



BASE BIANCA LEGGERA 100 F

chef Basic level

Procedure to prepare 1 kg of Base Bianca Leggera 100 F.

PREPARATION

INGREDIENTS

Whole Milk

35% fat cream

Joybase Leggera 100 F 8

Sucrose

Joyplus Prosoft

PREPARATION

700g

50g

70g

150g

30g

- Mix the powders thoroughly in a completely dry container
- Pour half of the milk required by the recipe into a bucket or pasteurizer, preferably slightly warmed for better solubility
- Gradually add the powders to the milk like rain, then add the remaining milk and cream. Mix with a hand blender
- Cool the mixture quickly, either using a batch freezer or by setting the pasteurizer to maintain at +4°C
- Store in the refrigerator at +4°C