



# CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE

## JOYBASE ELITE 100

👤 Basic level

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 ELITE 100](#)

[JOYPLUS PROSOFT](#)

[LATTE MAGRO INSTANT](#)

TOTAL

#### PREPARATION

- 40000g -Pour the milk into the pasteurizer and start the pasteurization process, dry
- 3200g mix JOYBASE ELITE 100, LATTE MAGRO INSTANT, JOYPLUS PROSOFT and
- 8200g sugar.
- 4000g -Upon reaching the temperature of +45°C, add the previously mixed
- 4000g powders and cream.
- 600g -Stop the pasteurization process.
- 57200g -Leave the white base to mature at a temperature of +4°C for at least 3 hours.