



CHUAO CHOCOLATE ICE CREAM AND BASE GELATO&SORBETTO CIOCCOLATO DOMORI

👤 Basic level



RECIPE CREATED BY:

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World Champion of Gelato

BLEND

Water	410g
Milk 3.5% fat	2352g
Base Gelato&Sorbetto Cioccolato	1300g
Dark Chocolate Criollo Chuao 75%	940g

- Heat the milk and water to 80°C.
- Add the Base Gelato&Sorbetto Cioccolato and the Dark Chocolate Chuao 75% by Domori.
- Blend and let the mixture rest.
- Churn and extract.
- Blast freeze at -40°C for 5–10 minutes.
- Serve in a display case at -12/-13°C or store at -18°C.