

Hazelnut ice cream

gelato alla nocciola

Christian Incicco

Ingredients

- invert sugar kg 1,700
- pure hazelnut paste kg 0,600
- high quality fresh whole milk kg 3,000
- Baobab kg 0,020

Method

Pour all the ingredients into an induction pot, heat and emulsify for 5 minutes at forty degrees C.

Pour into the batch freezer and cool for 8-10 minutes until it reaches the temperature of - 13 degrees c.

Remove the ice cream and refrigerate at a temperature of minus degrees c plus 1 or minus 1.



