

CARAMEL ICE CREAM

OVERVIEW

16-019

INGREDIENTS

Group Ice cream

Ingredient	KG
Egg Yolk	0.076
Fresh Milk	0.250
All Purpose Cream	0.250
Refined Sugar	0.100
BAKELS CARAMEL CREAM	0.150
Total Weight: 0.826	

Yield: 1 container

METHOD

How to do it:

1. Heat milk and cream until just boiling.
2. Whisk yolks and sugar together. Whisk in the heated milk at 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 at medium speed for 3 minutes. Scrape and whisk for another 2 minutes.
5. Cover surface with wax paper and chill for 30 minutes.
6. Freeze for 30 minutes.
7. Remove from freezer and wax paper and beat at medium speed for 30 seconds or until creamy. Return wax paper and into the freezer.
8. Repeat steps 5 to 7 twice.
9. Freeze until solid.



DISPLAY CONDITIONS

Frozen



CATEGORY

Desserts, Ice creams



FINISHED PRODUCT

Dessert, Ice Cream