



# SENSES 1.0 SOUR

chef Intermediate level

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

## WHITE CHOCOLATE AND CARDAMOM ICE CREAM

### INGREDIENTS

White base  
lime juice  
SINFONIA CIOCCOLATO BIANCO  
water  
cardamom  
salt  
grated lime zest

### PREPARATION

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.  
450g Filter everything and leave to rest for 30 minutes.  
660g Pour into the batch freezer and as soon as the machine is started, add the lemon juice.  
120g  
3g  
4g  
2 n.

## VARIEGATION

### INGREDIENTS

JOYFRUIT LIME

### PREPARATION

qb After extracted, variegate with JOYFRUIT LIME