



# MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE NEUTRAL FIX

chef Basic level

Recipe to make a white base for milk ice creams

## WHITE BASE PASTEURIZED

### INGREDIENTS

milk 3.5% fat

liquid cream 35% fat

sugar

LATTE MAGRO INSTANT

JOYBASE NEUTRAL FIX

JOYPLUS PROSOFT

JOYPLUS TRIM

JOYPLUS FIBRA MIX

TOTAL

### PREPARATION

40000g -Pour the milk into the pasteurizer and start the pasteurization process, dry  
6000g mix JOYBASE NEUTRAL FIX, LATTE MAGRO INSTANT, JOYPLUS PROSOFT,  
8600g JOYPLUS FIBRA MIX, JOYPLUS TRIM and sugar.  
2000g -Upon reaching the temperature of +45°C, add the previously mixed  
240g powders and cream.  
1400g -Stop the pasteurization process.  
400g 1200g -Leave the white base to mature at a temperature of +4°C for at least 3 hours.  
59840g

## Final composition

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