

PERU

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

DIFFICULTY LEVEL

SURBEI		
INGREDIENTS		PREPARATION
WATER	g 2200	Add to boiling water all the remaining ingredients, then mix using an immersion blender.
JOYQUICK NOIR PEROU	g 1800	Leave to rest for 10-15 minutes.
JOYCAFFE' GRANGUSTO	g 120	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 replace by Joycream Besamemucho to create a different flavour.



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