



GIANDUIA FONDENTE 33%

SINFONIA DARK GIANDUIA CHOCOLATE 33% SORBET

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

WATER
JOYBASE CHOCO TANDEM
SINFONIA GIANDUIA FONDENTE

PREPARATION

g 2200 Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA GIANDUIA FONDENTE
g 1500 33%.
g 400 Leave to rest for 10-15 minutes.
Pour the mixture into a batch freezer and leave until the preparation is complete.

AMBASSADOR'S TIPS

You can choose to marbleize your ice cream with Joycream Besamemucho.