



DARK CHOCOLATE 68%

SINFONIA DARK CHOCOLATE 68% SORBET

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

WATER
JOYBASE CHOCO TANDEM
SINFONIA CIOCCOLATO FONDENTE 68%

PREPARATION

g 2200 Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA FONDENTE 68%.
g 1500 Leave to rest for 10-15 minutes.
g 400 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 Joyfruit Amarena Instinct (black cherry).