

# BURNT CARAMEL ICE CREAM

## OVERVIEW

18-026

## INGREDIENTS

### Group Ice Cream

Ingredient	KG
Fresh Milk	0.250
Heavy Cream	0.250
Egg Yolk	0.076
Refined Sugar	0.100
BAKELS FERMDOR SMOKED	0.028
BAKELS CARAMEL CREAM	0.150
PETTINA NON-TEMPERING DARK CHOCOLATE	0.050
Walnuts (toasted and chopped)	0.050
<b>Total Weight: 0.954</b>	

**Yield:** 31 small scoops x 30g

## METHOD

How to do it:

1. Heat milk and cream until just boiling.
2. Whisk yolks and sugar together. Whisk in the heated milk and Fermdor Smoked on low speed for 1 minute.
3. Pour mixture back in pan. Heat over medium heat until thick. DO NOT BOIL.
4. Whisk in Caramel Cream on medium speed for 3 minutes. Scrape and whisk for another 2 minutes.
5. Cover surface with wax paper or foil and chill for 30 minutes.
6. Freeze for 30 minutes.
7. Remove from freezer and whisk on medium speed for 30 seconds or until creamy. Cover with wax paper or foil and put back in the freezer.
8. Repeat steps 6 to 7 twice. Fold in Non Temp Dark Chocolate and walnuts before the last freezing.
9. Freeze until solid.



## DISPLAY CONDITIONS

Frozen



## CATEGORY

Desserts, Ice creams



## FINISHED PRODUCT

Ice Cream