



TROPICAL VIDAMÀ

👤 Intermediate level

Tropical chocolate ice cream.



RECIPE CREATED BY:

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World Champion of Gelato

TROPICAL CHOCOLATE ICE CREAM

Passion Fruit Purée 90% - Domori	411g
Mango Purée 100% - Ravifruit	493g
<u>Milk Chocolate Vidamà 42%</u> - Domori	739g
Cocoa Mass Vidamà 100% - Domori	
Milk 3,5 fat	2447g
Cream 35% fat	82g
Sucrose	263g
Dehydrated glucose	164g
<u>Base Neutra con fibre 15g</u> - Domori	74g
Variegato Mango - Cesarin	qb

- Defrost PUREA DI PASSION FRUIT 90% RAVIFRUIT and PUREA DI MANGO 100% RAVIFRUIT.
- In a container, combine sucrose, glucose 40 DE, dextrose, and BASE NEUTRA CON FIBRE 15G DOMORI.
- Heat the milk to 80°C, then add all the powders, VIDAMÀ LATTE 42% DOMORI chocolate and VIDAMÀ FONDENTE 100% DOMORI chocolate. Add the cream and blend.
- Leave to rest.
- Churn the mixture and pour the RAVIFRUIT purées into the batch freezer when the cycle is almost complete.
- Remove half of the gelato and ripple with VARIEGATO MANGO CESARIN. Remove the remaining gelato and place it in the blast chiller.
- Ripple with VARIEGATO MANGO CESARIN and decorate with CURVY LEAF YELLOW DOBLA.