

# JOYQUICK NOIR ECUADOR

GELATO JOYQUICK

Complete and ready-to-use powdered base for artisan ice cream, with **precious Ecuadorian single-origin dark chocolate**.

It contains only **natural aromas** and **40% of dark chocolate droplets**.

Its robust and harmonious taste is characterized by spiced and toasted notes with woody nuances. JOYQUICK NOIR ECUADOR is a versatile base with a double use, as it allows you to quickly and easily make both sorbet and ice cream.

- 40% dark chocolate
- Contains 18% high-quality Ecuador single-origin chocolate
- Only natural flavourings
- Perfect for sorbets and chocolate ice cream



## MODALITÀ D'USO



Ice cream



Sorbet

## DETTAGLI PRODOTTO

Codice prodotto 01070013

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk



Nuts

## INFO

### Advantages

Perfect for sorbets and chocolate ice cream

### Claims

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Extraordinary  
made simple.

only natural flavourings

**Details**

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**Description**

mix in powder for the production of ice cream with Ecuador single origin dark chocolate.

**Denomination**

semifinished product for ice creams.

**Directions for use**

JOYQUICK NOIR ECUADOR \_\_\_\_\_ 1.8 kg (one bag)

boiling Water \_\_\_\_\_ 2.2 l

Hot preparation (temperature about 50°C). Pour JOYQUICK NOIR PEROU into the hot or boilig water and stir with a whisk until the complete melting of the dark chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.



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