



RED ARRIBA ICE CREAM

🏠 Intermediate level

Chocolate and raspberry ice cream.



RECIPE CREATED BY:

Eugenio Morrone

World Champion of Gelato

BROWNIE ARRIBA 100%

Whole eggs	200g
Granulated Sugar	300g
Salt	2,5g
Rice flour	80g
Dark Arriba 100% - Domori	200g
Butter	265g

- Combine eggs, sugar, and salt.
- Melt the chocolate and butter.
- Combine the mixtures, add the rice flour, and whisk until smooth.
- Spread onto a baking tray and bake for 8–10 minutes at 160°C.

CHOCOLATE AND RASPBERRY ICE CREAM

Dark Arriba 72% - Domori	620
Milk 3.5% fat	1967g
Cream 35% fat	88g
Skimmed milk powder	117g
Sucrose	323g
Dehydrated glucose	147g
Dextrose	176g
Base Neutra con fibre 15g	66g
Raspberry Purée 100% - Ravifruit	1000g
Variegato al Lampone - Cesarin	qb

- Defrost the PUREA DI LAMPONE 100% RAVIFRUIT.
- In a container, combine skimmed milk powder, sucrose, glucose 40 DE, dextrose, and BASE NEUTRA CON FIBRE DOMORI (15 g).
- Heat the milk to 80°C, then add all the powders and the COPERTURA ARRIBA FONDENTE 72% DOMORI. Add the cream and blend.
- Leave to rest.
- Churn the mixture and pour the PUREA DI LAMPONE 100% RAVIFRUIT into the batch freezer when the cycle is almost complete.
- Remove half of the gelato, creating an even layer in the tub.
- Ripple with brownie cubes and complete the tub with another layer of gelato, leaving half a centimetre from the rim.
- Place in the blast chiller and, once sufficiently firm, pour over the VARIEGATO LAMPONE CESARIN.
- Decorate with brownie pieces, fresh raspberries, and LACE STRAWBERRY ROUND DOBLA.