

STRACCIATELLA EXPRESS

STRACCIATELLA GELATO

DIFFICULTY LEVEL B B







FIORDILATTE GELATO

INGREDIENTS		PREPARATION
JOYBASE EXPRESS	g 1500	Blend all ingredients together.
JOYGELATO CHEPANNA	g 70	Pour the mixture into a batch freezer and leave until the preparation is complete.
MILK	g 1500	
LIQUID CREAM	g 500	

VARIEGATION INCOLDIENTO

IMONEDIEN 19		FILEARATION
JOYCOUVERTURE EXTRA CHOC DARK	To Taste	Take out some gelato, sprinkle with melted Joycouverture extra choc dark.
		Stir with a spatula in order to breake the crystallised chocolate into small irregular pieces and to
		incorporate them into the gelato.

DDEDADATION



Add the remaining gelato and repeat this step once more in order to create a stracciatella effect.