



DARK CHOCOLATE 56%

chef Basic level

SINFONIA DARK CHOCOLATE 56% SORBET

BASIC RECIPE

INGREDIENTS

water - bollente

JOYBASE CHOCO TANDEM

SINFONIA CIOCCOLATO FONDENTE 56%

PREPARATION

2200g Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA

1500g FONDENTE 56%.

400g Leave to rest for 10-15 minutes.

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