



# BLUEBERRY GELATO



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 2900 G

**450 g** QimiQ Whip Pastry Cream, chilled

**10 g** Ice cream stabilizer Cremodan 30

**100 g** Dextrose

**1 litre(s)** Milk 3.5 % fat

**350** Sugar

**2 g** Salt

**1 kg** Ravifruit blueberry puree

## METHOD

1. Mix the Cremodan and the dextrose and set aside.
2. Place all the other ingredients except the blueberry puree into a pot or the pasteurizer and heat to 50 °C.
3. 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 blueberry 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 place into the freezer until hard.