

PERU

Basic level

SINGLE-ORIGIN NOIR PEROU CHOCOLATE FLAVOURED WITH COFFEE AND MARBLED WITH JOYCREAM WHITE CROCK

SORBET

water	2200g
JOYQUICK NOIR PEROU	1800g
JOYCAFFE' GRANGUSTO	120g

Add to boiling water all the remaining ingredients, then mix using an immersion blender.
Leave to rest for 10-15 minutes.
Pour the mixture into a batch freezer and leave until the preparation is complete.

MARBLEIZATION

Take out the gelato, add JOYCREAM WHITE CROCK and stir with a spatula, in order to create a marble effect.