

## **PREPARATION**

INGREDIENTS		PREPARATION
WHITE BASE  JOYPASTE CREMA PASTICCERA	g 3000 g 200	Add <b>JOYPASTE CREMA PASTICCERA</b> to the white base and mix.  Put in the batch freezer.

## VARIEGATE

INGREDIENTS		PREPARATION
JOYCREAM LEMONBISCOTTO	To Taste	Extract half of gelato and put inside JOYCREAM LEMONBISCOTTO.
		Extract the other part of gelato and put it in shock freezer.

## FINAL COMPOSITION

FINAL GUMPUSTITUN		
INGREDIENTS		PREPARATION
JOYCREAM LEMONBISCOTTO	To Taste	Pour on top JOYCREAM LEMONBISCOTTO.
PINE NUTS	To Taste	Otherwise fill silicon mold with JOYCREAM LEMONBISCOTTO and put in shock freezer until
GRANELLA DI BISCOTTO		cool.
		Remove the insert from the silicon mold and lay it on the surface of gelato.
		Decorate the surface with pine nuts, GRANELLA DI BISCOTTO and DOBLA CHOCOLATE
		<b>LEMON LID</b> (77453).



## RECIPE CREATED FOR YOU BY **Laura di modugno**

GELATO MAKER

