

# CHOCO MINT ICE CREAM

## OVERVIEW

12-024

## INGREDIENTS

### Group Ice Cream

Ingredient	KG
Egg Yolk	0.076
Fresh Milk	0.250
Heavy Cream	0.250
Refined Sugar	0.100
APITO PEPPERMINT PASTE	0.003
BAKELS DARK CHOCOLATE FUDGE	0.160
<b>Total Weight:</b>	<b>0.839</b>

## METHOD

How to do it:

1. Heat milk until just boiling.
2. Whisk egg yolks 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 Apito Peppermint Paste.
6. Chill for a maximum of two hours.
7. Freeze for 30 minutes.
8. Remove from freezer and beat until creamy.
9. Return to freezer.
10. Repeat steps 7 to 9 twice.
11. Freeze for 15 minutes, add Bakels Dark Chocolate Fudge, and swirl.
12. Freeze until solid.

Variations (Omit Apito Peppermint and Bakels Dark Choco Fudge from above recipe):

1. Strawberry – add 12 g Apito Strawberry Paste (include in step 5).
2. Coffee – add 16 g Apito Espresso Paste (include in step 5).



## DISPLAY CONDITIONS

Frozen



## CATEGORY

Desserts, Ice creams



## FINISHED PRODUCT

Ice Cream