



SICILY

chef 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

1600g immersion blender.

160g 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

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