



## CIOCCOLATO FONDENTE 72%

### RENO CONCERTO DARK CHOCOLATE 72% SORBET

DIFFICULTY LEVEL



#### BASIC RECIPE

---

##### INGREDIENTS

WATER  
JOYBASE GELATOGEL  
RENO CONCERTO FONDENTE 72%  
JOYCACAO  
JOYPLUS PROSOFT  
SUCROSE

##### PREPARATION

g 2100 Mix boiling water with all other ingredients.  
g 1300 Leave to rest for 10-15 minutes.  
g 900 Pour the mixture into a batch freezer and leave until the preparation is complete.  
g 260  
g 90  
g 80

#### AMBASSADOR'S TIPS

Excellente if marbled with Joycream White Crock.