



CIOCCOLATO FONDENTE 72%

RENO CONCERTO DARK CHOCOLATE 72% SORBET

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

WATER	g 2100
JOYBASE GELATOGEL	g 1300
RENO CONCERTO FONDENTE 72%	g 900
JOYCACAO	g 260
JOYPLUS PROSOFT	g 90
SUCROSE	g 80

PREPARATION

Mix boiling water with all other ingredients.

Leave to rest for 10-15 minutes.

Pour the mixture into a batch freezer and leave until the preparation is complete.

AMBASSADOR'S TIPS

Excellente if marbled with Joycream White Crock.