



# SICILY

🏠 Basic level

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

## CHOCOLATE SORBET

water - bollente

JOYQUICK EXTRA DARK CHOCOLATE

JOYPASTE MANDORLA TOSTATA

2500g

1600g

160g

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.

## MARBLEIZATION

JOYCREAM PISTACCHIO

qb

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