



## FRIZZZI POP CHOC BUBBLE BLUE

Bubble blue gelato with gianduja chocolate cracking swirl.

**DIFFICULTY LEVEL**



### BUBBLE GUM ICE CREAM

#### INGREDIENTS

WHITE BASE	g 4000
JOYPASTE BUBBLE BLUE	g 200
TOTAL	g 4200

#### PREPARATION

Using an immersion blender, mix JOYPASTE BUBBLE BLUE and the white base.  
Pour the ice cream in the batch freezer machine and start the freezing process.

### CRACKLING SWRIL

#### INGREDIENTS

JOYCREAM FRIZZZI POP CHOC	g 2000
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## FINAL COMPOSITION

Extract a first part of the ice cream from the batch freezer (about 2 kg) and make a first layer. Variegate the ice cream with JOYCREAM FRIZZZI POP CHOC (about 1 kg).

Immediately deposit one more layer of ice cream (about 2 kg) and put in the shock freezer for 2-3 minutes.

Variegate with one more layer of JOYCREAM FRIZZZI POP CHOC (about 1 kg) and put in the shock freezer for about 5 minutes. Decorate the ice cream as you wish with Dobra decorations.

## ATTENTION:

In order to get the crackling and sparkling effect it is very important to keep the right proportion of 2 parts of Bubble blue ice cream and 1 part of JOYCREAM FRIZZZI POP CHOC variegate.

## AMBASSADOR'S TIPS

JOYCREAM FRIZZZI POP CHOC is also perfect in combination with [JOYPASTE BISCOTTO PREMIUM](#)