



PACOJET - LEMON ICE CREAM



QimiQ BENEFITS

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



INGREDIENTS FOR 1 PACOJET BEAKER

225 g QimiQ Classic

150 g Preserving sugar

225 ml Cream 36 % fat

150 ml Lemon juice

2 Lemon(s), finely grated zest

METHOD

1. Heat the preserving sugar with some of the cream to approx. 85 °C.
2. Add the remaining ingredients and mix well.
3. Pour into a Pacojet beaker and freeze at -23 °C for approx. 24 hours.
4. Pacotise.