



HAZELNUT WHITE CHOCOLATE 22%

SINFONIA HAZELNUT WHITE CHOCOLATE 22% GELATO

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

MILK	g 2500
WATER	g 250
SALT	g 4
SUCROSE	g 365
JOYPLUS PROSOFT	g 65
JOYBASE ELITE 100	g 250
SINFONIA NOCCIOLATO BIANCO	g 750

PREPARATION

Heat milk and water to 45°C, then add sucrose, JOYPLUS PROSOFT, JOYBASE ELITE 100, salt and blend.

Pasteurise to 85°C.

Add SINFONIA NOCCIOLATO BIANCO 22%, then pour the mixture into a batch freezer and leave until the preparation is complete.

AMBASSADOR'S TIPS

You can choose to marbleize your ice cream either with Joyfruit Lampone (raspberry) or Joycream Nocciolina (peanut).