

SAMBIRANO SICHUAN

Advanced level

Recipe by Eugenio Morrone for The Signature Collection. Discover how to create a Domori chocolate sorbet with Sichuan pepper and Cesarin pomegranate variegate.



RECIPE CREATED BY:

Eugenio Morrone

World Champion of Gelato

MIXTURE

Gelato&sorbet base for chocolate - Domori	1165g
Dark chocolate Sambirano 72% - Domori	847g
Sichuan pepper	9g
Water	2488g

- Heat part of the water and infuse the Sichuan pepper overnight.
- The next day, strain the pepper and combine the infusion with the remaining water, previously heated to 80°C (176°F), then add DOMORI ICE CREAM & SORBET BASE and DOMORI SAMBIRANO 72% DARK CHOCOLATE.
- Mix and let rest.

FINAL COMPOSITION

Pomegranate swirl - Cesarin	qb
Spiral Dark - Dobla	

- Churn and scoop all the sorbet, creating a thin layer and leaving half a centimeter from the edge, then place in a blast chiller.
- Complete the container with a layer of CESARIN POMEGRANATE VARIEGATO and decorate with DOBLA DARK SPIRALS and gold leaves.

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Extraordinary made simple.