



TRAVEL FROM PERU TO AMALFI

👤 Intermediate level

Chocolate and ginger ice cream



RECIPE CREATED BY:

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World Champion of Gelato

CHOCOLATE AND GINGER ICE CREAM

Gelato & sorbet base for chocolate -

Domori	1236g
Dark chocolate Apurimac 72% - Domori	899g
Whole Milk 3.5% fat	562g
Water	2247g
Tuttafrutta Zenzero - Cesarin	56g
Variegato Amalfi Lemon - Cesarin	qb

- Heat water and milk and add the BASE GELATO&SORBETTO CHOCOLATE DOMORI, DARK 72% DOMORI and TUTTAFRUTTA ZENZERO CESARIN.
- Blend and let it rest.
- Churn and extract the first layer and swirl with VARIEGATO LEMON D'AMALFI CESARIN, complete the tub with another layer of ice cream and swirl again.
- Decorate with DOBLA decorations as desired.