



FIORDILATTE & PEACH ICE FRUIT

PEACH TOP ICE

INGREDIENTS

| | |
|-----------------------|--------|
| WATER | g 2500 |
| JOYQUICK PESCA GIALLA | g 1250 |

PREPARATION

Combine JOYQUICK and water using an immersion blender.

Pour mixture in a suitable silicone mould.

Put in a blast chiller until fully hardened.

FIORDILATTE GELATO

INGREDIENTS

| | |
|----------------------|--------|
| MILK | g 3000 |
| JOYQUICK FIORDILATTE | g 1000 |

PREPARATION

Combine JOYQUICK and milk using an immersion blender.

Allow to rest for 10-15 minutes.

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

Place the gelato into an ice-cream container and level the surface.

FINAL COMPOSITION

Remove the top ice from the silicone mould and place it onto the gelato.

Put into a blast chiller for at least 10 minutes.

Remove from the blast chiller and finish with DOBLA CURLS YELLOW, BUTTERFLY and SPOTS PASTEL.