



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE PASSION PRO 100

 Basic level

Recipe to make a white base for milk ice creams

WHITE BASE PASTEURIZED

INGREDIENTS

milk 3.5% fat

liquid cream 35% fat

sugar

[JOYBASE PASSION PRO 100](#)

[JOYPLUS PROSOFT](#)

[LATTE MAGRO INSTANT](#)

TOTAL

PREPARATION

- | | |
|--------|--|
| 42000g | -Pour the milk into the pasteurizer and start the pasteurization process, dry |
| 1050g | mix JOYBASE PASSION PRO 100, JOYPLUS PROSOFT, LATTE MAGRO |
| 8190g | INSTANT and sugar. |
| 4200g | -Upon reaching the temperature of +45°C, add the previously mixed |
| 1260g | powders and cream. |
| 1260g | -Stop the pasteurization process. |
| 57960g | -Leave the white base to mature at a temperature of +4°C for at least 3 hours. |

Final composition

-To be used as usual by adding the flavouring pastes and corrections (supplements or milk/cream)