



SENSES 3.0 UMAMI

After the sweetness with SENSES 2.0 SWEET, we are now going to stimulate the neutral sense with the 5th sense.

DIFFICULTY LEVEL



ICE CREAM CHOCOLATE SANTO DOMINGO MILK 38% AND SOY

INGREDIENTS

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|----------------------------------|--------|
| JOYBASE CHOCO TANDEM | g 1500 |
| WATER | g 2200 |
| FULL-FAT MILK (3,5% FAT) | g 1000 |
| MINUETTO LATTE SANTO DOMINGO 38% | g 400 |
| SOY SAUCE | g 100 |
| LEMON JUICE | g 150 |

PREPARATION

Bring water and milk to boil, mix with JOYBASE CHOCO TANDEM, add MINUETTO LATTE SANTO DOMINGO 38% and continue mixing.
Finally add the soy sauce and mix
Leave to rest for 30 minutes, put in a batch freezer and immediately add the lemon juice

VARIEGATION

INGREDIENTS

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| JOYFRUIT LIME | To Taste |
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PREPARATION

Variegate with JOYFRUIT LIME