



MILK CHOCOLATE 38%

SINFONIA MILK CHOCOLATE 38% GELATO

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

MILK	g 2500
WATER	g 250
SUCROSE	g 340
JOYPLUS PROSOFT	g 115
JOYBASE ELITE 100	g 65
SINFONIA CIOCCOLATO LATTE 38%	g 265
	g 750

PREPARATION

Heat milk and water to 45°C, then add sucrose, low fat cocoa, JOYPLUS PROSOFT and JOYBASE ELITE 100 and blend.

Pasteurise to 85°C.

Add SINFONIA LATTE 38%, then 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 Joycream Caramel Biscotto.