



SICILY

👤 Basic level

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

CHOCOLATE SORBET

INGREDIENTS

water - bollente

[JOYQUICK EXTRA DARK CHOCOLATE](#)

[JOYPASTE MANDORLA TOSTATA](#)

PREPARATION

2500g Add to boiling water all the remaining ingredients, then mix using an immersion blender.

1600g Leave to rest for 10-15 minutes.

Pour the mixture into a batch freezer and leave until the preparation is complete.

MARBLEIZATION

INGREDIENTS

JOYCREAM PISTACCHIO

PREPARATION

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