



DISPLAY CONDITIONS

Frozen



CATEGORY

Desserts, Ice creams



FINISHED PRODUCT

Ice Cream

BASIL-POMEGRANATE ICE CREAM

OVERVIEW

18-034

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS LES FRUITS 50% POMEGRANATE	1.000	100.00
Fresh cream	0.250	25.00
Full cream milk	0.200	20.00
Sugar	0.100	10.00
Salt	0.005	0.50
Fresh basil (chiffonade)	0.005	0.50
Carbon Dioxide (CO2)	0.375	37.50
Total Weight:	1.935	

Yield: 1 gallon

METHOD

How to do it:

1. Crush the CO2. Do this by placing CO2 in a thick plastic bag and smash it with a mallet then powderized it using robot coupe. Set aside.
2. Place LF Pomegranate, cream, milk, sugar, salt and fresh basil chiffonade in a robot coupe and process till smooth and even.
3. Transfer the Ice cream mixture in a clean mixing bowl with paddle attachment. Mix in slow to medium speed while slowly adding the CO2.
4. Rest for 3 minutes, serve and garnish.