



COCONUT GELATO



QimiQ BENEFITS

- Variable creative possibilities
- Longer presentation times
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 2000 G

300 g QimiQ Whip Pastry Cream

690 ml Milk

240 g Sugar

70 g Dextrose

6 g Ice cream stabilizer Cremodan 30

2 g Salt

690 g Coconut puree

METHOD

1. Place the QimiQ Whip, milk and sugar in a saucepan and heat to 50° C.
2. Mix the dextrose, salt and ice cream stabiliser together.
3. Stir the dextrose mix into the QimiQ Whip and continue to heat to 80° C. Chill quickly on ice, add the coconut puree and mix well.
4. Chill the mixture for at least 2 hours.
5. Run through an ice cream batcher, dispense into a prefrozen container and freeze.