



DARK CHOCOLATE 76%

SINFONIA DARK CHOCOLATE 76% SORBET

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

WATER
JOYBASE CHOCO TANDEM
SINFONIA CIOCCOLATO FONDENTE 76%

PREPARATION

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).