



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE NEUTRAL FIX

RECIPE TO MAKE A WHITE BASE FOR MILK ICE CREAMS

DIFFICULTY LEVEL



WHITE BASE PASTEURIZED

INGREDIENTS

MILK 3.5% FAT - WHOLE
LIQUID CREAM 35% FAT
SUGAR
LATTE MAGRO INSTANT
JOYBASE NEUTRAL FIX
JOYPLUS PROSOFT
JOYPLUS TRIM
JOYPLUS FIBRA MIX
TOTAL

g 40000
g 6000
g 8600
g 2000
g 240
g 1400
g 400
g 1200
g 59840

PREPARATION

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE NEUTRAL FIX, LATTE MAGRO INSTANT, JOYPLUS PROSOFT, JOYPLUS FIBRA MIX, 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.