



SORBETS WITH SLUSH MACHINE (JOYQUICK)

STEP 1

INGREDIENTS

JOYQUICK FRUTTA TOP
LUKEWARM WATER
JOYPASTE ALBICOCCA

g 1.250
g 2.900
g 400-450

PREPARATION

Mix **JOYQUICK** with water and let rest for about 15 minutes. Mix with hand blender and pour them directly into the slush machine with a specific program. Temperatures to be set can vary from min -4 C° to max -6C°.

STEP 2

INGREDIENTS

JOYQUICK ANANAS
LUKEWARM WATER

g 1.250
g 2.700

PREPARATION

Mix **JOYQUICK** with water and let rest for about 15 minutes. Mix with hand blender and pour them directly into the slush machine with a specific program. Temperatures to be set can vary from min -4 C° to max -6C°.