



HOLLAND

MILK CHOCOLATE AND CARAMEL GELATO MARBLED WITH CARAMEL COOKIE AND CINNAMON VARIEGATO

DIFFICULTY LEVEL



GELATO

INGREDIENTS

MILK	g 3000
JOYQUICK LACTEE CARAMEL CHOC	g 1500
TOTAL	g 4500

PREPARATION

Add JOYQUICK LACTEE CARAMEL CHOC to boiling milk, then mix using an immersion blender.

Leave to rest for 10-15 minutes.

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

MARBLEIZATION

INGREDIENTS

JOYCREAM CARAMEL BISCOTTO	g 1000
JOYPASTE CANNELLA	g 10

PREPARATION

Combine JOYCREAM CARAMEL BISCOTTO (cookie) and JOYPASTE CANNELLA (cinnamon).

Take out the gelato, add the mixture to it and stir with a spatula, in order to create a marble effect.