



SICILY

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

DIFFICULTY LEVEL   

CHOCOLATE SORBET

INGREDIENTS		PREPARATION
WATER	g 2500	Add to boiling water all the remaining ingredients, then mix using an immersion blender.
JOYQUICK EXTRA DARK CHOCOLATE	g 1600	Leave to rest for 10-15 minutes.
JOYPASTE MANDORLA TOSTATA	g 160	Pour the mixture into a batch freezer and leave until the preparation is complete.

MARBLEIZATION

INGREDIENTS		PREPARATION
JOYCREAM PISTACCHIO	To Taste	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 replace by Joyfruit Arancia (orange) to create a different flavour.