



CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYBASE ELITE 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 ELITE 100
JOYPLUS PROSOFT
LATTE MAGRO INSTANT
TOTAL

40000g
3200g
8200g
4000g
4000g
600g
57200g

-Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE ELITE 100, LATTE MAGRO INSTANT, JOYPLUS PROSOFT 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.