

Passion Ice Cream

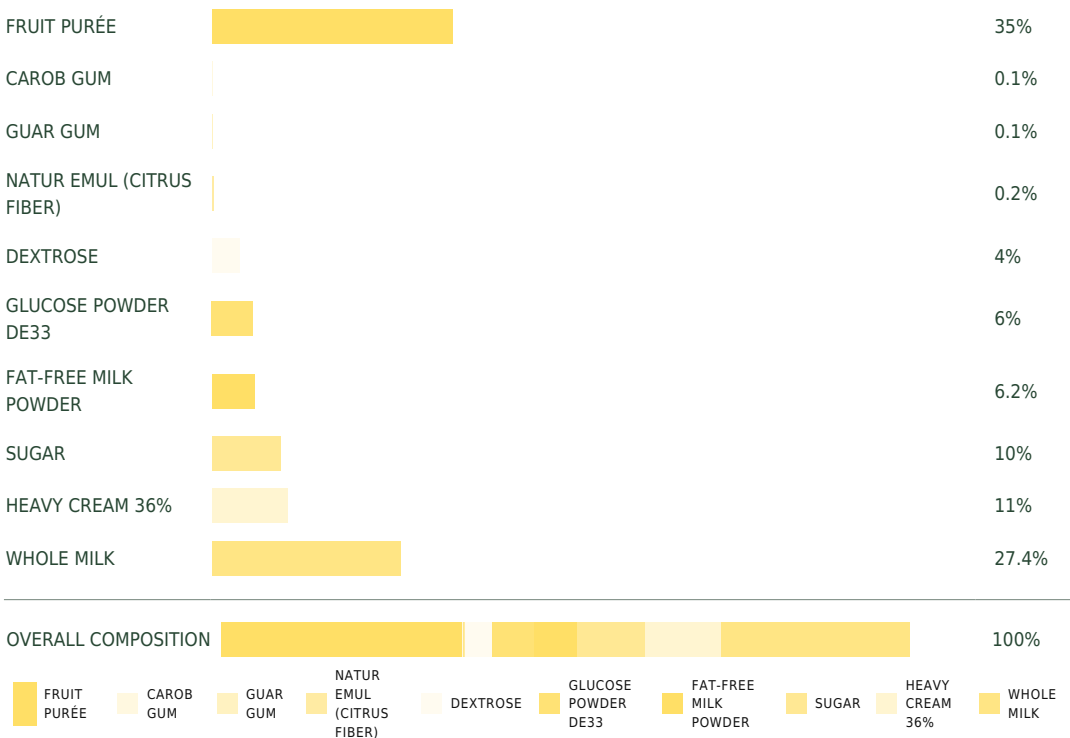
Description

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.

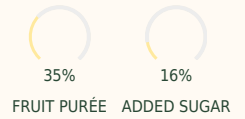
Suggested uses

- Plated desserts
- Ice cream
- Dessert glasses

Overall composition



Passion Ice Cream



Ingredients

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



| Composition | 1000 g | 100% |
|---------------------------|--------|-------|
| Whole milk | 274 g | 27.4% |
| Fat-free milk powder | 62 g | 6.2% |
| Sugar | 100 g | 10% |
| Powdered glucose DE33 | 60 g | 6% |
| Dextrose | 40 g | 4% |
| Guar gum | 1 g | 0.1% |
| Carob gum | 1 g | 0.1% |
| Natur Emul (citrus fiber) | 2 g | 0.2% |
| Passion fruit purée | 350 g | 35% |
| Heavy cream 36% | 110 g | 11% |

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, dextrose, 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

Passion fruit

TASTING TEMPERATURE

Iced -12 -14°C

WAYS OF CONSUMING

On site ,
Takeaway