



PACOJET - VANILLA AND ADVOCAAT ICE CREAM



QimiQ BENEFITS

- Enhances the natural taste of added ingredients



INGREDIENTS FOR 1 PACOJET BEAKER

300 g QimiQ Classic Vanilla, unchilled

300 ml Cream 36 % fat

100 g Sugar

1 Vanilla bean, pulp only

4 cl Advocaat [Eggnog]

METHOD

1. Mix all the ingredients together and pour into a Pacojet beaker.
2. Freeze at -22 °C for approx. 24 hours.
3. Pacotise.