



# SENSES 3.0 UMAMI

After the sweetness with SENSES 2.0 SWEET, we are now going to stimulate the neutral sense with the 5th sense.

DIFFICULTY LEVEL



## ICE CREAM CHOCOLATE SANTO DOMINGO MILK 38% AND SOY

### INGREDIENTS

JOYBASE CHOCO TANDEM	g 1500
WATER	g 2200
FULL-FAT MILK (3,5% FAT)	g 1000
MINUETTO LATTE SANTO DOMINGO 38%	g 400
SOY SAUCE	g 100
LEMON JUICE	g 150

### PREPARATION

Bring water and milk to boil, mix with JOYBASE CHOCO TANDEM, add MINUETTO LATTE SANTO DOMINGO 38% and continue mixing.  
Finally add the soy sauce and mix  
Leave to rest for 30 minutes, put in a batch freezer and immediately add the lemon juice

## VARIEGATION

### INGREDIENTS

JOYFRUIT LIME	To Taste
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### PREPARATION

Variegate with JOYFRUIT LIME