



SENSES 5.0 BITTER

WE CONCLUDE THE JOURNEY WITH A BITTER TASTE.

DIFFICULTY LEVEL



CHOCOLATE AND COFFEE SORBET

INGREDIENTS

JOYBASE CHOCO TANDEM	g 1500
WATER	g 2200
MINUETTO FONDENTE SANTO DOMINGO 75%	g 400
JOYCAFFE' GRANGUSTO	g 50
SALT	g 4

PREPARATION

Bring the water to a boil, mix with JOYBASE CHOCO TANDEM, add MINUETTO SANTO DOMINGO 75% and continue mixing.
Add JOYPASTE CAFFE 'GRANGUSTO and salt, continue mixing
Leave to rest for 30 minutes
Pour into the batch freezer

VARIATION

INGREDIENTS

JOYCREAM WHITE	g 980
JOYCAFFE' GRANGUSTO	g 20

PREPARATION

Mix JOYCREAM WHITE with JOYCAFFE 'GRANGUSTO and variegate the ice cream.