



## CIOCCOLATO FONDENTE 72%

### RENO CONCERTO DARK CHOCOLATE 72% SORBET

DIFFICULTY LEVEL



#### BASIC RECIPE

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##### INGREDIENTS

WATER  
JOYBASE GELATOGEL  
RENO CONCERTO 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.