Recipe

# Chocolate Ice-Cream



## Ingredients

| | g |
|---|---|
| Water | 550 |
| Milk Powder %26 | 105 |
| Fresh Cream %35 | 120 |
| Sugar | 135 |
| **Dextrose** | 30 |
| **Panna Cream Base** | 35 |
| | |
| **Chocolate Flavor** | |
| For 1 Kg of Panna Base add | |
| **Chocolate Paste Fugar** | 100 |

## Working Method

In a pot and on heat, place the water, milk powder and half the sugar.

When the mixture's temperature reaches 40°C, add the dextrose mixed with the panna and the rest of the sugar.

When the temperature of the mixture reaches 80°C, take the pot off the heat. When the mixture cools down to 40°C, add the cream and let it rest overnight. The next day, add the concentrate and add them to the ice cream machine.

After unloading the ice-cream, add them to the glass chiller for 10 minutes, then store them in the freezer.