

## **MILK CHOCOLATE 38%**

## SINFONIA MILK CHOCOLATE 38% GELATO

DIFFICULTY LEVEL B B B





## **BASIC RECIPE**

INGREDIENTS		PREPARATION
MILK	g 2500	Heat milk and water to 45°C, then add sucrose, low fat cocoa, JOYPLUS PROSOFT
WATER	g 250	and JOYBASE ELITE 100 and blend.
SUCROSE	g 340	Pasteurise to 85°C.
JOYPLUS PROSOFT	g 115	Add SINFONIA LATTE 38%, then pour the mixture into a batch freezer and leave until the
	g 65	preparation is complete.
JOYBASE ELITE 100	g 265	
SINFONIA CIOCCOLATO AL LATTE 38%	g 750	

## AMBASSADOR'S TIPS

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

