



## JOYCREMINO BLACK

CREAM ICE CREAM COVERED WITH A LAYER OF CHOCOLATE

DIFFICULTY LEVEL



### BASE MIXTURE PREPARATION

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#### INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)	g 2120
SUGAR	g 435
JOYBASE TALENTO	g 117
LIQUID CREAM 35% FAT	g 212
LATTE MAGRO INSTANT	g 117

#### PREPARATION

- Mix sugar, **JOYBASE TALENTO 50**, **LATTE MAGRO INSTANT** and add to cream and milk.
- Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours
- Mix the basic blend with the immersion blender and cook it until creamy.
- Lay down the ice cream in the bowl forming a smooth outer layer and put it in the blast cooler.

### COATING AND DECORATION

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#### INGREDIENTS

JOYCREAM BLACK	To Taste
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#### PREPARATION

- Once cooled, stretch out about 1 centimetre of **JOYCREAM BLACK**.
- Garnish as you like.

### AMBASSADOR'S TIPS

Find all the recipes for the various basic mixtures in the dedicated section!