



SENSES 4.0 SALT

chef Intermediate level

The previous stimulation with SENSES 3.0 UMAMI prepares us for the next tasting: salt.

CHOCOLATE SORBET, TEA AND SPICES

INGREDIENTS

JOYBASE CHOCO TANDEM

water

MINUETTO FONDENTE MADAGASCAR 72%

Lapsung tea in leaves

cinnamon powder

salt

PREPARATION

1500g Bring water to boil, mix with JOYBASE CHOCO TANDEM, add MINUETTO MADAGASCAR 72% and continue mixing.

2200g Add tea, aniseed, cinnamon and salt, and continue mixing.

400g Filter and leave to rest for 30 minutes.

10g Pour into the batch freezer.

6g

6g

4g

VARIEGATION

INGREDIENTS

JOYCREAM CARAMEL FLEUR DE SEL

PRALIN DELICRISP CARAMEL FLEUR DE SEL

PREPARATION

700g Mix together the JOYCREAM CARAMEL FLEUR DE SEL with the PRALIN

300g DELICRISP CARAMEL FLEUR DE SEL

and variegate the ice cream

