



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE PASSION PRO 100

RECIPE TO MAKE A WHITE BASE FOR MILK ICE CREAMS

DIFFICULTY LEVEL   

WHITE BASE PASTEURIZED

INGREDIENTS

MILK 3.5% FAT - WHOLE	g 42000
LIQUID CREAM 35% FAT	g 1050
SUGAR	g 8190
JOYBASE PASSION PRO 100	g 4200
JOYPLUS PROSOFT	g 1260
LATTE MAGRO INSTANT	g 1260
TOTAL	g 57960

PREPARATION

- Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE PASSION PRO 100, 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 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.