



SENSES 1.0 SOUR

We begin the journey with the harshness to cleanse the mouth.

DIFFICULTY LEVEL



WHITE CHOCOLATE AND CARDAMOM ICE CREAM

INGREDIENTS

WHITE BASE	Kg 3
LEMON JUICE	g 450
SINFONIA CIOCCOLATO BIANCO 33%	g 660
WATER	g 120
CARDAMOM	g 3
SALT	g 4
GRATED LIME ZEST	2 n.

PREPARATION

Heat the White Base to 60 °C, add water and mix with SINFONIA CIOCCOLATO BIANCO 40/42, add: cardamom, salt and lime zest, continue mixing.
Filter everything and leave to rest for 30 minutes.
Pour into the batch freezer and as soon as the machine is started, add the lemon juice.

VARIEGATION

INGREDIENTS

JOYFRUIT LIME	To Taste
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PREPARATION

After extracted, variegate with JOYFRUIT LIME