

## CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYBASE ELITE 100

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 powders

4000a and cream.

600a Stop the pasteurization process.

Leave the white base to mature at a temperature of  $+4^{\circ}$ C for at least 3 hours.

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