



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 - Dobra

- 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.



Extraordinary
made simple.