



SORBETS WITH SLUSH MACHINE (JOYQUICK)

chef Advanced level

INGREDIENTS

JOYQUICK FRUTTA TOP
lukewarm water
JOYPASTE ALBICOCCA

PREPARATION

1.250g Mix **JOYQUICK** with water and let rest for about 15 minutes. Mix with hand blender and pour them directly into the slush machine with a specific program. Temperatures to be set can vary from min -4 C° to max -6C°.

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JOYQUICK ANANAS
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