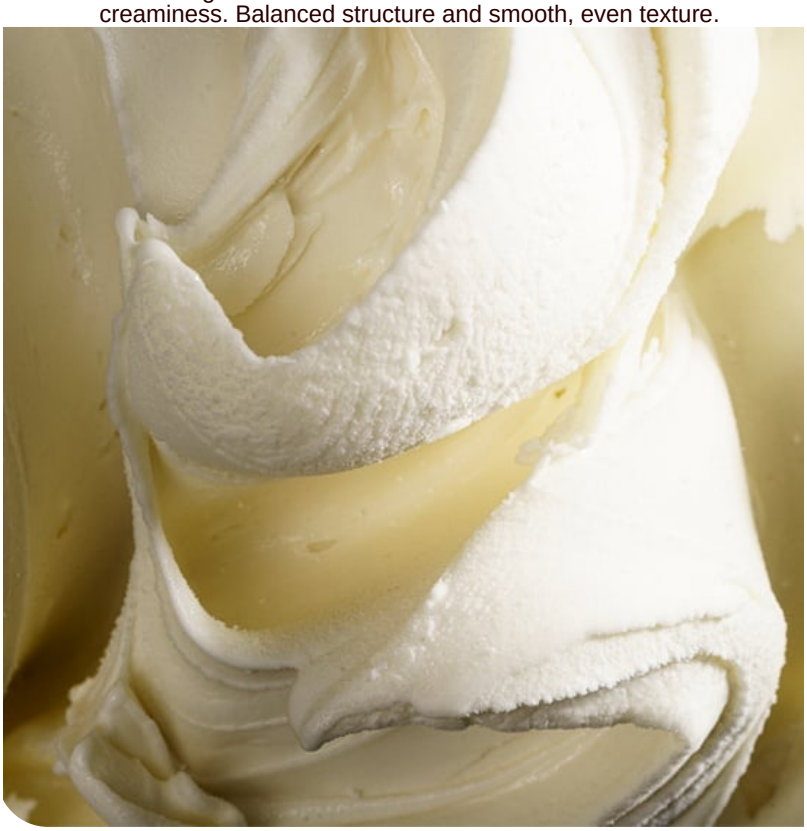
BASE NEUTRA CON FIBRE

15G

GELATO DOMORI

A base designed to provide optimal structure and creaminess for gelato and sorbet. Made with natural ingredients, it is enriched with fibers to enhance creaminess and improve the final texture. A versatile base created to support Domori gelato creations, allowing the aromatic expression of ingredients to emerge while ensuring a balanced and consistent result.
Natural ingredients enriched with fibers for enhanced creaminess. Balanced structure and smooth, even texture.



MODALITÀ D'USO

Ice cream

DETTAGLI PRODOTTO

Codice prodotto 01983389

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Description
Stabilising powder preparation based on soluble vegetable fibre, used to improve the structure of chocolate and fruit ice cream, providing firmness and creaminess.

Denomination
Powder semi finished product for ice cream.

Directions for use
BASE NEUTRA CON FIBRE 15G_____ 15 g
boiling water_____ 550 g
Domori chocolate drops (CT 68%-72%)_____ 200 g
dehydrated glucose syrup_____ 105 g
sugar_____ 70 g
dextrose_____ 59 g
salt_____ 1 g

Hot preparation. Blend the product with the remaining powders and the chocolate drops using an immersion blender in the boiling water until completely dissolved. Let it rest for 30 minutes (ideally 2 hours), then freeze it directly in the batch freezer. Before freezing it, it is advisable to stir the mixture again.