

# **MADAGASCAR DARK CHOCOLATE 72%**

## MINUETTO MADAGASCAR SINGLE-ORIGIN DARK CHOCOLATE 72% SORBET

DIFFICULTY LEVEL B B







#### **BASIC RECIPE**

INGREDIENTS		PREPARATION
JOYBASE CHOCO TANDEM	g 1500	Blend boiling water with JOYBASE CHOCO TANDEM and MINUETTO
MINUETTO FONDENTE MADAGASCAR 72%	g 400	FONDENTE MADAGASCAR 72%.
WATER	g 2200	Leave to rest for 10-15 minutes.
		Pour the mixture into a batch freezer and leave until the preparation is complete.

#### STEP 2

#### **INGREDIENTS**

To Taste TOPPING

### AMBASSADOR'S TIPS

You can choose to variegate your ice cream with one of our Joycream line products.

