



CIOCCOLATO FONDENTE 72%

RENO CONCERTO DARK CHOCOLATE 72% SORBET

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

WATER
JOYBASE GELATOGEL
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%
JOYCACAO
JOYPLUS PROSOFT
SUCROSE

PREPARATION

g 2100	Mix boiling water with all other ingredients.
g 1300	Leave to rest for 10-15 minutes.
g 900	Pour the mixture into a batch freezer and leave until the preparation is complete.
g 260	
g 90	
g 80	

AMBASSADOR'S TIPS

Excellente if marbled with Joycream White Crock.