



PACOJET - VANILLA ICE CREAM



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Deep freeze stable
- Creamy indulgent taste with less fat



INGREDIENTS FOR 1 PACOJET BEAKER

300 g QimiQ Classic

100 g Preserving sugar

300 ml Heavy cream 36 % fat

60 g Pasteurised egg yolk

1 Vanilla pod(s), pulp only

4 cl Eggnog

METHOD

1. Heat the preserving sugar with the cream to approx. 180 °F. Add the egg yolk while stirring continuously.
2. Add the remaining ingredients and blend smooth.
3. Pour into a Pacojet beaker and freeze at -9 °F for approx. 24 hours.
4. Pacotize.