



# 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)