



# ORANGE BLOSSOM AND VANILLA GELATO



## QimiQ BENEFITS

- Acid stable and does not curdle
- Freezer stable
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 1915 G

**450 g** QimiQ Whip

**10 g** Ice cream stabilizer Cremodan 30

**100 g** Dextrose

**350** Sugar

**1 pinch(es)** Salt

**900 g** Ravifruit orange puree

**50 g** Orange blossom extract

**50 g** Nielsen-Massey Bourbon Vanilla Paste

## METHOD

1. Mix the Cremodan and the dextrose and set aside.
2. Place all the QimiQ Whip, sugar and salt 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 orange fruit puree, blossom extract and vanilla paste.
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 place into the freezer until hard.