
Stir with a spatula in order to break the crystallised chocolate into small irregular pieces and to incorporate them into the gelato.
Add the remaining gelato and repeat this step once more in order to create a stracciatella effect.