



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYLIFE NATURISSIMA 100

RECIPE TO MAKE A WHITE BASE FOR MILK ICE CREAMS

DIFFICULTY LEVEL   

WHITE BASE PASTEURIZED

INGREDIENTS

MILK 3.5% FAT - WHOLE	g 38000
LIQUID CREAM 35% FAT	g 5700
SUGAR	g 8550
JOYLIFE NATURISSIMA 100	g 4180
JOYPLUS PROSOFT	g 760
LATTE MAGRO INSTANT	g 1140
JOYPLUS TRIM	g 380
TOTAL	g 58710

PREPARATION

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYLIFE NATURISSIMA 100, JOYPLUS PROSOFT, JOYPLUS TRIM, 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.