



PERU

🏠 Basic level

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

SORBET

water

JOYQUICK NOIR PEROU
JOYCAFFE' GRANGUSTO

2200g

1800g

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.

irca
GROUP

Extraordinary
made simple.