



STRAWBERRY VANILLA GELATO



QimiQ BENEFITS

- Acid stable and does not curdle
- Deep freeze stable
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 2930 G

450 g QimiQ Whip Pastry Cream

10 g Ice cream stabilizer Cremodan 30

100 g Dextrose

1.2 litre(s) Milk 3.5 % fat

350 g Sugar

15 g Nielsen-Massey Bourbon Vanilla Paste

2 g Salt

800 g Strawberry fruit puree

METHOD

1. Mix the Cremodan with the dextrose and set aside.
2. Place all the other ingredients except the strawberry puree into a pot or the pasteurizer.
3. Heat the mixture to 50 °C, add the stabilizer/dextrose mixture and continue to heat to 70 °C.
4. Place the mixture on ice or in the blast chiller to cool quickly. Add the fruit puree.
5. Allow the mixture to mature in the refrigerator for a minimum of 2 hours, preferably over night.
6. Run in the batch freezer until set and then place into the freezer until hard.