



## FRUIT ICE CREAM WITH JOYBASE DELYMIX 50

### RECIPE TO MAKE A FRUIT ICE-CREAM

#### FRUIT ICE CREAM WITH JOYPASTE

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##### INGREDIENTS

WATER	g 1000
SUGAR	g 210-280
JOYBASE DELYMIX 50	g 50
JOYPASTE IN THE CHOSEN FRUIT	g 120
JOYPLUS TRIM	g 40
JOYPLUS FIBRA MIX	g 45
SVELTO	g 2.5

##### PREPARATION

Dry mix JOYBASE DELYMIX 50, JOYPLUS TRIM, JOYPLUS FIBRA MIX and sugar.

Add all other ingredients and mix them with an immersion blender.

Let the mixture rest for about 15 minutes and then whisk.

#### STEP 2

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##### PREPARATION

##### TO MAKE YOUR FRUIT ICE CREAMS

You can make your fruit ice creams using:

- only our JOYPASTE (without using any fruit) as shown in this recipe
- our JOYPASTE with fruit pulp or puree
- only fruit, pulp or puree

Download the PDF of the recipe where you will find ingredients and balancing to make fruit ice

creams for all tastes.

Discover our range of [flavouring pastes JOYPASTE](#)

#### **AMBASSADOR'S TIPS**

To subtract the same amount of sugar in the recipe, use fruit purée only with 10% of sugar.

# Fruit ice-creams with Joybase Delymix 50 - Recipe with JOYPASTE

Fruit	Water	Milk	Sugar	Joybase Delymix 50	Joypaste	Joyplus Trim	Joyplus Fibramix	Svelto 178/C	Lemon juice	TOTAL WEIGHT
Apricot	1000	0	250	50	120	40	45	2.5	0	1507.5
Sour cherry	1000	0	280	50	120	40	45	2.5	0	1537.5
Pineapple	1000	0	250	50	120	40	45	2.5	0	1507.5
Watermelon	1000	0	250	50	120	40	45	2.5	0	1507.5
Orange	1000	0	250	50	120	40	45	2.5	0	1507.5
Sicily red orange	1000	0	250	50	120	40	45	2.5	0	1507.5
Banana	0	1000	210	50	120	20	30	3	15	1448
Blackcurrant	1000	0	250	50	120	40	45	2.5	0	1507.5
Strawberry	1000	0	250	50	120	40	45	2.5	0	1507.5
Wildberries	1000	0	250	50	120	40	45	2.5	0	1507.5
Kiwi	1000	0	250	50	120	40	45	2.5	0	1507.5
Raspberry	1000	0	250	50	120	40	45	2.5	0	1507.5
Lime	1000	0	255	50	120	40	45	2.5	0	1512.5
Lemon	1000	0	250	50	120	40	45	2.5	0	1507.5
Tangerine	1000	0	250	50	120	40	45	2.5	0	1507.5
Mango	1000	0	250	50	120	40	45	2.5	0	1507.5
Green apple	1000	0	250	50	120	40	45	2.5	0	1507.5
Melon	1000	0	250	50	120	40	45	2.5	0	1507.5
Blueberry	1000	0	250	50	120	40	45	2.5	0	1507.5
Blackberry	1000	0	250	50	120	40	45	2.5	0	1507.5
Passion Fruit	1000	0	250	50	120	40	45	2.5	0	1507.5
Pear	1000	0	250	50	120	40	45	2.5	0	1507.5
Peach	1000	0	250	50	120	40	45	2.5	0	1507.5
Pink grapefruit	1000	0	250	50	120	40	45	2.5	0	1507.5

