

CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYBASE ELITE 100

Intermediate level

Recipe to make chocolate ice cream using a unique white base

WHITE BASE PASTEURIZED

milk 3.5% fat	40000g
liquid cream 35% fat	3200g
sugar	8200g
JOYBASE ELITE 100	4000g
JOYPLUS PROSOFT	4000g
LATTE MAGRO INSTANT	600g
TOTAL	57200g

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

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Extraordinary made simple.