



ESSENCE CHOCOLATE LACTEE SUPERIORE GELATO

👤 Intermediate level

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RECIPE CREATED BY:

Marco De Grada
Pastry chef



RECIPE CREATED BY:

Eugenio Morrone
World Champion of Gelato

MIX

Milk	689g
Dehydrated glucose	10g
Sucrose	55g
Dextrose	30g
Neutral Base with fibers 15g	15g
Essence chocolate Lactee Superiore	200g
Salt	0,5g

Mix all the dry ingredients and add them to the milk and cream, previously heated.
Pour over the chocolate, pre-mix with a whisk, then mix with an immersion blender.
Leave to rest for 2-3 hours.



Extraordinary
made simple.