

# Ice cream assortment



## Basic ice cream

1036 g of full fat milk  
 330 g of cream  
 240 g of granulated sugar  
 100 g of **powdered glucose DIV0003026**  
 100 g of milk powder  
 8 g of **Stabilizer SEVAGEL emulsifying for ice cream DIV0003089**

In a saucepan, put the milk and cream together  
 Mix the others ingredients together except the flavouring then add in the saucepan during mixing with a whisk  
 Heat at 90° during mixing  
 Blend, cool down quickly then add the flavouring and mix.  
 Leave mature at 4°C during 12 hours. Blend then churn.

## Flavourings:

- ACN0004800 **Caramel salted butter flavour (Natural flavour)** → 35g/Kg
- ACN0005316 **Chewing-gum flavour (Natural flavour)** → 3g/Kg
- PFS0004126 **Liquorice natural compound coloured** → 30g/Kg
- PFS0004162 **Green tea natural compound** → 40g/Kg
- PFS0004268 **Coconut natural compound** → 50g/Kg
- PFS0004118 **Mint natural compound coloured** → 30g/Kg
- AKF0004073 **Coffee extract** → 40g/Kg
- PFS0004295 **Pistachio paste sugared, flavoured & coloured** → 30g/Kg
- PFS0004167 **Lemon verbena natural compound** → 50g/Kg