



# DARK CHOCOLATE 64%

👤 Intermediate level

RENO CONCERTO DARK CHOCOLATE 64% SORBET

## BASIC RECIPE

### INGREDIENTS

water - bollente

[JOYBASE GELATOGEL](#)

RENO CONCERTO FONDENTE 64%

[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 complete.

260g

90g

80g