

CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYBASE PASSION PRO 100

Recipe to make chocolate ice cream using a unique white base

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 powders

1260a ^{and}

1260a Stop the pasteurization process.

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

57960g