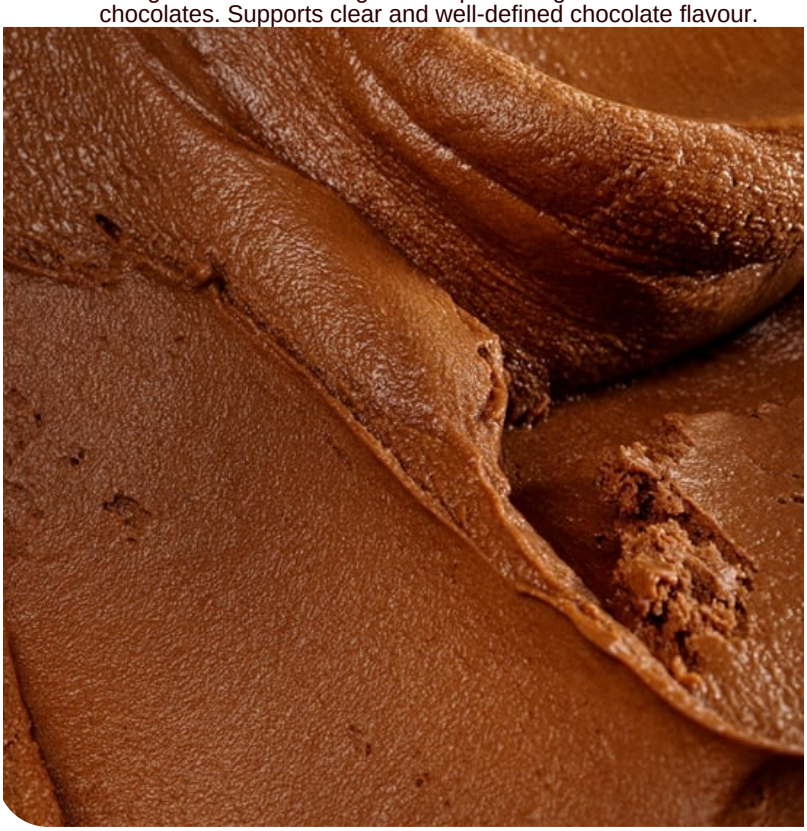
BASE GELATO & SORBETTO CIOCCOLATO

GELATO DOMORI

A base specifically designed to ensure optimal results when used with high cocoa percentage Domori chocolates. Developed to support structure and balance, it allows chocolate to fully express its aromatic profile in both gelato and sorbet applications. This base provides consistency and reliability, delivering a clean, well-defined chocolate flavour with a smooth and stable texture.
Designed for use with high cocoa percentage Domori chocolates. Supports clear and well-defined chocolate flavour.



MODALITÀ D'USO

Ice cream

Sorbet

DETTAGLI PRODOTTO

Codice prodotto 01983380

irca GROUP
Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Description
powder base for the production of artisanal chocolate ice cream, to be used in combination with the Domori dark chocolate range. Hot preparation.

Denomination
powder semi?finished product for ice cream.

Directions for use
Sorbet recipe:

BASE GELATO&SORBETTO CIOCCOLATO_____ 1100 g (one bag)
Boiling water_____ 2350 - 2550 g (*)
Domori chocolate drops (CT 68%-72%)_____ 800 g

Hot preparation. Blend the product and the chocolate drops with an immersion blender in the boiling water until completely dissolved. Let the mixture rest for 30 minutes (ideally 2 hours), then freeze it directly in the batch freezer. Before freezing it, it is recommended to stir the mixture again.

(*) Adjust the amount of water according to the desired texture: 2350 g for a softer sorbet, up to 2550 g for a firmer sorbet.

Gelato recipe:

BASE GELATO&SORBETTO CIOCCOLATO_____1100 g (one bag)
Boiling milk_____ 2000 g
Boiling water_____ 350 g
Domori chocolate drops (CT 68%-72%)_____ 800 g

Hot preparation. Blend the product and the chocolate drops with an immersion blender in the boiling water and milk until completely dissolved. Let the mixture rest for 30 minutes (ideally 2 hours), then freeze it directly in the batch freezer. Before freezing it, it is recommended to stir the mixture again.