



# PACOJET - LEMON ICE CREAM



## QimiQ BENEFITS

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



## INGREDIENTS FOR 1 PACOJET BEAKER

**225 g** QimiQ Classic

**150 g** Preserving sugar

**225 ml** Heavy cream 36 % fat

**150 ml** Lemon juice

**2** Lemon(s), finely grated zest

## METHOD

1. Heat the preserving sugar with some of the cream to approx. 180 °F.
2. Add the remaining ingredients and mix well.
3. Pour into a Pacojet beaker and freeze at -9 °F for approx. 24 hours.
4. Pacotize.