

ICE CREAM

OVERVIEW

11-038

INGREDIENTS

Group Ice Cream

Ingredient	KG
Egg Yolk	0.076
Fresh Milk	0.250
Heavy Cream	0.250
Refined Sugar	0.100
APITO BUTTA VANILLA ESSENCE	0.012
Total Weight: 0.688	

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 Butta Vanilla Essence.
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 until solid.



DISPLAY CONDITIONS

Frozen



CATEGORY

Desserts, Ice creams



FINISHED PRODUCT

Ice Cream