



# PACOJET - VANILLA ICE CREAM



## QimiQ BENEFITS

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



## INGREDIENTS FOR 1 PACOJET BEAKER

**300 g** QimiQ Classic

**100 g** Preserving sugar

**300 ml** Cream 36 % fat

**60 g** Pasteurized egg yolks

**1** Vanilla bean, pulp only

**4 cl** Advocaat [Eggnog]

## METHOD

1. Heat the preserving sugar with the cream to approx. 85 °C. Add the egg yolk while stirring continuously.
2. Add the remaining ingredients and blend smooth.
3. Pour into a Pacojet beaker and freeze at -23°C for approx. 24 hours.
4. Pacotise.