

FRIZZZI POP CHOC FIORDILATTE CREMINO

Fiordilatte cremino with gianduja crackling swirl

DIFFICULTY LEVEL

FIORDILATTE GELATO

INGREDIENTS

MILK 3.5% FAT - BOILING	g 2700
JOYQUICK FIORDILATTE	g 900
TOTAL	g 3600

PREPARATION

Add JOYQUICK FIORDILATTE to the boiling milk.

Mix with the immersion blender or the whisk until fully spread.

Let the mixture rest for about 10/15 minutes, then whisk.

FIZZY INSERT AND TOPPER

INGREDIENTS

JOYCREAM FRIZZZI POP CHOC	g 1800

PREPARATION

- Pour (about 800 gr) of JOYCREAM FRIZZZI POP CHOC in the proper silicone molds for inserts and blast chill until cool.

- Pour (about 1000 gr) of JOYCREAM FRIZZZI POP CHOC in the proper silicone molds for topper and blast chill until cool.

FINAL COMPOSITION

Extract a first part of the ice cream from the batch freezer (about 2 kg) and make a layer with smooth surface.
Remove from the silicone mold the insert of JOYCREAM FRIZZZI POP CHOC and place it on the surface of the ice cream.
Immediately deposit another layer of ice cream (about 1,5 kg) smoothing it well and place in the shock freezer for 2-3 minutes.
Make the last layer of the Cremino by rolling, on its surface, one more layer of JOYCREAM FRIZZZI POP CHOC (about 1 kg) and put in the shock freezer for about 10 minutes or use a

Top Ice silicone mold to create original textures.
Decorate the surface as you prefer with DOBLA decorations.

ATTENTION:

In order to get the surprising crackling and sparkling effect it is very important to keep the right proportion of 2 parts of white chocolate ice cream and one part of JOYCREAM FRIZZZI POP CHOC.

AMBASSADOR'S TIPS

JOYCREAM FRIZZZI POP CHOC is also perfect in combination with JOYQUICK WHITE CHOCOLATE