

OMBRA SUR DE LAGO

Advanced level

A recipe by gelato master **Eugenio Morrone** for **The Signature Collection**. **Ombra Sur del Lago** combines chocolate and coffee gelato, dark chocolate variegate and cocoa crumble for an intense, deep and indulgent flavor.



RECIPE CREATED BY:

Eugenio Morrone

World Champion of Gelato

COCOA CRUMBLE

Butter	180g
Cocoa mass Sur De Lago 100%	100g
Sugar	250g
White almod flour	190g
Cocoa powder 22-24%	20g
Egg white	30g
Salt	5g

- Work the butter and DOMORI SUR DEL LAGO 100% DARK CHOCOLATE, melted, in a stand mixer.
- Add the powders and mix until a sandy texture is obtained.
- Finish with the egg white, with the salt dissolved in it.
- Cool the mixture in the refrigerator, then break it up in a cutter and shape it inside the pastry rings.
- Bake at 160°C (320°F) for 14 minutes.

DARK SWIRL

Aurea dark chocolate cream	500g
Seed oil	75g
Cocoa grué	30g
Cocoa crumble	qb

- Mix the DOMORI AUREA DARK CHOCOLATE CREAM well with the vegetable oil.
- Finally, add cocoa nibs and cocoa crumble.

MIXTURE OF CHOCOLATE AND COFFEE GELATO

Gelato&sorbetto base for chocolate	1294g
Sur De Lago Dark 72%	941g
Milk 3,5 m.g.	2353g
Water	412g
Instant coffee	100g

- In a container, heat water and milk to 80°C (176°F), add the instant coffee, and mix.
- Add DOMORI CHOCOLATE ICE CREAM & SORBET BASE and DOMORI SUR DEL LAGO 72% DARK CHOCOLATE.
- Mix and let rest.

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Extraordinary made simple.

FINAL COMPOSITION

- Churn the ice cream and swirl it with DOMORI AUREA DARK CHOCOLATE CREAM, previously diluted and enriched with DOMORI COCOA NIBS, and with the chocolate crumble.
- Swirl the second layer as well and decorate with LACE SQUARE COFFEE BEANS and DOBLA FINE CHOCOTWIST CIGARILLO.