



# ICE CREAM ARRIBA WITH DOMORI COCOA MASS

👤 Basic level

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**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef



**RECIPE CREATED BY:**

Eugenio Morrone  
World Champion of Gelato

## GANACHE

Water  
Apurimac 100% Cocoa Mass

1300g  
750g

- Add the cocoa mass to the water, previously heated to 85°C, and mix with an immersion blender.
- Let it rest for at least 4 hours at room temperature, preferably overnight.



Extraordinary  
made simple.

## CONCENTRATED BASIC SYRUP

Water	1550g
Dehydrated Glucose 30de	420g
Sucrose	525g
Dextrose	375g
<u>Base Neutra con Fibre 15g</u>	75g
Salt	5g

- Mix the dry ingredients and add them to the water previously heated to 85°C.
- This mixture can be prepared directly in the pasteurizer.

## BLEND

- Pour the base into the ganache and mix well.
- Pour into the ice cream maker and churn.
- Rapidly freeze at a negative temperature for 5-10 minutes.
- Serve in the display case at -12-13°C or store at -18°C.
- The ice cream consistency may need small adjustments of the PAC based on your display case.



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