

## **MILK CHOCOLATE 38%**

## SINFONIA MILK CHOCOLATE 38% GELATO

DIFFICULTY LEVEL B B B





## **BASIC RECIPE**

| INGREDIENTS                      |        | PREPARATION  |
|----------------------------------|--------|--|
| MILK                             | g 2500 | Heat milk and water to 45°C, then add sucrose, low fat cocoa, JOYPLUS PROSOFT          |
| WATER                            | g 250  | and JOYBASE ELITE 100 and blend.   |
| SUCROSE                          | g 340  | Pasteurise to 85°C.  |
| JOYPLUS PROSOFT                  | g 115  | Add SINFONIA LATTE 38%, then pour the mixture into a batch freezer and leave until the |
|                                  | g 65   | preparation is complete.   |
| JOYBASE ELITE 100                | g 265  |  |
| SINFONIA CIOCCOLATO AL LATTE 38% | g 750  |  |

## AMBASSADOR'S TIPS

You can choose to marbleize your ice cream with Joycream Caramel Biscotto.

