

## HOLLAND

## MILK CHOCOLATE AND CARAMEL GELATO MARBLED WITH CARAMEL COOKIE AND CINNAMON VARIEGATO

DIFFICULTY LEVEL B B B







## **GELATO**

INGREDIENTS	PREPARATION
MILK g 30	Add JOYQUICK LACTEE CARAMEL CHOC to boiling milk, then mix using an immersion
JOYQUICK LACTEE CARAMEL CHOC g 15	blender.
TOTAL g 45	Leave to rest for 10-15 minutes.
	Pour the mixture into a batch freezer and leave until the preparation is complete.

## MARBLEIZATION

INGREDIENTS		PREPARATION
JOYCREAM CARAMEL BISCOTTO	g 1000	Combine JOYCREAM CARAMEL BISCOTTO (cookie) and JOYPASTE CANNELLA (cinnamon).
JOYPASTE CANNELLA	g 10	Take out the gelato, add the mixture to it and stir with a spatula, in order to create a marble
		effect.

