



# CIOCCOLATO FONDENTE 72%

chef Intermediate level

RENO CONCERTO DARK CHOCOLATE 72% SORBET

## BASIC RECIPE

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### INGREDIENTS

water - bollente

JOYBASE GELATO GEL

RENO CONCERTO FONDENTE 72%

JOYCACAO

JOYPLUS PROSOFT

Sucrose

### PREPARATION

2100g Mix boiling water with all other ingredients.

1300g Leave to rest for 10-15 minutes.

900g Pour the mixture into a batch freezer and leave until the preparation is

260g complete.

90g

80g