Recipe

Vanilla 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	
Vanilla 30 Fugar	35-30

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.