



## CREMINO FRIZZZI POP BLUE

### FLAVOURED GELATO

#### INGREDIENTS

WHITE BASE	g 3600	- Mix the white base with the immersion mixer and the JOYPASTE AMORENERO
JOYPASTE AMORENERO	g 140	- Stir

#### PREPARATION

### SPARKLING INSERT & TOP

#### INGREDIENTS

JOYCREAM FRIZZZI POP BLUE	g 1800	<p>INSERT: Pour (about 800 gr) of JOYCREAM FRIZZZI POP BLUE in the appropriate silicone moulds for inserts and break down until complete hardening</p> <p>TOPPER: Pour (about 1000 gr) of JOYCREAM FRIZZZI POP BLUE in the appropriate silicone molds for topper (Top Ice) and break down until complete hardening</p>
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#### PREPARATION

### FINAL COMPOSITION

Remove the first part of the ice cream from the freezer (about 2 kg) and form a layer with a smooth surface.

Remove the JOYCREAM FRIZZZI POP BLUE insert from the silicone mould and place it on the ice cream surface.

Immediately deposit another layer of ice cream (about 1.6 KG) smoothing it well and put in blast chiller for 2-3 minutes.

Form the final layer of the Cremino by spreading, on the surface, an additional layer of JOYCREAM FRIZZZI POP BLUE (about 1 kg) and place in blast chiller for about 10 minutes, or use a silicone mold Top Ice to create special textures.

Decorate the surface as desired with DOBLA decorations.

**WARNING:** To achieve the surprising crackling and sparkling effect, it is very important to keep a proper proportion of 2 parts of ice cream fiordilatte and 1 part of variegated JOYCREAM FRIZZZI POP CHOC.