



## SICILY

### EXTRA DARK CHOCOLATE SORBET FLAVOURED WITH ALMOND AND MARBLED WITH PISTACHIO VARIEGATO

DIFFICULTY LEVEL



#### CHOCOLATE SORBET

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##### INGREDIENTS

WATER	g 2500
JOYQUICK EXTRA DARK CHOCOLATE	g 1600
JOYPASTE MANDORLA TOSTATA	g 160

##### PREPARATION

Add to boiling water all the remaining ingredients, then mix using an immersion blender.  
Leave to rest for 10-15 minutes.  
Pour the mixture into a batch freezer and leave until the preparation is complete.

#### MARBLEIZATION

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##### INGREDIENTS

JOYCREAM PISTACCHIO	To Taste
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##### PREPARATION

Take out the gelato, add JOYCREAM PISTACCHIO (pistachio) and stir with a spatula, in order to create a marble effect.

#### AMBASSADOR'S TIPS

Joycream Pistacchio (pistachio) can be replaced by Joyfruit Arancia (orange) to create a different flavour.