



DARK CHOCOLATE 68%

SINFONIA DARK CHOCOLATE 68% SORBET

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

WATER

JOYBASE CHOCO TANDEM

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

PREPARATION

g 2200

Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA FONDENTE 68%.

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 Amarena Instinct (black cherry).