



MILK CHOCOLATE 38%

SINFONIA MILK CHOCOLATE 38% GELATO

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

MILK
WATER
SUCROSE
JOYPLUS PROSOFT

JOYBASE ELITE 100
SINFONIA CIOCCOLATO AL LATTE 38%

g 2500
g 250
g 340
g 115
g 65
g 265
g 750

PREPARATION

Heat milk and water to 45°C, then add sucrose, low fat cocoa, JOYPLUS PROSOFT and JOYBASE ELITE 100 and blend.
Pasteurise to 85°C.
Add SINFONIA LATTE 38%, then pour the mixture into a batch freezer and leave until the preparation is complete.

AMBASSADOR'S TIPS

You can choose to marbleize your ice cream with Joycream Caramel Biscotto.