



## CIOCCOLATO FONDENTE 72%

### RENO CONCERTO DARK CHOCOLATE 72% SORBET

DIFFICULTY LEVEL



#### BASIC RECIPE

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##### 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.