

**INGREDIENTS** 

## JOYCREMINO DIVINO

## Step 1

WHITE BASE	g 3.000
PASTA ZABAIONE	g 150
TOTAL	g 3.150
JOYCREAM WAFERNUT CLAIR	To Taste

## **PREPARATION**

Add **ZABAIONE PASTA** to the white base, mix with a hand blender and put into the batch freezer. Put the ice cream in the ice cream pan, forming a first layer, spread a layer of **JOYCREAM WAFERNUT CLAIR**, already prepared in the batch freezer. Place another layer of ice cream and put into the batch freezer. Spread about one centimeter of **JOYCREAM WAFERNUT CLAIR**. Decorate the surface with wafers and chopped hazelnuts.

