

## Sorbet - Bolivia and Raspberry



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## PREPARATIONS AND INGREDIENTS

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### BOLIVIA SORBET

572	g	Water
3	g	Neutral
1	g	Salt
190	g	<b>Bolivia Dark Chocolate Single-Origin</b> <b>73% Agostoni Code 8028</b>
40	g	<b>Cocoa powder 22/24</b> <b>Icam Professional Code 4239</b>
118,9	g	Sugar
36,7	g	Glucose dry
38,5	g	Dextrose
7	g	Inverted sugar

### IN COMBINATION

#### RASPBERRY STRACCIATELLA

850	g	<b>Chocolate Nuances Raspberry</b> <b>Icam Professional Code 8568</b>
100	g	<b>Cocoa butter in drops</b> <b>Icam Professional Code 7852</b>
50	g	Sunflower oil
a.r.		Dried raspberries

## PROCEDURE AND ASSEMBLY

### BOLIVIA SORBET

Mix the powders well. Add the powders to the hot liquids and pasteurize at 85°C. As the mixture cools, add the chocolate, allow it to mature, and churn.

### RASPBERRY STRACCIATELLA

Temper the chocolate nuances and combine with the previously tempered cocoa butter. Add sunflower oil. Decorate as desired.

## PRODUCT SELECTIONS



### Bolivia Dark Chocolate Single-Origin 73% Agostoni

Balancing acidity and bitterness. Medium sweet. Predominant notes of dried fruit and light floral aftertaste.



### Cocoa powder 22/24 Icam Professional

Strong, intense aroma, cocoa/chocolate flavour. Dark red brown colour.



### Chocolate Nuances Raspberry Icam Professional

Clear notes of raspberry and typical acidity, followed by pleasant sweet and milky hints. With fruits in powdered.



### Cocoa butter in drops Icam Professional

Cocoa butter obtained from deodorising the first press of premium quality cocoa. It is a noble vegetable fat, containing no cholesterol.