



DARK CHOCOLATE 76%

👤 Basic level

SINFONIA DARK CHOCOLATE 76% SORBET

BASIC RECIPE

INGREDIENTS

water - bollente

[JOYBASE CHOCO TANDEM](#)

SINFONIA CIOCCOLATO FONDENTE 76%

PREPARATION

2200g Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA

1500g FONDENTE 76%.

400g Leave to rest for 10-15 minutes.

Pour the mixture into a batch freezer and leave until the preparation is complete.