



CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYBASE INFINTY CREAM 50

RECIPE TO MAKE CHOCOLATE ICE CREAM USING A UNIQUE WHITE BASE

DIFFICULTY LEVEL



WHITE BASE PASTEURIZED

INGREDIENTS

MILK 3.5% FAT - WHOLE	g 40000
LIQUID CREAM 35% FAT	g 3200
SUGAR	g 8200
JOYBASE INFINITY CREAM 50	g 2200
JOYPLUS PROSOFT	g 1000
LATTE MAGRO INSTANT	g 1600
TOTAL	g 56200

PREPARATION

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE INFINITY CREAM 50, JOYPLUS PROSOFT, 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.

STEP 2

PREPARATION

TO COMPLETE THE PREPARATION OF THE CHOCOLATE ICE CREAM

Download the PDF of the recipe where you will find the tables with the ingredients to be added to the white base in order to make your chocolate ice creams.

Choose the chocolates from our [RENO CONCERTO, SINFONIA and MINUETTO](#) ranges and make chocolate ice creams.

Dark, milk, white: be inspired by IRCA chocolates and amaze your customers with always new and delicious flavors!

INSTRUCTIONS



The recipe is designed for an ice cream made with an IRCA white base.