



CHOCOLATE ICE CREAM WITH UNIQUE WHITE BASE JOYBASE EXPRESS

RECIPE TO MAKE CHOCOLATE ICE CREAM USING A UNIQUE WHITE BASE

DIFFICULTY LEVEL



MIXING

INGREDIENTS

MILK 3.5% FAT - WHOLE	g 3500
LIQUID CREAM 35% FAT	g 500
JOYBASE EXPRESS	g 3000
TOTAL	g 7000

PREPARATION

Add JOYBASE EXPRESS to the milk and cream. Mix using a hand blender.
Aromatize and whisk.

STEP 2

PREPARATION

TO COMPLETE THE PREPARATION OF THE CHOCOLATE ICE CREAM

Download the PDF of the recipe where you will find the tables with the ingredients to be added to the white base in order to make your chocolate ice creams.

Choose the chocolates from our [RENO CONCERTO, SINFONIA and MINUETTO](#) ranges and make chocolate ice creams.

Dark, milk, white: be inspired by IRCA chocolates and amaze your customers with always new and delicious flavors!

INSTRUCTIONS

The recipe is designed for an ice cream made with an IRCA white base.

Chocolate ice-creams with white base

Chocolate flavour	Chocolate	Unique white base	Cocoa 22/24	Joyplus Prosoft	Whole milk 3,5%	TOTAL WEIGHT
Minuetto Fondente Ecuador 70%	140	1000	35	15	0	1190
Minuetto Fondente Madagascar 72%	140	1000	35	15	0	1190
Minuetto Fondente Santo Domingo 75%	140	1000	35	15	0	1190
Minuetto Santo Domingo Latte 38%	135	1000	35	0	0	1170
Sinfonia Fondente 76%	140	1000	30	15	0	1185
Sinfonia Fondente 68%	140	1000	30	15	0	1185
Sinfonia Fondente 56%	140	1000	30	15	0	1185
Sinfonia Gianduia Fondente 33%	150	1000	20	15	0	1185
Sinfonia Latte 38%	140	1000	35	0	0	1175
Sinfonia Nocciolato Bianco 26%	150	1000	0	0	0	1150
Sinfonia Cioccolato Bianco 33%	160	1000	0	0	100	1260
Reno Concerto Fondente 72%	140	1000	30	15	0	1185
Reno Concerto Fondente 64%	140	1000	30	15	0	1185
Reno Concerto Fondente 58%	140	1000	30	15	0	1185
Reno Concerto Latte 34%	140	1000	35	0	0	1175
Reno Concerto Bianco 25.5%	160	1000	0	0	100	1260

METHOD:

Heat the white base and add all the other ingredients.

Mix with an hand blender, leave to rest for 10/15 minutes and put into the batch freezer.