

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	42000g
liquid cream 35% fat	1050g
sugar	8190g
JOYBASE PASSION PRO 100	4200g
JOYPLUS PROSOFT	1260g
LATTE MAGRO INSTANT	1260g
TOTAL	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.

FINAL COMPOSITION

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

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