



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE LEGGERA 100

🏠 Basic level

Recipe to make a white base for milk ice creams

WHITE BASE PASTEURIZED

milk 3.5% fat - whole
liquid cream 35% fat
sugar
JOYBASE LEGGERA 100
LATTE MAGRO INSTANT
TOTAL

40000g
4800g
8400g
4200g
600g
58000g

-Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE LEGGERA 100, LATTE MAGRO INSTANT 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.

FINAL COMPOSITION

-To be used as usual by adding the flavouring pastes and corrections (supplements or milk/cream)

irca
GROUP

Extraordinary
made simple.