

## **SANTO DOMINGO DARK CHOCOLATE 75%**

## MINUETTO SANTO DOMINGO SINGLE-ORIGIN DARK CHOCOLATE 75% SORBET

DIFFICULTY LEVEL B B







## **BASIC RECIPE**

| INGREDIENTS                         |        | PREPARATION  |
|-------------------------------------|--------|--|
| JOYBASE CHOCO TANDEM                | g 1500 | Blend boiling water with JOYBASE CHOCO TANDEM and MINUETTO FONDENTE SANTO          |
| MINUETTO FONDENTE SANTO DOMINGO 75% | g 400  | DOMINGO 75%.   |
| WATER                               | g 2200 | Leave to rest for 10-15 minutes.   |
|                                     |        | Pour the mixture into a batch freezer and leave until the preparation is complete. |

## AMBASSADOR'S TIPS

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

