



SORBETS WITH SLUSH MACHINE (JOYQUICK)

👤 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
2.900g blender and pour them directly into the slush machine with a specific
400-450g program. Temperatures to be set can vary from min -4 C° to max -6C°.

INGREDIENTS

JOYQUICK ANANAS

lukewarm water

PREPARATION

1.250g Mix **JOYQUICK** with water and let rest for about 15 minutes. Mix with hand
2.700g 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°.