



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

milk 3.5% fat - whole
liquid cream 35% fat
sugar

JOYBASE BIANCA F 100

LATTE MAGRO INSTANT

TOTAL

40000g

3400g

8000g

4000g

1200g

56600g

-Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE BIANCA F100, 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.