



CHEESECAKE AI FRUTTI DI BOSCO

Cheesecake flavour Ice cream with wild berries variegation

BASE MIXTURE PREPARATION

INGREDIENTS

FRESH MILK	g 2120
SUGAR	g 435
JOYBASE TALENTO	g 117
LIQUID CREAM 35% FAT	g 212
LATTE MAGRO INSTANT	g 117
JOYGELATO CHEESECAKE	g 150

PREPARATION

Mix sugar, **JOYBASE TALENTO 50**, **LATTE MAGRO INSTANT** and add to cream and milk.

Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours

Add **JOYGELATO CHEESECAKE** to the white base, mix with a hand blender and put in the batch freezer.

Place a layer of ice-cream into the ice-cream pan, forming a smooth surface then put into the blast chiller.

VARIEGATION AND DECORATION

INGREDIENTS

JOYFRUIT FRUTTI DI BOSCO	To Taste
CHOPPED BISCUITS	To Taste
WILD BERRIES	To Taste

PREPARATION

Spread about 1 centimetre of **JOYFRUIT WILD BERRIES** and decorate with crumbled biscuits and fresh wild berries.

AMBASSADOR'S TIPS

Find all the recipes for the various basic mixtures in the dedicated section!

