



SENSES 3.0 UMAMI

After the sweetness with SENSES 2.0 SWEET, we are now going to stimulate the neutral sense with the 5th sense.

DIFFICULTY LEVEL



ICE CREAM CHOCOLATE SANTO DOMINGO MILK 38% AND SOY

INGREDIENTS

JOYBASE CHOCO TANDEM	g 1500
WATER	g 2200
FULL-FAT MILK (3,5% FAT)	g 1000
MINUETTO LATTE SANTO DOMINGO 38%	g 400
SOY SAUCE	g 100
LEMON JUICE	g 150

PREPARATION

Bring water and milk to boil, mix with JOYBASE CHOCO TANDEM, add MINUETTO LATTE SANTO DOMINGO 38% and continue mixing.
Finally add the soy sauce and mix
Leave to rest for 30 minutes, put in a batch freezer and immediately add the lemon juice

VARIATION

INGREDIENTS

JOYFRUIT LIME	To Taste
---------------	----------

PREPARATION

Variegate with JOYFRUIT LIME