



PACOJET - MANGO AND PEPPER 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

200 g QimiQ Classic, room temperature

100 g Preserving sugar

200 ml Heavy cream 36 % fat

300 g Mango(es), pureed

2 Lemon(s), juice only

8 Red pepper corns, crushed

METHOD

1. Heat the preserving sugar with some of 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.