



MILK ICE CREAMS WITH UNIQUE WHITE BASE JOYBASE BIANCA F100



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 BIANCA F 100](#)

[LATTE MAGRO INSTANT](#)

TOTAL

PREPARATION

40000g	-Pour the milk into the pasteurizer and start the pasteurization process, dry
3400g	mix JOYBASE BIANCA F100, LATTE MAGRO INSTANT and sugar.
8000g	-Upon reaching the temperature of +45°C, add the previously mixed
4000g	powders and cream.
1200g	-Stop the pasteurization process.
56600g	-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)