

ICE CREAM WITH MILK CHOCOLATE DOMORI AND BASE NEUTRA CON FIBRE 15G DOMORI



?



RECIPE CREATED BY:

Marco De Grada

Pastry chef



RECIPE CREATED BY:

Eugenio Morrone

World Champion of Gelato

Recipe variants:

- Ice cream with Milk Chocolate Arriba Ecuador 36%
- Ice cream with Milk Chocolate Vidamà 42%
- Ice cream with Milk Chocolate Essence 38%
- Ice cream with Milk Chocolate Essence Lactee
- Ice cream with Milk Chocolate Morogoro 38%
- Ice cream with Milk Chocolate Essence 37%
- Ice cream with Milk Chocolate Essence 43%



Extraordinary
made simple.



Variant **Ice Cream with Milk Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH MILK CHOCOLATE

ARRIBA ECUADOR 36%

👤 Advanced level

Recipes created for the use of Domori milk chocolates. The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

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

MIXING AND CHURNING

Milk 3,5 fat
Cream 35% fat
Sucrose
Dextrose
[Base Neutra con fibre 15g](#)
Milk Chocolate Arriba 36%
[Cocoa Powder 22-24](#) - Domori
Salt
Total mix weight
1000g

650,5g
30g
35g
54g
15g
200g
15g
0,5g

- Mix all the “dry” ingredients and add them to the milk and cream, previously heated to 85°C.
- Add the chocolate, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Remove and transfer to a gelato tub.
- Place in the blast chiller for 5 minutes.
- Serve in a display case at -12 to -13°C or store at -18°C.

irca
GROUP

Extraordinary
made simple.



Variant **Ice Cream with Milk Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH MILK CHOCOLATE

MOROGORO 38%

👤 Advanced level

Recipes created for the use of Domori milk chocolates. The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

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

MIXING AND CHURNING

Milk 3,5 fat
Cream 35% fat
Dehydrated glucose
Sucrose
Dextrose
[Base Neutra con fibre 15g](#)
Milk Chocolate Morogoro 38%
Salt
Total mix weight
1000g

650,5g
40g
6g
37g
51g
15g
200g
0,5g

- Mix all the “dry” ingredients and add them to the milk and cream, previously heated to 85°C.
- Add the chocolate, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Remove and transfer to a gelato tub.
- Place in the blast chiller for 5 minutes.
- Serve in a display case at -12 to -13°C or store at -18°C.



Variant **Ice Cream with Milk Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH MILK CHOCOLATE

VIDAMÀ 42%

👤 Advanced level

Recipes created for the use of Domori milk chocolates. The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

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

MIXING AND CHURNING

Milk 3,5 fat
Cream 35% fat
Sucrose
Dextrose
[Base Neutra con fibre 15g](#)
[Milk chocolate Vidamà 42%](#)
Salt
Total mix weight
1000g

650,5g
40g
51g
53g
15g
190g
0,5g

- Mix all the “dry” ingredients and add them to the milk and cream, previously heated to 85°C.
- Add the chocolate, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Remove and transfer to a gelato tub.
- Place in the blast chiller for 5 minutes.
- Serve in a display case at -12 to -13°C or store at -18°C.

irca
GROUP

Extraordinary
made simple.



Variant **Ice Cream with Milk Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH MILK CHOCOLATE

ESSENCE 37%

👤 Advanced level

Recipes created for the use of Domori milk chocolates. The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

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

MIXING AND CHURNING

Milk 3,5 fat
Cream 35% fat
Sucrose
Dextrose
[Base Neutra con fibre 15g](#)
[Milk Chocolate Essence 37%](#)
Salt
Total mix weight
1000g

650,5g
40g
46g
48g
15g
200g
0,5g

- Mix all the “dry” ingredients and add them to the milk and cream, previously heated to 85°C.
- Add the chocolate, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Remove and transfer to a gelato tub.
- Place in the blast chiller for 5 minutes.
- Serve in a display case at -12 to -13°C or store at -18°C.

irca
GROUP

Extraordinary
made simple.



Variant **Ice Cream with Milk Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH MILK CHOCOLATE

ESSENCE 38%

👤 Advanced level

Recipes created for the use of Domori milk chocolates. The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

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

MIXING AND CHURNING

Milk 3,5 fat
Dehydrated glucose
Sucrose
Dextrose
[Base Neutra con fibre 15g](#)
[Milk Chocolate Essence 38%](#)
Salt
Total mix weight
1000g

679,5g
10g
65g
30g
15g
200g
0,5g

- Mix all the “dry” ingredients and add them to the milk and cream, previously heated to 85°C.
- Add the chocolate, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Remove and transfer to a gelato tub.
- Place in the blast chiller for 5 minutes.
- Serve in a display case at -12 to -13°C or store at -18°C.



Variant **Ice Cream with Milk Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH MILK CHOCOLATE

ESSENCE 43%

👤 Advanced level

Recipes created for the use of Domori milk chocolates. The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

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

MIXING AND CHURNING

Milk 3,5 fat
Dehydrated glucose
Sucrose
Dextrose
[Base Neutra con fibre 15g](#)
[Milk Chocolate Essence 43%](#)
Salt
Total mx weight
1000g

664,5g
10g
90g
20g
15g
200g
0,5g

- Mix all the “dry” ingredients and add them to the milk and cream, previously heated to 85°C.
- Add the chocolate, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Remove and transfer to a gelato tub.
- Place in the blast chiller for 5 minutes.
- Serve in a display case at -12 to -13°C or store at -18°C.

irca
GROUP

Extraordinary
made simple.



Variant **Ice Cream with Milk Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH MILK CHOCOLATE ESSENCE LACTEE

👤 Advanced level

Recipes created for the use of Domori milk chocolates. The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

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

MIXING AND CHURNING

Milk 3,5 fat
Dehydrated glucose
Sucrose
Dextrose
[Base Neutra con fibre 15g](#)
[Milk Chocolate Essence Lactee](#)
Salt
Total mix weight
1000g

689,5g
10g
55g
30g
15g
200g
0,5g

- Mix all the “dry” ingredients and add them to the milk and cream, previously heated to 85°C.
- Add the chocolate, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Remove and transfer to a gelato tub.
- Place in the blast chiller for 5 minutes.
- Serve in a display case at -12 to -13°C or store at -18°C.