



DARK CHOCOLATE 64%

chef Intermediate level

RENO CONCERTO DARK CHOCOLATE 64% SORBET

BASIC RECIPE

INGREDIENTS

water - bollente

JOYBASE GELATO GEL

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

260g complete.

90g

80g