



## GIANDUIA FONDENTE 33%

### SINFONIA DARK GIANDUIA CHOCOLATE 33% SORBET

DIFFICULTY LEVEL



#### BASIC RECIPE

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##### 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 marleize your ice cream with Joycream Besamemucho.