



## DARK CHOCOLATE 64%

### RENO CONCERTO DARK CHOCOLATE 64% SORBET

**DIFFICULTY LEVEL**



#### BASIC RECIPE

##### INGREDIENTS

|                            |        |
|----------------------------|--------|
| WATER                      | g 2100 |
| JOYBASE GELATOGEL          | g 1300 |
| RENO CONCERTO FONDENTE 64% | 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

Excellent if marbled with Joyfruit Arancia (orange).