



# 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

milk 3.5% fat - whole  
liquid cream 35% fat  
sugar  
[JOYBASE PASSION PRO 100](#)  
[JOYPLUS PROSOFT](#)  
[LATTE MAGRO INSTANT](#)  
TOTAL

4200g  
1050g  
8190g  
4200g  
1260g  
1260g  
57960g

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE PASSION PRO 100, JOYPLUS PROSOFT, LATTE MAGRO INSTANT and sugar.

Upon reaching the temperature of +45°C, add the previously mixed powders and cream. Stop the pasteurization process.

Leave the white base to mature at a temperature of +4°C for at least 3 hours.

## PROCEDURE

### TO COMPLETE THE ICE CREAM PREPARATION

Download the PDF of the recipe where you'll find the tables with the ingredients to be added to the white base in order to make your milk ice creams.

## FINAL COMPOSITION

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



Extraordinary  
made simple.