



# 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

4000g  
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.

## PROCEDURE

### TO COMPLETE THE ICE CREAM PREPARATION

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

## FINAL COMPOSITION

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



Extraordinary  
made simple.