



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