



## BUENISSIMO JOYQUICK BIANCO

White chocolate and hazelnut ice cream with a variety of wafers

**DIFFICULTY LEVEL**



### BASE MIXTURE PREPARATION

#### INGREDIENTS

JOYQUICK WHITE CHOCOLATE

FULL-FAT MILK (3,5% FAT) - HOT

JOYPASTE NOCCIOLA PREMIUM

g 1.200

g 3.000

g 125

#### PREPARATION

Add **JOYQUICK WHITE CHOCOLATE** to hot milk.

Mix and add **JOYPASTE HAZELNUT PREMIUM**.

Mix with a hand blender and put it in the batch freezer.

### Step 2

#### INGREDIENTS

JOYCREAM WAFERNUT CLAIR

JOYCOUVERTURE EXTRA CHOC WHITE

- BITS

To Taste

To Taste

To Taste

#### PREPARATION

Variegate with **JOYCREAM WAFERNUT CLAIR** and **JOYCOUVERTURE EXTRA CHOC WHITE**.

Decorate with bits of wafer.