



## VANILLA FRIZZZI POP CHOC

Vanilla ice cream with gianduja chocolate cracking swirl.

**DIFFICULTY LEVEL**



### VANILLA ICE CREAM

#### INGREDIENTS

WHITE BASE	g 4000	Using an immersion blender, mix JOYPASTE VANIGLIA BOURBON MADAGASCAR and
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 120	the white base.
TOTAL	g 4120	Pour the ice cream in the batch freezer machine and start the freezing process.

#### PREPARATION

### CRACKLING SWRIL

#### INGREDIENTS

JOYCREAM FRIZZZI POP CHOC

#### FINAL COMPOSITION

Extract a first part of 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 deposite 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 place in the shock freezer for 5 minutes.

Decorate the ice cream as you wish with Dobla decorations.

#### ATTENTION:

In order to get the surprising cranckly and sparkling effect it is very important to keep the right proportion of 2 parts of vanilla 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 BUBBLE BLUE](#)