

SORBET RIO CARIBE 72%

Advanced level



RECIPE CREATED BY:

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World Champion of Gelato

MIXTURE

Water	2762g
Gelato&Sorbet base for chocolate - Domori	1300g
Rio Caribe Dark chocolate 72% - Domori	940g

- Heat the water to 80°C (176°F) and add DOMORI CHOCOLATE ICE CREAM & SORBET BASE and DOMORI RIO CARIBE 72% DARK CHOCOLATE COATING.
- Mix and let rest

FINAL COMPOSITION

- Churn and scoop.
- Shock-freeze (-40°C / -40°F) for 5–10 minutes.
- Serve at display temperature of -12 to -13°C (10–8°F) or store at -18°C (0°F).