



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

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