

ICE CREAM WITH WHITE CHOCOLATE DOMORI AND BASE NEUTRA CON FIBRE 15G DOMORI



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RECIPE CREATED BY:

Marco De Grada

Pastry chef



The balance of these recipes is designed for display cases maintained at a temperature of **-13°C**.

RECIPE CREATED BY:

Eugenio Morrone

World Champion of Gelato

Recipe variants:

- Ice Cream with White Chocolate Biancolatte 35%
- Ice Cream with White Chocolate Essence 33%
- Ice Cream with White Chocolate Essence 31%



Extraordinary
made simple.



Variant **Ice Cream with White Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH WHITE CHOCOLATE BIANCOLATTE 35%

👤 Advanced level

- Recipe formulated for 1 kg of mix.
- The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

MIXING AND CHURNING

Milk 3,5 fat	550,5g
Water	100g
Dehydrated glucose	24g
Dextrose	60g
Base Neutra con fibre 15g	15g
White Chocolate Biancolatte 35%	250g
Salt	0,5g
Total mix weight	
1000g	

- Mix all the “dry” ingredients and add them to the milk and cream (if included), previously heated to 85°C.
- Add the cocoa mass, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Place in the blast chiller for 5 minutes.
- Store in a display case at -12 to -13°C or at -18°C.



Variant **Ice Cream with White Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH WHITE CHOCOLATE ESSENCE 33%

👤 Advanced level

- Recipe formulated for 1 kg of mix.
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Milk 3,5 fat	631g
Cream 35% fat	40
Dehydrated glucose	16g
Sucrose	70g
Dextrose	28g
Base Neutra con fibre 15g	15g
White Chocolate Essence 33%	200g
Salt	0,5g
Total mix weight	
1000g	

- Mix all the “dry” ingredients and add them to the milk and cream (if included), previously heated to 85°C.
- Add the cocoa mass, pre-mix with a whisk, then blend with an immersion blender.
- Let rest for 2–3 hours and churn.
- Place in the blast chiller for 5 minutes.
- Store in a display case at -12 to -13°C or at -18°C.



Variant **Ice Cream with White Chocolate Domori and Base Neutra con fibre 15g Domori**

ICE CREAM WITH WHITE CHOCOLATE ESSENCE 31%

👤 Advanced level

- Recipe formulated for 1 kg of mix.
- The balance of these recipes is designed for display cases maintained at a temperature of -12 to -13°C.

MIXING AND CHURNING

Milk 3,5 fat	650,5g
Cream 35% fat	40g
Dehydrated glucose	16g
Sucrose	20g
Dextrose	58g
Base Neutra con fibre 15g	15g
White Chocolate Essence 31%	200g
Salt	0,5g
Total mix weight	
1000g	

- Mix all the “dry” ingredients and add them to the milk and cream (if included), previously heated to 85°C.
- Add the cocoa mass, pre-mix with a whisk, then blend with an immersion blender.
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