

SENSES 1.0 SOUR

Intermediate level

We begin the journey with the harshness to cleanse the mouth.

WHITE CHOCOLATE AND CARDAMOM ICE CREAM

White base	3kg	Heat the White Base to 60 °C, add water and mix with SINFONIA CIOCCOLATO BIANCO 40/42, add: cardamom, salt and lime zest, continue mixing. Filter everything and leave to rest for 30 minutes. Pour into the batch freezer and as soon as the machine is started, add the lemon juice.
lime juice	450g	
SINFONIA CIOCCOLATO BIANCO	660g	
water	120g	
cardamom	3g	
salt	4g	
grated lime zest	2 n.	

VARIEGATION

JOYFRUIT LIME	qb	After extracted, variegate with JOYFRUIT LIME