



# 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

### INGREDIENTS

milk 3.5% fat

liquid cream 35% fat

sugar

[JOYBASE LEGGERA 100](#)

[LATTE MAGRO INSTANT](#)

TOTAL

### PREPARATION

- |        |  |
|--------|--|
| 40000g | -Pour the milk into the pasteurizer and start the pasteurization process, dry  |
| 4800g  | mix JOYBASE LEGGERA 100, LATTE MAGRO INSTANT and sugar.                        |
| 8400g  | -Upon reaching the temperature of +45°C, add the previously mixed              |
| 4200g  | powders and cream.   |
| 600g   | -Stop the pasteurization process.  |
| 58000g | -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)