

SUR DEL LAGO GELATO: A JOURNEY THROUGH VENEZUELA'S FINEST AROMAS

Advanced level

GELATO PREPARATION

fresh milk	2560g
LATTE MAGRO INSTANT	100g
Sucrose	408g
JOYPLUS PROSOFT	208g
JOYPLUS TRIM	140g
JOYBASE NEUTRAL FIX	20g
salt	4g
SUR DEL LAGO DARK 100%	560g

Dry mix JOYBASE NEUTRAL FIX, JOYPLUS PROSOFT, LATTE MAGRO INSTANT, JOYPLUS TRIM, sugar and salt.
Add the previously mixed powders with hot milk and add MASSA DI CACAO SUR DEL LAGO DOMORI.
Mix and let it rest, finally put in batch freezer.