



CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYBASE PASSION PRO 100

👤 Intermediate level

Recipe to make chocolate ice cream using a unique white base

WHITE BASE PASTEURIZED

milk 3.5% fat - whole

liquid cream 35% fat

sugar

[JOYBASE PASSION PRO 100](#)

[JOYPLUS PROSOFT](#)

[LATTE MAGRO INSTANT](#)

TOTAL

42000g

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 PREPARATION OF THE CHOCOLATE ICE CREAM

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

Choose the chocolates from our [RENO CONCERTO](#), [SINFONIA](#) and [MINUETTO](#) ranges and make chocolate ice creams.

Dark, milk, white: be inspired by IRCA chocolates and amaze your customers with always new and delicious flavors!

INSTRUCTIONS

The recipe is designed for an ice cream made with an IRCA white base.



Extraordinary
made simple.