



# VANILLA AND SOUR CREAM ICE CREAM



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 1 PACOJET BEAKER

**200 g** QimiQ Classic Vanilla

**150 g** Sour cream 15 % fat

**300 ml** Heavy cream 36 % fat

**130 g** Sugar

**1** Vanilla pod(s), pulp only

## METHOD

1. Mix the ingredients together and pour into a Pacojet beaker.
2. Freeze at -8 °F for approx. 24 hours.
3. Pacotize.