



SENSES 5.0 BITTER

WE CONCLUDE THE JOURNEY WITH A BITTER TASTE.

DIFFICULTY LEVEL



CHOCOLATE AND COFFEE SORBET

INGREDIENTS

JOYBASE CHOCO TANDEM

g 1500

WATER

g 2200

MINUETTO FONDENTE SANTO DOMINGO 75%

g 400

JOYCAFFE' GRANGUSTO

g 50

SALT

g 4

PREPARATION

Bring the water to a boil, mix with JOYBASE CHOCO TANDEM, add MINUETTO SANTO DOMINGO 75% and continue mixing.

Add JOYPASTE CAFFE 'GRANGUSTO and salt, continue mixing

Leave to rest for 30 minutes

Pour into the batch freezer

VARIEGATION

INGREDIENTS

JOYCREAM WHITE

g 980

JOYCAFFE' GRANGUSTO

g 20

PREPARATION

Mix JOYCREAM WHITE with JOYCAFFE 'GRANGUSTO and variegate the ice cream.