

Gelato - Chimelb



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PREPARATIONS AND INGREDIENTS

CHIMELB 65% CHOCOLATE GELATO

2548	g	Water
16	g	Neutral
4	g	Salt
640	g	Chimelb Dark Chocolate 65%
		Grand Cru Agostoni Code 6806
160	g	Low fat Cocoa powder 10/12
		Icam Professional Code 4839
364	g	Sugar
176	g	Glucose dry
92	g	Dextrose

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PROCEDURE AND ASSEMBLY

CHIMELB 65% CHOCOLATE GELATO

Pasteurize at 85°C, set to stabilize it and batch freeze.

PRODUCT SELECTIONS



**Low fat Cocoa powder 10/12
Icam Professional**

Very intense cocoa aroma and flavour.
Brown red colour.



**Chimelb Dark Chocolate 65%
Grand Cru Agostoni**

Sweet and smooth, yet intense and persistent,
it has an aromatic cacaotè profile
with distinctive notes of dried fruit and a
pleasant acidity.