



CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYLIFE NATURISSIMA PRO

RECIPE TO MAKE CHOCOLATE ICE CREAM USING A UNIQUE WHITE BASE

DIFFICULTY LEVEL



WHITE BASE PASTEURIZED

INGREDIENTS

MILK 3.5% FAT - WHOLE	g 41000
LIQUID CREAM 35% FAT	g 4100
SUGAR	g 7175
JOYLIFE NATURISSIMA PRO	g 6355
JOYPLUS PROSOFT	g 1025
TOTAL	g 59655

PREPARATION

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYLIFE NATURISSIMA PRO, JOYPLUS PROSOFT 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.