



STRAWBERRY VANILLA GELATO



QimiQ BENEFITS

- Acid stable and does not curdle
- Freezer stable
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 2930 G

450 g	QimiQ Whip
10 g	Ice cream stabilizer Cremodan 30
100 g	Dextrose
1.2 litre(s)	Milk 3.5 % fat
350 g	Sugar
15 g	Nielsen-Massey Bourbon Vanilla Paste
2 g	Salt
800 g	Strawberry fruit puree

METHOD

1. Mix the Cremodan with the dextrose and set aside.
2. Place all the other ingredients except the strawberry puree into a pot or the pasteurizer.
3. Heat the mixture to 120°F, add the stabilizer/dextrose mixture and continue to heat to 165°F.
4. Place the mixture on ice or in the blast chiller to cool quickly. Add the fruit puree.
5. Allow the mixture to mature in the refrigerator for a minimum of 2 hours, preferably over night.
6. Run in the batch freezer until set and then place into the freezer until hard.