



JOYCREMINO HAZELNUT/NOCCIOLATA

HAZELNUT GELATO

INGREDIENTS

WHITE BASE	g 3.000
PASTA NOCCIOLA	g 240
JOYPLUS PROSOFT	g 60
TOTAL	g 3.300

PREPARATION

Add **JOYPLUS PROSOFT** and the **HAZELNUT PASTE** to the white base.

Mix with hand blender and put in the batch freezer.

Place the ice-cream in the ice-cream pan creating a smooth surface and put in the blast freezer.

Spread about 1 cm of **NOCCIOLATA ICE** or **NOCCIOLATA ICE CROCK**.

Decorate the surface with **CRUNCHY BEADS**.