



JOYCREAM SPECULOOS 5

Cream swirl with **crunchy caramelized biscuits in pieces**. Refined interpretation of the delicious **Belgian Speculoos biscuits** with the unmistakable scent of cinnamon.

You can also use JOYCREAM SPECULOOS as a flavouring cream for a rich and pleasantly spiced ice cream. It is designed to maintain creaminess and spreadability at negative temperatures.

PRODUCT DETAILS

COD 01010133

CLAIMS

- 15% speculoos biscuits in pieces
- Without flavouring only powdered cinnamon

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

VARIEGATION:

JOYCREAM SPECULOOS is ideal for classic variegation of the ice-cream. Placed in the ice-cream tub in the display window at -15°C JOYCREAM SPECULOOS maintains a creamy and spreadable consistency ideal to be used in ice-cream during preparation of cones and cups. JOYCREAM SPECULOOS reaches the optimal consistency after 2-3 hours at -15°C.

Flavouring with his ice-cream white base:

In this recipe the dosage of Joycream Speculoos as a flavouring cream is about 20%

Dosage: ice-cream white base g 3000, Joycream Speculoos g 1000, Milk g

1000

Mix all the ingredients, let rest 20-30 minutes, whisk as usual. Variegate as your pleasure with Joycream Speculoos.

Quick recipe:

With this recipe you can realize quickly an excellent ice-cream characterized by an intense Speculoos taste. Mix the milk and the Joycream Speculoos and then whisk.

Dosage: Joycream Speculoos g 2000, Whole milk g 2500

Mix all the ingredients, let rest 20-30 minutes, whisk as usual. Variegate as your pleasure with Joycream Speculoos.

NOTICE: Mix thoroughly JOYCREAM SPECULOOS before taking it from the package.

TECHNICAL DENOMINATION

semifinished product for ice-cream making.