



## PERU

SINGLE-ORIGIN NOIR PEROU CHOCOLATE FLAVOURED WITH COFFEE AND MARBLED WITH JOYCREAM WHITE CROCK

**DIFFICULTY LEVEL**



### SORBET

#### INGREDIENTS

WATER	g 2200
JOYQUICK NOIR PEROU	g 1800
JOYCAFFE' GRANGUSTO	g 120

#### PREPARATION

Add to boiling water all the remaining ingredients, then mix using an immersion blender.

Leave to rest for 10-15 minutes.

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

### MARBLEIZATION

#### PREPARATION

Take out the gelato, add JOYCREAM WHITE CROCK and stir with a spatula, in order to create a marble effect.

#### AMBASSADOR'S TIPS

Joycream White Crock can be replace by Joycream Besamemucho to create a different flavour.