

Banana ice cream

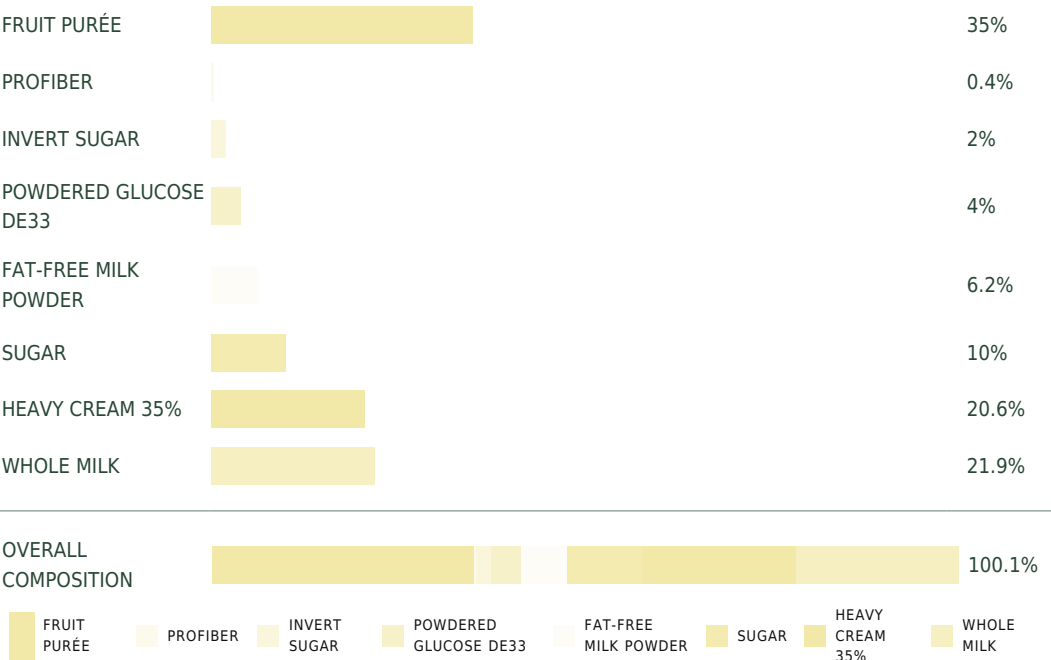
Description

Fruit ice cream combines sweetness, indulgence, and fruity freshness. Protein joins forces with a minimum of 5% milk fat to create the decadent treat that is ice cream. Fruit is the perfect complement to this delicious, creamy base. Maximum recommended shelf life: 4 months.

Suggested uses

- Dessert glasses

Overall composition



Banana ice cream

35%

FRUIT PURÉE

16%

ADDED SUGAR

Ingredients
Whole milk, Fat-free milk powder, Sugar, Powdered glucose DE33, Profiber, Invert sugar, Heavy cream 35%, Banana puree

FREEZABLE

Banana ice cream

Composition	1000 g	100%
Whole milk	219 g	21.9%
Fat-free milk powder	62 g	6.2%
Sugar	100 g	10%
Powdered glucose DE33	40 g	4%
Profiber	4 g	0.4%
Invert sugar	20 g	2%
Heavy cream 35%	206 g	20.6%
Banana puree	350 g	35%

Technique

Pour the milk into the cooking vessel, heat to 25°C, then gradually sprinkle in the milk powder.

Mix the caster sugar, glucose powder and Profiber, then gradually sprinkle the mixture into the liquid at 30°C.

Stir in the invert sugar.

At 40°C, stir in the single cream, then heat to 85°C.

Blend until completely smooth, cool to 4°C, then leave to mature for at least 12 hours.

Add the puréed banana at 4°C, then blend.

Churn, extract, mould and flash-freeze, before storing at -18°C.



FRUIT PURÉE USED

Banana Cavendish

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,

Takeaway

STRENGTHS

Fruit intensity