

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	40000g
liquid cream 35% fat	3400g
sugar	8000g
JOYBASE BIANCA F 100	4000g
LATTE MAGRO INSTANT	1200g
TOTAL	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)

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