

WILD BERRY YOGHURT ICE CREAM



Chef: Leonardo Pellacani

Method

Serving 6

Prepare the cold yoghurt cream by mixing the Menù product with the milk and leaving in the slush maker for about 45 minutes. Spread a little blueberries well drained of their juice in the glasses; cover with the wild berry glaze and add the cold yoghurt cream. Decorate with a fresh mint leaf and serve.

Menù Ingredients

100 g. Mirtilli nel loro succo - Blueberries in blueberry juice - AA7

200 g. Crema fredda allo yogurt - Yogurt Milkshake Base - PB1

30 g. Glassa ai frutti di bosco - Wild berry glaze - DS0

Ingredients

to taste Fresh mint

800 g Milk