



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE NEUTRAL C10

RECIPE TO MAKE A WHITE BASE FOR MILK ICE CREAMS

DIFFICULTY LEVEL   

WHITE BASE PASTEURIZED

INGREDIENTS

MILK 3.5% FAT - WHOLE	g 40000
LIQUID CREAM 35% FAT	g 5200
SUGAR	g 8600
JOYBASE NEUTRAL C10	g 400
LATTE MAGRO INSTANT	g 2200
JOYPLUS PROSOFT	g 1200
JOYPLUS FIBRA MIX	g 1000
JOYPLUS TRIM	g 600
TOTAL	g 59200

PREPARATION

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE NEUTRAL C10, LATTE MAGRO INSTANT, JOYPLUS PROSOFT, JOYPLUS FIBRAMIX, JOYPLUS TRIM 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 ICE CREAM PREPARATION

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

FINAL COMPOSITION

To be used as usual by adding the flavouring pastes and corrections (supplements or milk/cream)

AMBASSADOR'S TIPS

We recommend the use of high quality fresh milk to maximize the taste.