



SENSES 4.0 SALT

The previous stimulation with SENSES 3.0 UMAMI prepares us for the next tasting: salt.

DIFFICULTY LEVEL



CHOCOLATE SORBET, TEA AND SPICES

INGREDIENTS

JOYBASE CHOCO TANDEM	g 1500
WATER	g 2200
MINUETTO FONDENTE MADAGASCAR 72%	g 400
LAPSUNG TEA IN LEAVES	g 10
	g 6
CINNAMON POWDER	g 6
SALT	g 4

PREPARATION

Bring water to boil, mix with JOYBASE CHOCO TANDEM, add MINUETTO MADAGASCAR 72% and continue mixing.
Add tea, aniseed, cinnamon and salt, and continue mixing.
Filter and leave to restfor 30 minutes.
Pour into the batch freezer.

VARIEGATION

INGREDIENTS

JOYCREAM CARAMEL FLEUR DE SEL	g 700
PRALIN DELICRISP CARAMEL FLEUR DE SEL	g 300

PREPARATION

Mix together the JOYCREAM CARAMEL FLEUR DE SEL with the PRALIN DELICRISP CARAMEL FLEUR DE SEL
and variegate the ice cream

