

## Recipe : Coconut ice cream



### BASIC ICE CREAM

1036 g of full fat milk  
330 g of cream  
240 g of granulated sugar  
100 g of **powdered glucose DIV0003026**  
100 g of milk powder  
8 g of **Stabilizer SEVAGEL emulsifying for ice cream DIV0003089**  
50g/kg **Flavoured coconut paste compound PSF0004268**

In a saucepan, put the milk and cream together  
Mix the others ingredients together except the flavouring then add in the saucepan during mixing with a whisk  
Heat at 90° during mixing  
Blend, cool down quickly then add the flavouring and mix.  
Leave maturate at 4°C during 12 hours. Blend then churn.