



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 Dobla decorations.