



## MILK CHOCOLATE 38%

### SINFONIA MILK CHOCOLATE 38% GELATO

DIFFICULTY LEVEL



#### BASIC RECIPE

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##### INGREDIENTS

MILK  
WATER  
SUCROSE  
JOYPLUS PROSOFT  
  
JOYBASE ELITE 100  
SINFONIA CIOCCOLATO LATTE 38%

##### PREPARATION

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

#### AMBASSADOR'S TIPS

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