

MONTHLY RECIPE

SALTED NUTELLA CHEESECAKE

- **Preparation:** To 800g Otella Original 3kg, add 40g sea salt and stir well)
- To 4 Litres White Base add:
200g Elenka Mascarpone Powder 1kg
Blend well and add to Batch Freezer and freeze
- **On extraction:**
 - a. Ripple in 300g Elenka Biscuit Crumble 2.5kg all through the gelato AND;
 - b. Ripple in 300g Salted Otella all through the gelato
- Build flat in the napoli with spatula and Put in BLAST freezer or storage freezer for a few minutes to harden slightly
 - To Finish Pour a generous layer (@500g) of Salted Otella on top and decorate with more biscuit crumble and or a shot glass mini sundae as shown.



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