



## STRACCIATELLA (JOYCOUVERTURE DARK 52%)

### STEP 1

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#### INGREDIENTS

WHITE BASE	g 4.000
FRESH CREAM	g 250
JOYPLUS PROSOFT	g 40
TOTAL	g 4.290

#### PREPARATION

Add **JOYPLUS PROSOFT** and Cream to the white base, mix with hand blender and put in the batch freezer.

Make the first layer of ice-cream in the ice-cream pan and immediately pour the **JOYCOUVERTURE DARK 52%** over the entire surface, after heating it at low temperature, then mix.

Form the second layer of ice-cream, pour some more **JOYCOUVERTURE DARK 52%** and mix again.

Decorate the surface with more **JOYCOUVERTURE DARK 52%** or with some very thin sheets of pure chocolate.

### STEP 2

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#### INGREDIENTS

JOYCOUVERTURE CHOC DARK 52%	To Taste
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