



MILK CHOCOLATE 38%

SINFONIA MILK CHOCOLATE 38% GELATO

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

MILK
WATER
SUCROSE
JOYPLUS PROSOFT

JOYBASE ELITE 100
SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

g 2500 Heat milk and water to 45°C, then add sucrose, low fat cocoa, JOYPLUS PROSOFT
g 250 and JOYBASE ELITE 100 and blend.
g 340 Pasteurise to 85°C.
g 115 Add SINFONIA LATTE 38%, then pour the mixture into a batch freezer and leave until the
g 65 preparation is complete.
g 265
g 750

AMBASSADOR'S TIPS

You can choose to marbleize your ice cream with Joycream Caramel Biscotto.