



SICILY

EXTRA DARK CHOCOLATE SORBET FLAVOURED WITH ALMOND AND MARBLED WITH PISTACHIO VARIEGATO

DIFFICULTY LEVEL



CHOCOLATE SORBET

INGREDIENTS

WATER	g 2500
JOYQUICK EXTRA DARK CHOCOLATE	g 1600
JOYPASTE MANDORLA TOSTATA	g 160

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

INGREDIENTS

JOYCREAM PISTACCHIO	To Taste
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PREPARATION

Take out the gelato, add JOYCREAM PISTACCHIO (pistachio) and stir with a spatula, in order to create a marble effect.

AMBASSADOR'S TIPS

Joycream Pistacchio (pistachio) can be replaced by Joyfruit Arancia (orange) to create a different flavour.