

CHOCOLATE ICE CREAM WITH JOYBASE CIOCCOLATO 150

RECIPE TO MAKE CHOCOLATE ICE CREAM USING JOYBASE CIOCCOLATO 150

DIFFICULTY LEVEL B B







STEP 1

INGREDIENTS		PREPARATION
MILK 3.5% FAT - HOT	g 3000	Dry mix JOYBASE CIOCCOLATO 150, JOYPLUS PROSOFT and sugar.
SUGAR	g 900	Add it to the hot milk and mix with a hand blender.
JOYBASE CIOCCOLATO 150	g 450	Leave it to rest for 10-15 minutes, then put it in the batch freezer.
JOYPLUS PROSOFT	g 90	
TOTAL	g 4440	

