

# MILK ICE CREAMS WITH UNIQUE WHITE BASE JOYBASE BIANCA F100

Recipe to make a white base for milk ice creams

# WHITE BASE PASTEURIZED

### **INGREDIENTS**

TOTAL

milk 3.5% fat liquid cream 35% fat sugar JOYBASE BIANCA F 100 LATTE MAGRO INSTANT

## **PREPARATION**

4000g 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 powders
4000g and cream.
1200g 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)