



PERU

SINGLE-ORIGIN NOIR PEROU CHOCOLATE FLAVOURED WITH COFFEE AND MARBLED WITH JOYCREAM WHITE CROCK

DIFFICULTY LEVEL



SORBET

INGREDIENTS

WATER	g 2200
JOYQUICK NOIR PEROU	g 1800
JOYCAFFE' GRANGUSTO	g 120

PREPARATION

- Add to boiling water all the remaining ingredients, then mix using an immersion blender.
- Leave to rest for 10-15 minutes.
- Pour the mixture into a batch freezer and leave until the preparation is complete.

MARBLEIZATION

PREPARATION

Take out the gelato, add JOYCREAM WHITE CROCK and stir with a spatula, in order to create a marble effect.

AMBASSADOR'S TIPS

Joycream White Crock can be replaced by Joycream Besamemucho to create a different flavour.