

SUPER CREAMY RECIPES!

Chocolate passion

A UNIQUE PLEASURE FOR TRUE CHOCOLATE LOVERS!



· WHOLE MILK

1 Since it is more liquid, you must turn the crank for at least 2 minutes before closing the ramp to release the ice cream.

· COCOA POWDER

IMPORTANT: Mix the milk with the cocoa outside the ice cream machine and pour it in once it is a homogeneous mixture.

· DARK CHOCOLATE BAR

Grate it using the grater accessory to mix well with the base.

· WHITE CHOCOLATE BAR

Grate it using the grater accessory to mix well with the base.

*OPTIONAL: If you are a true chocoholic, you can also add milk chocolate.

· Decorate your ice cream with chopped almonds and/or hazelnuts.

*NOTE: You can add sugar or sweetener to taste for a sweeter touch.