# Fruit ice-creams with Joybase Delymix 50 - Recipe with JOYPASTE and fresh fruit

Fruit	Fresh fruit	Water	Milk	Sugar	Joybase Delymix 50	Joypaste	Joyplus Trim	Joyplus Fibramix	Svelto I78/C	Lemon juice	TOTAL WEIGHT
Apricot	400	600	0	230	50	50	40	35	2.5	0	1407.5
Sour cherry	400	600	0	255	50	50	40	40	2.5	0	1437.5
Pineapple	400	600	0	220	50	50	40	35	2.5	0	1397.5
Watermelon	1000	0	0	220	50	70	35	45	2.5	0	1422.5
Orange	550	450	0	220	50	50	40	50	2.5	0	1412.5
Sicily red orange	550	450	0	225	50	50	40	50	2.5	0	1417.5
Banana	400	150	450	150	45	60	30	20	4	15	1324
Blackcurrant	400	600	0	255	50	60	40	35	2.5	0	1442.5
Strawberry	400	600	0	235	50	60	40	40	2.5	0	1427.5
Wildberries	400	600	0	235	50	60	40	40	2.5	0	1427.5
Kiwi	400	600	0	230	50		40	40	2.5	0	1362.5
Raspberry	400	600	0	235	50	60	40	40	2.5	0	1427.5
Lime	300	700	0	280	50	50	55	50	2.5	0	1487.5
Lemon	300	700	0	280	50	50	55	50	2.5	0	1487.5
Tangerine	550	450	0	210	50	50	40	50	2.5	0	1402.5
Mango	400	600	0	220	50	60	40	30	2.5	0	1402.5
Green apple	400	600	0	225	50	60	40	35	2.5	0	1412.5
Melon	400	600	0	225	50	70	40	35	2.5	10	1432.5
Blueberry	400	600	0	235	50	60	40	35	2.5	0	1422.5
Blackberry	400	600	0	235	50	60	40	35	2.5	0	1422.5
Passion Fruit	400	600	0	230	50	60	40	30	2.5	0	1412.5
Pear	400	600	0	230	50	60	35	35	2.5	10	1422.5
Peach	400	600	0	245	50	60	45	35	2.5	0	1437.5
Pink grapefruit	550	450	0	237	50	50	40	50	2.5	0	1429.5

# Fruit ice-creams with Joybase Delymix 50 - Recipe with only fresh fruit

Fruit	Fresh fruit	Water	Milk	Sugar	Joybase Delymix 50	Joyplus Trim	Joyplus Fibramix	Svelto I78/C	Lemon juice	TOTAL WEIGHT
Apricot	500	500	0	240	50	40	35	5	10	1380
Sour cherry	500	500	0	250	50	45	30	5	10	1390
Pineapple	500	500	0	220	50	40	0	5	10	1325
Watermelon	1000	0	0	250	50	45	35	5	10	1395
Orange	550	450	0	240	50	50	40	5	0	1385
Sicily red orange	550	450	0	240	50	50	40	5	0	1385
Banana	400	100	500	230	50	15	0	5	15	1315
Blackcurrant	400	600	0	270	50	50	40	5	0	1415
Strawberry	600	400	0	240	50	40	40	5	10	1385
Wildberries	600	400	0	240	50	40	40	5	10	1385
Kiwi	600	400	0	240	50	45	40	5	10	1390
Raspberry	600	400	0	240	50	40	40	5	10	1385
Lime	300	700	0	300	50	50	45	5	0	1450
Lemon	300	700	0	300	50	50	45	5	0	1450
Tangerine	550	450	0	240	50	40	50	5	0	1385
Mango	400	600	0	195	45	0	0	5	15	1260
Green apple	600	400	0	230	50	35	30	5	10	1360
Melon	450	550	0	250	50	40	35	5	10	1390
Blueberry	600	400	0	240	50	40	40	5	10	1385
Blackberry	600	400	0	240	50	40	40	5	10	1385
Passion Fruit	350	650	0	200	50	25	30	5	10	1320
Pear	600	400	0	225	50	35	20	5	10	1345
Peach	600	400	0	245	50	45	20	5	10	1375
Pink grapefruit	500	500	0	260	50	45	50	5	0	1410