



CARAMEL ORO CHOCOLATE GELATO

👤 Intermediate level

PROCEDURE

SINFONIA CARAMEL ORO

milk 3.5% fat

Sucrose

[JOYBASE LEGGERA 50](#)

[JOYPLUS PROSOFT](#)

900g

3000g

450g

150g

15g

Prepare the base mix sucrose, JOYBASE LIGHT and JOYPLUS PROSOFT, add the milk and bring to a slight boil. Add the CARAMEL ORO chocolate and mix with immersion mixer until the chocolate chips melt completely.

Put in the batch freezer.

FINAL COMPOSITION

Decorate using Dobra decorations.