



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE NEUTRAL FIX

🏠 Basic level

Recipe to make a white base for milk ice creams

WHITE BASE PASTEURIZED

milk 3.5% fat
liquid cream 35% fat
sugar
[LATTE MAGRO INSTANT](#)
[JOYBASE NEUTRAL FIX](#)
[JOYPLUS PROSOFT](#)
[JOYPLUS TRIM](#)
[JOYPLUS FIBRA MIX](#)
TOTAL

40000g	-Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE NEUTRAL FIX, LATTE MAGRO INSTANT, JOYPLUS PROSOFT, JOYPLUS FIBRA MIX, JOYPLUS TRIM and sugar.
6000g	
8600g	
2000g	
240g	-Upon reaching the temperature of +45°C, add the previously mixed powders and cream.
1400g	
400g	-Stop the pasteurization process.
1200g	
59840g	-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)



Extraordinary
made simple.