

STRAWBERRY ICE CREAM

OVERVIEW

14-021

INGREDIENTS

Group Cheesecake

Ingredient	KG
Egg Yolk	0.076
Fresh Milk	0.250
Heavy Cream	0.250
Refined Sugar	0.100
APITO STRAWBERRY PASTE	0.012
Total Weight: 0.688	

Yield: Depends on the capacity of the equipment to aerate the mixture. Better aeration means bigger volume and more yield.

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 the pan. Heat over medium heat until thick. Do not boil.
5. Stir in cream and Apito Strawberry Paste.
6. Chill for a maximum of two hours.
7. Freeze for 30 minutes.
8. Remove from freezer and beat using a paddle until creamy.
9. Return to freezer.
10. Repeat steps 7 to 9 twice.
11. Freeze until solid.

Note: Milk powder and water may be used to replace fresh milk.



DISPLAY CONDITIONS

Frozen



CATEGORY

Desserts, Ice creams