



# LACTOSE-FREE YOGHURT WITH STEVIA

## YOGHURT GELATO

### INGREDIENTS

LACTOSE-FREE FRESH MILK	g 850
JOYLIFE CREMASTEVIA VEGAN	g 900
	g 2.000
LEMON JUICE	g 50
TOTAL	g 3.800

### PREPARATION

Mix lactose-free milk with **JOYLIFE CREMASTEVIA** and heat (40-50°C), mix with hand blender, let the mixture rest and cool, add lemon juice, lactose-free yoghurt, then put in the batch freezer.