



## GELATO PREPARATION

### INGREDIENTS

WHITE BASE	g 3000
JOYPASTE MANDORLA TOSTATA	g 150

### PREPARATION

Add **JOYPASTE MANDORLA TOSTATA** to the white base and mix.

Put in the batch freezer.

## VARIEGATE

### INGREDIENTS

JOYCREAM PISTACCHIO CROCK	To Taste
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### PREPARATION

Extract half of gelato and put inside **JOYCREAM PISTACCHIO CROCK**.

Extract the other part of gelato and put it in shock freezer.

## FINAL COMPOSITION

### INGREDIENTS

JOYCREAM PISTACCHIO CROCK	To Taste
WHOLE ROASTED PISTACHIOS	To Taste

### PREPARATION

Pour on top **JOYCREAM PISTACCHIO CROCK**.

Otherwise fill silicon mold with **JOYCREAM WAFERNUT CLAIR** and put in shock freezer until cool.

Remove the insert from the silicon mold and lay it on the surface of gelato.

Decorate with PISTACCHI INTERI TOSTATI e DOBLA ROSETTE PINK WHITE SMALL.

RECIPE CREATED FOR YOU BY **LAURA DI MODUGNO**

GELATO MAKER