



# CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYLIFE NATURISSIMA PRO

## RECIPE TO MAKE CHOCOLATE ICE CREAM USING A UNIQUE WHITE BASE

DIFFICULTY LEVEL



### WHITE BASE PASTEURIZED

#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| MILK 3.5% FAT - WHOLE   | g 41000 |
| LIQUID CREAM 35% FAT    | g 4100  |
| SUGAR                   | g 7175  |
| JOYLIFE NATURISSIMA PRO | g 6355  |
| JOYPLUS PROSOFT         | g 1025  |
| TOTAL                   | g 59655 |

#### PREPARATION

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYLIFE NATURISSIMA PRO, JOYPLUS PROSOFT and sugar.

Upon reaching the temperature of +45°C, add the previously mixed powders and cream.

Stop the pasteurization process.

Leave the white base to mature at a temperature of +4°C for at least 3 hours.

### STEP 2

#### PREPARATION

#### TO COMPLETE THE PREPARATION OF THE CHOCOLATE ICE CREAM

Download the PDF of the recipe where you will find the tables with the ingredients to be added to the white base in order to make your chocolate ice creams.

Choose the chocolates from our [RENO CONCERTO, SINFONIA and MINUETTO](#) ranges and make chocolate ice creams.

Dark, milk, white: be inspired by IRCA chocolates and amaze your customers with always new and delicious flavors!

#### INSTRUCTIONS

The recipe is designed for an ice cream made with an IRCA white base.

## Chocolate ice-creams with white base

| Chocolate flavour                   | Chocolate | Unique white base | Cocoa 22/24 | Joyplus Prosoft | Whole milk 3,5% | TOTAL WEIGHT |
|-------------------------------------|-----------|-------------------|-------------|-----------------|-----------------|--------------|
| Minuetto Fondente Ecuador 70%       | 140       | 1000              | 35          | 15              | 0               | 1190         |
| Minuetto Fondente Madagascar 72%    | 140       | 1000              | 35          | 15              | 0               | 1190         |
| Minuetto Fondente Santo Domingo 75% | 140       | 1000              | 35          | 15              | 0               | 1190         |
| Minuetto Santo Domingo Latte 38%    | 135       | 1000              | 35          | 0               | 0               | 1170         |
| Sinfonia Fondente 76%               | 140       | 1000              | 30          | 15              | 0               | 1185         |
| Sinfonia Fondente 68%               | 140       | 1000              | 30          | 15              | 0               | 1185         |
| Sinfonia Fondente 56%               | 140       | 1000              | 30          | 15              | 0               | 1185         |
| Sinfonia Gianduia Fondente 33%      | 150       | 1000              | 20          | 15              | 0               | 1185         |
| Sinfonia Latte 38%                  | 140       | 1000              | 35          | 0               | 0               | 1175         |
| Sinfonia Nocciolato Bianco 26%      | 150       | 1000              | 0           | 0               | 0               | 1150         |
| Sinfonia Cioccolato Bianco 33%      | 160       | 1000              | 0           | 0               | 100             | 1260         |
| Reno Concerto Fondente 72%          | 140       | 1000              | 30          | 15              | 0               | 1185         |
| Reno Concerto Fondente 64%          | 140       | 1000              | 30          | 15              | 0               | 1185         |
| Reno Concerto Fondente 58%          | 140       | 1000              | 30          | 15              | 0               | 1185         |
| Reno Concerto Latte 34%             | 140       | 1000              | 35          | 0               | 0               | 1175         |
| Reno Concerto Bianco 25.5%          | 160       | 1000              | 0           | 0               | 100             | 1260         |

### METHOD:

Heat the white base and add all the other ingredients.

Mix with an hand blender, leave to rest for 10/15 minutes and put into the batch freezer.