



# PACOJET - VANILLA AND EGGNOG ICE CREAM



## QimiQ **BENEFITS**

- Enhances the natural taste of added ingredients



## INGREDIENTS FOR 1 PACOJET BEAKER

**300 g** QimiQ Classic Vanilla, room temperature

**300 ml** Heavy cream 36 % fat

**100 g** Sugar

**1** Vanilla pod(s), pulp only

**4 cl** Eggnog

## METHOD

1. Mix all the ingredients together and pour into a Pacojet beaker.
2. Freeze at - 8 °F for approx. 24 hours.
3. Pacotize.