

SICILY

Basic level

EXTRA DARK CHOCOLATE SORBET FLAVOURED WITH ALMOND AND MARBLED WITH PISTACHIO VARIEGATO

CHOCOLATE SORBET

water - bollente	2500g	Add to boiling water all the remaining ingredients, then mix using an immersion blender. Leave to rest for 10-15 minutes. Pour the mixture into a batch freezer and leave until the preparation is complete.
JOYQUICK EXTRA DARK CHOCOLATE	1600g	
JOYPASTE MANDORLA TOSTATA	160g	

MARBLEIZATION

JOYCREAM PISTACCHIO	qb	Take out the gelato, add JOYCREAM PISTACCHIO (pistachio) and stir with a spatula, in order to create a marble effect.