



ORANGE BLOSSOM AND VANILLA GELATO



QimiQ BENEFITS

- Acid stable and does not curdle
- Deep freeze stable
- Full taste with less fat content



15



easy

INGREDIENTS FOR 1915 G

450 g QimiQ Whip Pastry Cream

10 g Ice cream stabilizer Cremodan 30

100 g Dextrose

350 Sugar

1 pinch(es) Salt

900 g Ravifruit orange puree

50 g Orange blossom extract

50 g Nielsen-Massey Bourbon Vanilla Paste

METHOD

1. Mix the Cremodan and the dextrose and set aside.
2. Place all the QimiQ Whip, sugar and salt 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 orange fruit puree, blossom extract and vanilla paste.
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 place into the freezer until hard.