

# DARK CHOCOLATE 64%

## **RENO CONCERTO DARK CHOCOLATE 64% SORBET**

DIFFICULTY LEVEL

### **BASIC RECIPE**

INGREDIENTS
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WATER	g 2100
JOYBASE GELATOGEL	g 1300
RENO CONCERTO FONDENTE 64%	g 900
JOYCACAO	g 260
JOYPLUS PROSOFT	g 90
SUCROSE	g 80

#### PREPARATION

Mix boiling water with all other ingredients.

Leave to rest for 10-15 minutes.

Pour the mixture into a batch freezer and leave until the preparation is complete.

### **AMBASSADOR'S TIPS**

Excellent if marbled with Joyfruit Arancia (orange).

