

Commercial Recipe:

Ice Cream Base

For Soft Serve Machine or Batch Freezer:

Dry Base Mix: 250 grams (8.8 ounces)

Heavy Cream: 125 grams (4.4 ounces)

Whole Milk: 600 grams (21.16 ounces)

Total Liquid*: 750 grams (1.65 pounds)

Directions:

1. Blend dry mix with total liquid until smooth.
2. Chill before adding to machine.
3. If desired, add fruit puree, flavoring, sweetener, mix-ins/inclusions before chilling.
4. Follow specific machine instructions for preparation.

Note:

1. The above are general instructions only. Always follow the operating instructions of the machine you are using, as specific machines may require different/additional steps.
 2. Soft Serve final volume will depend on amount of overrun (air). Recommended overrun 40-60%. Do not overmix.
 3. *Recommended liquids can be used singly or combined to achieve desired texture.
- When combining liquids, do not exceed total liquid volume.



Please Scan QR code for more information.