



STRACCIATELLA (JOYCOUVERTURE DARK 52%)

STEP 1

INGREDIENTS

| | |
|-----------------|---------|
| WHITE BASE | g 4.000 |
| FRESH CREAM | g 250 |
| JOYPLUS PROSOFT | g 40 |
| TOTAL | g 4.290 |

PREPARATION

Add **JOYPLUS PROSOFT** and Cream to the white base, mix with hand blender and put in the batch freezer.

Make the first layer of ice-cream in the ice-cream pan and immediately pour the **JOYCOUVERTURE DARK 52%** over the entire surface, after heating it at low temperature, then mix.

Form the second layer of ice-cream, pour some more **JOYCOUVERTURE DARK 52%** and mix again.

Decorate the surface with more **JOYCOUVERTURE DARK 52%** or with some very thin sheets of pure chocolate.

STEP 2

INGREDIENTS

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|-----------------------------|----------|
| JOYCOUVERTURE CHOC DARK 52% | To Taste |
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