BLUEBERRY GELATO

QimiQ BENEFITS

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

🕒 15   🔥 easy

INGREDIENTS FOR 2900 G

450 g	QimiQ Whip, chilled
10 g	Ice cream stabilizer Cremodan 30
100 g	Dextrose
1 litre(s)	Milk 3.5 % fat
350	Sugar
2 g	Salt
1 kg	Ravifruit blueberry puree

METHOD

1. Mix the Cremodan and the dextrose and set aside.
2. Place all the other ingredients except the blueberry puree into a pot or the pasteurizer and heat to 120 °F.
3. 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 blueberry 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 place into the freezer until hard.