JOYBASE CHOCO TANDEM

GELATO JOYBASE

Special powdered mix to make craft chocolate ice cream and to be combined with IRCA range of chocolate.
Highly versatile and ready-to-use, it lends itself to the preparation of excellent chocolate ice cream and sorbets.
The presence of **coconut flower sugar** enhances chocolate flavour and gives a **longer life to your products**.The result is great ice cream with excellent structure and long-lasting creamy consistency.



MODALITÀ D'USO

Ice cream

DETTAGLI PRODOTTO

Codice prodotto 01070993

Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

INFO

Claims
With coconut sugar,No flavourings,Palm oil free,Dairy free

Details
Special powdered mix to make craft chocolate ice cream and to be combined with IRCA range of chocolate.
Highly versatile and ready-to-use, it lends itself to the preparation of excellent chocolate ice cream and sorbets.
The presence of **coconut flower sugar** enhances chocolate flavour and gives a **longer life to your products**.The result is great ice cream with excellent structure and long-lasting creamy consistency.

Description
powder base for the production of chocolate ice cream to be used in combination with Irca chocolate drops. Hot process.

Denomination
semifinished product for ice creams.

Directions for use
JOYBASE CHOCO TANDEM_____ 1.5 kg (one bag)
boiling water_____ 2.2 Lt
Irca chocolate drops_____ 400 g
Hot preparation. Pour JOYBASE CHOCO TANDEM with chocolate drops into the boilig water and stir with a whisk until the complete melting.
Let rest for 15 minutes, then freeze the product in a batch freezer.