

Calamansi Ice Cream

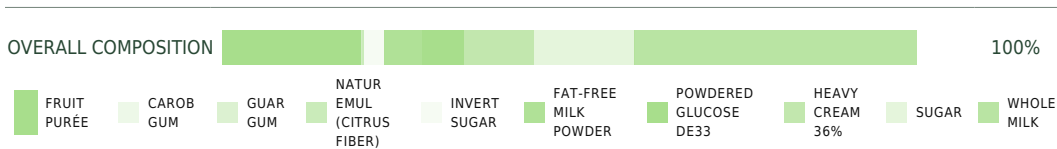
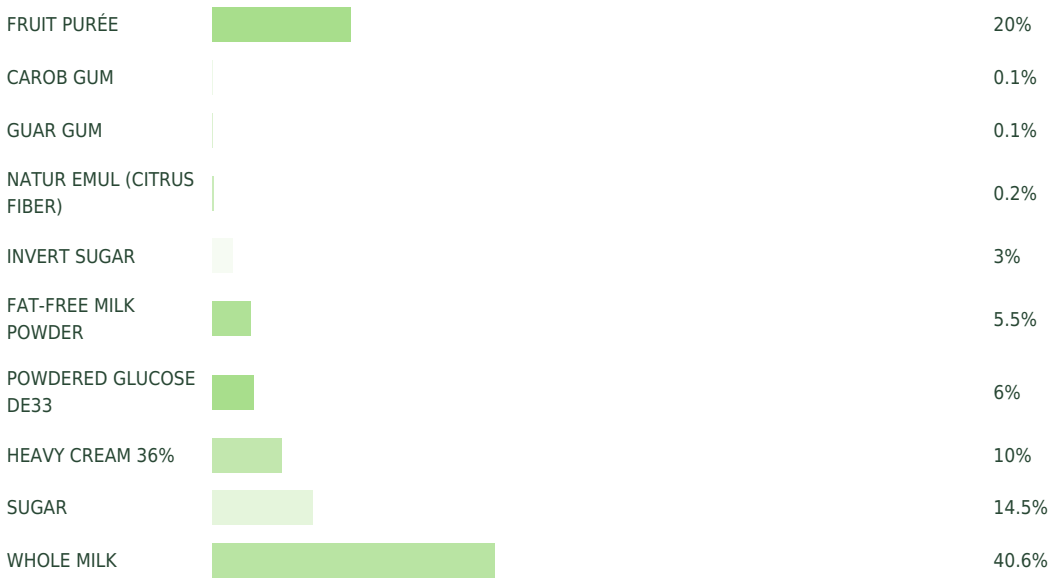
Description

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.

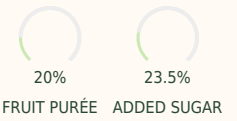
Suggested uses

- Plated desserts
- Ice cream
- Dessert glasses

Overall composition

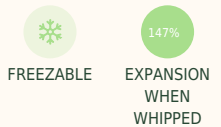


Calamansi Ice Cream



Ingredients

Calamansi purée, Whole milk, Fat-free milk powder, Sugar, Powdered glucose DE33, Invert sugar, Guar gum, Carob gum, Natur Emul (citrus fiber), Heavy cream 36%



Composition	1000 g	100%
Whole milk	406 g	40.6%
Fat-free milk powder	55 g	5.5%
Sugar	145 g	14.5%
Powdered glucose DE33	60 g	6%
invert sugar	30 g	3%
Guar gum	1 g	0.1%
Carob gum	1 g	0.1%
Natur Emul (citrus fiber)	2 g	0.2%
Calamansi purée	200 g	20%
Heavy cream 36%	100 g	10%

Expansion when whipped 147%

Technique

Pour the milk into your cooking pot and start heating. At 80°F (25°C), sprinkle in the milk powder. Combine the sugar, glucose powder, carob gum, guar gum, and citrus fiber, then sprinkle over the liquid when it reaches 85°F (30°C). When the mixture reaches 105°F (40°C), stir in the heavy cream, then heat to 185°F (85°C). Mix with an immersion blender until homogenized, cool to 40°F (4°C), and leave to sit for at least 12 hours. Add the fruit purée at 40°F (4°C) then mix using an immersion blender. Churn, extract, mold, and freeze, before storing at 0°F (-18°C).



FRUIT PURÉE USED

Ben Tre Calamansi

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Fruit intensity