



GELATO & SORBET BASE FOR CHOCOLATE

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.

Product details

COD 000941

Allergeni/cross contaminazioni

Cross-contaminations



Soybeans



Milk

Modalità d'uso



Ice cream



Sorbet