



DARK CHOCOLATE 76%

SINFONIA DARK CHOCOLATE 76% SORBET

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

WATER

JOYBASE CHOCO TANDEM

SINFONIA CIOCCOLATO EXTRA FONDENTE 76%

PREPARATION

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| g 2200 | Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA FONDENTE 76%. |
| g 1500 | Leave to rest for 10-15 minutes. |
| g 400 | Pour the mixture into a batch freezer and leave until the preparation is complete. |

AMBASSADOR'S TIPS

You can choose to marbleize your ice cream with Joyfruit Arancia (orange).