



STRACCIATELLA EXPRESS

STRACCIATELLA GELATO

DIFFICULTY LEVEL



FIORDILATTE GELATO

INGREDIENTS

JOYBASE EXPRESS

JOYGELATO CHEPANNA

MILK

LIQUID CREAM

g 1500

g 70

g 1500

g 500

PREPARATION

Blend all ingredients together.

Pour the mixture into a batch freezer and leave until the preparation is complete.

VARIEGATION

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK

To Taste

PREPARATION

Take out some gelato, sprinkle with melted Joycouverture extra choc dark.

Stir with a spatula in order to break the crystallised chocolate into small irregular pieces and to incorporate them into the gelato.

Add the remaining gelato and repeat this step once more in order to create a stracciatella effect.