



MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE NEUTRAL FIX

🏠 Basic level

Recipe to make a white base for milk ice creams

WHITE BASE PASTEURIZED

milk 3.5% fat
liquid cream 35% fat
sugar
LATTE MAGRO INSTANT
[JOYBASE NEUTRAL FIX](#)
[JOYPLUS PROSOFT](#)
JOYPLUS TRIM
JOYPLUS FIBRA MIX
TOTAL

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

-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.

FINAL COMPOSITION

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



Extraordinary
made simple.