



DARK CHOCOLATE 64%

RENO CONCERTO DARK CHOCOLATE 64% SORBET

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

WATER

JOYBASE GELATOGEL

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%

JOYCACAO

JOYPLUS PROSOFT

SUCROSE

g 2100

g 1300

g 900

g 260

g 90

g 80

PREPARATION

Mix boiling water with all other ingredients.

Leave to rest for 10-15 minutes.

Pour the mixture into a batch freezer and leave until the preparation is complete.

AMBASSADOR'S TIPS

Excellent if marbled with Joyfruit Arancia (orange).