



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
lime juice	450g
SINFONIA CIOCCOLATO BIANCO	660g
water	120g
cardamom	3g
salt	4g
grated lime zest	2 n.

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.

VARIEGATION

JOYFRUIT LIME

qb After extracted, variegate with JOYFRUIT LIME