



## DARK CHOCOLATE 68%

### SINFONIA DARK CHOCOLATE 68% SORBET

#### DIFFICULTY LEVEL



#### BASIC RECIPE

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##### INGREDIENTS

WATER  
JOYBASE CHOCO TANDEM  
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

##### PREPARATION

g 2200	Blend boiling water with JOYBASE CHOCO TANDEM and SINFONIA FONDENTE 68%.
g 1500	Leave to rest for 10-15 minutes.
g 400	Pour the mixture into a batch freezer and leave until the preparation is complete.

#### AMBASSADOR'S TIPS

You can choose to marbleize your ice cream with Joyfruit Amarena Instinct (black cherry).