



# 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  
liquid cream 35% fat  
sugar  
[JOYBASE ELITE 100](#)  
[JOYPLUS PROSOFT](#)  
[LATTE MAGRO INSTANT](#)  
TOTAL

4000g  
3200g  
8200g  
4000g  
4000g  
600g  
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.

## PROCEDURE

### TO COMPLETE THE PREPARATION OF THE CHOCOLATE ICE CREAM

Download the PDF of the recipe where you will find the tables with the ingredients to be added to the white base in order to make your chocolate ice creams.

Choose the chocolates from our [RENO CONCERTO, SINFONIA and MINUETTO](#) ranges and make chocolate ice creams.

Dark, milk, white: be inspired by IRCA chocolates and amaze your customers with always new and delicious flavors!

### INSTRUCTIONS

The recipe is designed for an ice cream made with an IRCA white base.



Extraordinary  
made simple.