



CHOCOLATE ICE CREAM WITH JOYBASE CHOCO TANDEM

Recipe to make chocolate ice cream using Joybase Choco Tandem

DIFFICULTY LEVEL



CHOCOLATE ICE CREAM

INGREDIENTS

JOYBASE CHOCO TANDEM	g 1500
CHOCOLATE - MINUETTO/SINFONIA/RENO CONCERTO	g 400
WARM WATER	g 1300
HOT MILK - (ONLY FOR MILK CHOCOLATE ICE-CREAMS)	g 1000
TOTAL	g 4100

PREPARATION

Add all the ingredients to the warm water (and milk if necessary).
Mix with a hand blender.
Leave it to rest for 10/15 minutes, then put it in the batch freezer.

Step 2

PREPARATION

TO COMPLETE THE PREPARATION OF THE CHOCOLATE ICE CREAM

Download the PDF of the recipe where you will find the tables with the ingredients to be added to the white base in order to make your chocolate ice creams.

Choose the chocolates from our [RENO CONCERTO, SINFONIA and MINUETTO](#) ranges and make chocolate ice creams.

Dark, milk, white: be inspired by IRCA chocolates and amaze your customers with always new and delicious flavors!

Chocolate ice-creams with JOYBASE CHOCO TANDEM

Chocolate flavour	Chocolate (gr)	Joybase Choco Tandem (gr)	Boiling water (gr)	Boiling milk (gr)	TOTAL WEIGHT (gr)
Minuetto Fondente Ecuador 70%	400	1500	2200		4100
Minuetto Fondente Madagascar 72%	400	1500	2200		4100
Minuetto Fondente Santo Domingo 75%	400	1500	2200		4100
Minuetto Santo Domingo Latte 38%	400	1500	1300	1000	4200
Sinfonia Fondente 76%	400	1500	2200		4100
Sinfonia Fondente 68%	400	1500	2200		4100
Sinfonia Fondente 56%	400	1500	2200		4100
Sinfonia Gianduia Fondente	400	1500	2200		4100
Sinfonia Latte 38%	400	1500	1300	1000	4200
Reno Concerto Fondente 72%	400	1500	2200		4100
Reno Concerto Fondente 64%	400	1500	2200		4100
Reno Concerto Fondente 58%	400	1500	2200		4100
Reno Concerto Latte 34%	400	1500	1300	1000	4200

METHOD:

Heat the water or milk and add all the other ingredients.

Mix with an hand blender, leave to rest for 10/15 minutes and put into the batch freezer.