

Stracciatella Ice-cream



Toofruit® Blackcurrant

N° 1550

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

1. Vanilla ice cream

Whole milk: 1036 g	Atomized glucose: 100 g
Vanilla bean pods: 3 pieces	Milk powder 0%: 100 g
Cream: 330 g	Stabilizers: 8 g
Saccharose: 240 g	Mono & diglycerides of fatty acids: 8 g

Bring the milk, vanilla bean pods and cream to a boil, and let infuse.

Add the dry ingredients mixture and cook everything to 85°C.

Strain through a fine sieve, blend, and cool rapidly to +3°C. Allow to mature for at least 4 hours (ideally 24 hours). Blend again and churn.

2. Blackcurrant coating

Cocoa butter: 380 g	Toofruit® Blackcurrant: 140 g
Sugar: 475 g	Sunflower lecithin: 5 g

Melt the cocoa butter, then pour it into a grinder.

Gradually add the Toofruit® Blackcurrant and the sugar, and allow the grinder to run until the desired particle size is reached.

Once this is achieved, add the sunflower lecithin to finish the mixture.

These fruit coatings can be “seasoned” with spices, or alternative sugars may be used.

3. Finish

Blackcurrant coating	Vanilla Ice Cream
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Melt the fruit couverture and transfer it to a piping bag.

At the end of churning, drizzle the couverture into the ice cream machine to create a stracciatella effect.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984