



ICE CREAM WITH AUREA CAMEL ORO CHOCOLATE AND DOMORI NEUTRAL BASE WITH FIBER 15G

👤 Intermediate level

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RECIPE CREATED BY:

Marco De Grada
Pastry chef



RECIPE CREATED BY:

Eugenio Morrone
World Champion of Gelato

BLEND AND CHURN

Whole Milk 3,5% Fat	470g
Water	182g
Granulated Sugar	50g
Dextrose	30g
Base Neutra con Fibre 15g	15g
Aurea Caramel Oro Chocolate	250g
Salt	3g

- Mix all the dry ingredients together, then add them to the previously heated milk and cream.
- Pour the mixture over the chocolate, first whisking to combine, then blend with an immersion blender until smooth.
- Let it rest for 2-3 hours.



Extraordinary
made simple.