



CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYBASE PASSION PRO 100

🏠 Basic level

Recipe to make chocolate ice cream using a unique white base

WHITE BASE PASTEURIZED

milk 3.5% fat
liquid cream 35% fat
sugar
[JOYBASE PASSION PRO 100](#)
[JOYPLUS PROSOFT](#)
LATTE MAGRO INSTANT
TOTAL

42000g
1050g
8190g
4200g
1260g
1260g
57960g

-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.