



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.

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.