

Recipe : Lychee ice cream



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**
Natural lychee flavoring ACN0005840, for this recipe we recommend adding 5g/kg

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 maturate at 4°C during 12 hours. Blend then churn.