



FRIZZZI POP PINK - RED SKY AT NIGHT

Dark chocolate sorbet with red fruits crackling swirl

DIFFICULTY LEVEL



EXTRA DARK CHOCOLATE SORBET

INGREDIENTS

WATER - BOILING

g 2500

JOYQUICK EXTRA DARK CHOCOLATE

g 1600

TOTAL

g 4100

PREPARATION

Mix with an the immersion blender the JOYQUICK EXTRA DARK CHOCOLATE and the boiling water.

Let it rest for 10/15 minutes then pour the ice cream in the batch freezer machine and start the freezing process.

SWIRL

INGREDIENTS

JOYCREAM FRIZZZI POP PINK

g 2000

FINAL COMPOSITION

Extract a first part of ice cream from the batch freezer (about 2 kg) and make a first layer.

Variegate the ice cream with JOYCREAM FRIZZZI POP PINK (about 1 kg).

Immediately deposite one more layer of ice cream (about 2 kg) and put in the shock freezer for 2-3 minutes.

Variegate with one more layer of JOYCREAM FRIZZZI POP PINK (about 1 kg) and place in the shock freezer for 5 minutes.

Decorate the ice cream as you wish with Dobla decorations.

ATTENTION:

In order to get the surprising cranckly and sparkling effect it is very important to keep the right proportion of 2 parts of ice cream and 1 part of JOYCREAM FRIZZZI POP PINK variegate.

AMBASSADOR'S TIPS

JOYCREAM FRIZZZI POP PINK is also perfect in combination with [JOYQUICK LIMONE](#)