



## MADAGASCAR DARK CHOCOLATE 72%

MINUETTO MADAGASCAR SINGLE-ORIGIN DARK CHOCOLATE 72% SORBET

**DIFFICULTY LEVEL**



### BASIC RECIPE

#### INGREDIENTS

JOYBASE CHOCO TANDEM

MINUETTO FONDENTE MADAGASCAR 72%

WATER

g 1500

g 400

g 2200

#### PREPARATION

Blend boiling water with JOYBASE CHOCO TANDEM and MINUETTO

FONDENTE MADAGASCAR 72%.

Leave to rest for 10-15 minutes.

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

### Step 2

#### INGREDIENTS

TOPPING

To Taste

#### AMBASSADOR'S TIPS

You can choose to variegate your ice cream with one of our Joycream line products.