



## PIEMONTE HAZELNUT IGP

Hazelnut flavour Gelato

### BASE MIXTURE PREPARATION

#### INGREDIENTS

|                            |        |
|----------------------------|--------|
| FRESH MILK                 | g 2827 |
| SUGAR                      | g 580  |
| JOYBASE TALENTO            | g 155  |
| LIQUID CREAM 35% FAT       | g 283  |
| LATTE MAGRO INSTANT        | g 155  |
| JOYPASTE NOCCIOLA PIEMONTE | g 440  |

#### 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 **JOYPAST PIEMONTE HAZELNUT IGP**, mix with the hand blender and put it into the batch freezer.

Decorate with hazelnut grains.

### DECORATION

#### INGREDIENTS

|                      |          |
|----------------------|----------|
| GRANELLA DI NOCCIOLA | To Taste |
|----------------------|----------|

#### PREPARATION

Decorate with hazelnut grain.

### AMBASSADOR'S TIPS

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