

# CHOCOLATE GELATO WITH GELATO & SORBET BASE (BASIC RECIPES)



RECIPE CREATED BY:

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Pastry chef

Recipes for making artisanal chocolate ice creams and sorbets to use with the complete Base Gelato&Sorbetto Domori and our range of Domori chocolates.

## Recipe variants:

- Sorbet with dark chocolate (from 68 to 72%)
- Dark chocolate ice cream with chocolates (from 68% to 72%)&nbsp;
- Chocolate sorbet with cocoa mass
- Dark chocolate gelato with cocoa mass



Variant **Chocolate gelato with gelato & sorbet base (basic recipes)**

# SORBET WITH DARK CHOCOLATE

## (FROM 68 TO 72%)

👤 Advanced level

Balanced recipe for using Domori chocolates from 68% to 72%  
[Click here](#) to discover all the Domori chocolates you can use!

### DARK CHOCOLATE SORBET 68-72%

Base Gelato&Sorbetto cioccolato

Water - hot

Dark chocolate 72% - Domori

Alternatively

Dark chocolate 68% - Domori

800g

1100g  
2350-2550g  
800g

- Add chocolate ice cream & sorbet base to boiling water, blend with an immersion blender and immediately add the chocolate or cocoa mass and the sucrose and continue blending until completely dissolved.
- Let the mixture rest for at least 2 hours at room temperature or in the refrigerator.
- Before churning, it is advisable to remix the mixture.

[Click here](#) to discover all the Domori chocolates you can use!

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Variant **Chocolate gelato with gelato & sorbet base (basic recipes)**

# CHOCOLATE SORBET WITH COCOA MASS

👤 Advanced level

Balanced recipe for use the cocoa mass of Domori

[Click here](#) to discover all the Domori chocolates you can use!

## CHOCOLATE SORBET WITH COCOA MASS

Base Gelato & Sorbet chocolate

Water - hot

Cocoa Mass - Domori

Sucrose

1100g

2350-2550g

500g

200g

- Adding chocolate ice cream & sorbet base and sucrose to boiling water, blend with an immersion blender and immediately add the cocoa mass and continue blending until completely dissolved.
- Let the mixture rest for at least 2 hours at room temperature or in the refrigerator.
- Before churning, it is advisable to remix the mixture.

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Variant **Chocolate gelato with gelato & sorbet base (basic recipes)**

# DARK CHOCOLATE ICE CREAM WITH CHOCOLATES (FROM 68% TO 72%)

👤 Advanced level

Balanced recipe for using Domori chocolates from 68% to 72%  
[Click here](#) to discover all the Domori chocolates you can use!

## DARK CHOCOLATE ICE CREAM 68-72%

### Base Gelato & Sorbet Chocolate

Whole milk - Hot

Dark chocolate 72% - Domori

Alternatively

Dark chocolate 68% - Domori

800g

1100g

2850g

800g

- Add Milk Chocolate ice cream& sorbet base to hot milk, blend with an immersion blender and immediately add the chocolate and continue blending until completely melted.
- Let the mixture rest for at least 2 hours at room temperature or in the refrigerator.
- Before churning, it is advisable to remix the mixture.

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Variant **Chocolate gelato with gelato & sorbet base (basic recipes)**

# DARK CHOCOLATE GELATO WITH COCOA MASS

👤 Advanced level

Balanced recipe for the mass use of Domori cocoa

[Click here](#) to discover all the Domori chocolates you can use!

## DARK CHOCOLATE GELATO WITH COCOA MASS

### Base Ice Cream & Chocolate Sorbet

Whole milk - hot

Cocoa mass - Domori

Sucrose

1100g

2000g

500g

200g

- Add Chocolate ice cream & sorbet base and sucrose to boiling milk, mix with immersion blender and immediately add cocoa mass and continue mixing until completely dissolved.
- Let the mixture rest for at least 2 hours at room temperature or in the refrigerator.
- Before churning, it is advisable to remix the mixture.

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