



# PACOJET - QUARK ICE CREAM



## QimiQ BENEFITS

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



## INGREDIENTS FOR 1 PACOJET BEAKER

**250 g** QimiQ Classic, unchilled

**120 g** Preserving sugar

**100 ml** Cream 36 % fat

**350 g** Quark 20 % fat

**20 ml** Lemon juice

**1** Vanilla bean, pulp only

## METHOD

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