



PACOJET - STRAWBERRY ICE CREAM



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



INGREDIENTS FOR 1 PACOJET BEAKER

170 g QimiQ Classic, room temperature

80 g Preserving sugar

80 ml Heavy cream 36 % fat

500 g Strawberries, pureed

2 Lemon(s), juice only

METHOD

1. Heat the preserving sugar with the cream to approx. 180 °F.
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.