

## Recipe: Salted caramel 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**  
35 g/kg **Natural flavouring salted caramel tast ACN0004800**

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 mature at 4°C during 12 hours. Blend then churn.