



DARK CHOCOLATE 68%

chef Basic level

SINFONIA DARK CHOCOLATE 68% SORBET

BASIC RECIPE

INGREDIENTS

water - bollente

JOYBASE CHOCO TANDEM

SINFONIA CIOCCOLATO FONDENTE 68%

PREPARATION

2200g Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA

1500g FONDENTE 68%.

400g Leave to rest for 10-15 minutes.

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