



PACOJET - LIME AND BASIL ICE CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Deep freeze stable
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 1 PACOJET BEAKER

300 g QimiQ Classic, unchilled

75 g Preserving sugar

200 ml White wine

10 g Basil, fresh

35 ml Lime juice

METHOD

1. Heat the preserving sugar with the white wine to approx. 85 °C.
2. Add the remaining ingredients and blend smooth.
3. Fill into a Pacojet beaker and freeze at -23 °C for approx. 24 hours.
4. Pacotise.