**Recipe: GELATO HALLELUJAH**

* **Fresh whole milk**: 618g
* **Sweetened condensed milk**: 50g
* **Invert sugar**: 20g
* **Hazelnut paste**: 110g
* **Cocoa 22%-24% fat**: 30g
* **Skimmed milk powder**: 7g
* **Sucrose**: 60g
* **Dehydrated glucose syrup 38 D.E.**: 40g
* **Dextrose**: 60g
* **Stabilizer (Neutro 4g)**: 4g
* **Salt**: 1g

**CHOCOLATE COATING:**

* **Venezuela chocolate 72%**: 85g
* **Cocoa butter**: 15g

**Instructions:** Melt the chocolate and cocoa butter together in a microwave or bain-marie, then mix to create a crunchy coating.

**TOASTED HAZELNUTS:**

Bake at **150°C (300°F) for 10-15 minutes**, until reaching the desired level of toasting. Crush the hazelnuts and mix them into the gelato along with the chocolate coating for a delicious texture.