

## MADAGASCAR DARK CHOCOLATE 72%

MINUETTO MADAGASCAR SINGLE-ORIGIN DARK CHOCOLATE 72% SORBET

DIFFICULTY LEVEL







## **BASIC RECIPE**

| INGREDIENTS                      |        | PREPARATION  |
|----------------------------------|--------|--|
| JOYBASE CHOCO TANDEM             | g 1500 | Blend boiling water with JOYBASE CHOCO TANDEM and MINUETTO                         |
| MINUETTO FONDENTE MADAGASCAR 72% | g 400  | FONDENTE MADAGASCAR 72%.   |
| WATER                            | g 2200 | Leave to rest for 10-15 minutes.   |
|                                  |        | Pour the mixture into a batch freezer and leave until the preparation is complete. |

## AMBASSADOR'S TIPS

You can choose to variegate your ice cream with one of our Joycream line products.

