

STRACCIATELLA (JOYCOUVERTURE DARK 52%)

STEP 1

INGREDIENTS		PREPARATION
WHITE BASE	g 4.000	Add JOYPLUS PROSOFT and Cream to the white base, mix with hand blender and put in the
FRESH CREAM	g 250	batch freezer.
JOYPLUS PROSOFT	g 40	Make the first layer of ice-cream in the ice-cream pan and immediately pour the
TOTAL	g 4.290	JOYCOUVERTURE DARK 52% over the entire surface, after heating it at low temperature, then
		mix.
		Form the second layer of ice-cream, pour some more JOYCOUVERTURE DARK 52% and mix
		again.
		Decorate the surface with more JOYCOUVERTURE DARK 52% or with some very thin sheets
		of pure chocolate.

STEP 2

INGREDIENTS

JOYCOUVERTURE CHOC DARK 52%

To Taste

