

# CHOCO FUDGE PEPPERMINT MARBLE ICE CREAM

## OVERVIEW

12-030

## INGREDIENTS

### Group Ice Cream

Ingredient	KG	%
Egg Yolk	0.080	32.00
Fresh Milk	0.250	100.00
Heavy Cream	0.250	100.00
Refined Sugar	0.100	40.00
APITO PEPPERMINT PASTE	0.003	1.20
BAKELS DARK CHOCOLATE FUDGE	0.150	60.00
FINO DARK CHOCOLATE CHIPS	0.050	20.00
Marshmallows	0.050	20.00
Total Weight: 0.933		

## METHOD

How to do it:

1. Heat milk until just boiling.
2. Whisk egg yolk and sugar together.
3. Whisk in the heated milk
4. Pour mixture back in pan. Heat over medium heat until thick. Do not boil.
5. Stir in cream and add Apito peppermint paste.
6. Chill for maximum of 2 hours.
7. Freeze for 30 minutes.
8. Remove from the freezer and beat until creamy.
9. Return to freezer.
10. Repeat steps 7 to 9 twice.
11. After the last mixing, add the dark chocolate fudge, Fino Twin Chocolate, and marshmallow then return to freezer.
12. Freeze until solid.
13. Remove to the freezer and rest it in the table until it softens.
14. Hand-mix using spatula until it becomes marbled.
15. Freeze until solid.



## DISPLAY CONDITIONS

Frozen



## CATEGORY

Desserts, Ice creams



## FINISHED PRODUCT

Ice Cream