



SICILY

EXTRA DARK CHOCOLATE SORBET FLAVOURED WITH ALMOND AND MARBLED WITH PISTACHIO VARIEGATO

DIFFICULTY LEVEL



CHOCOLATE SORBET

INGREDIENTS

| | |
|-------------------------------|--------|
| WATER | g 2500 |
| JOYQUICK EXTRA DARK CHOCOLATE | g 1600 |
| JOYPASTE MANDORLA TOSTATA | g 160 |

PREPARATION

Add to boiling water all the remaining ingredients, then mix using an immersion blender.

Leave to rest for 10-15 minutes.

Pour the mixture into a batch freezer and leave until the preparation is complete.

MARBLEIZATION

INGREDIENTS

| | |
|---------------------|----------|
| JOYCREAM PISTACCHIO | To Taste |
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PREPARATION

Take out the gelato, add JOYCREAM PISTACCHIO (pistachio) and stir with a spatula, in order to create a marble effect.

AMBASSADOR'S TIPS

Joycream Pistacchio (pistachio) can be replace by Joyfruit Arancia (orange) to create a different flavour.