



## DARK CHOCOLATE 56%

### SINFONIA DARK CHOCOLATE 56% SORBET

DIFFICULTY LEVEL



#### BASIC RECIPE

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##### INGREDIENTS

WATER  
JOYBASE CHOCO TANDEM  
SINFONIA CIOCCOLATO FONDENTE 56%

##### PREPARATION

g 2200 Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA FONDENTE 56%.  
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 Albicocca (apricot).