



## DARK CHOCOLATE 76%

### SINFONIA DARK CHOCOLATE 76% SORBET

#### DIFFICULTY LEVEL



#### BASIC RECIPE

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##### INGREDIENTS

WATER

JOYBASE CHOCO TANDEM

SINFONIA CIOCCOLATO EXTRA FONDENTE 76%

##### PREPARATION

- |        |  |
|--------|--|
| g 2200 | Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA FONDENTE 76%.           |
| g 1500 | Leave to rest for 10-15 minutes.   |
| g 400  | 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 Joyfruit Arancia (orange).