



## FRUIT ICE CREAM WITH JOYLIFE FRUTTASTE VIA VEGAN

### RECIPE TO MAKE A FRUIT ICE-CREAM

DIFFICULTY LEVEL



#### FRUIT ICE CREAM

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##### INGREDIENTS

FRESH FRUIT	g 800 - 2500
WATER - BOILING	g 500 - 2200
JOYLIFE FRUTTASTE VIA VEGAN	g 1050
TOTAL	g 4050

##### PREPARATION

Mix JOYLIFE FRUTTASTE VIA VEGAN and boiling water with an immersion blender.

Add fresh fruit and let the mixture rest for about 15 minutes and then whisk.

It is possible to add lemon juice to enhance the taste of the fresh fruit.

We suggest you to use fresh fruit or purée without added sugar.

#### STEP 2

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##### PREPARATION

##### TO MAKE YOUR FRUIT ICE CREAMS

Download the PDF of the recipe where you will find ingredients and balancing to make fruit ice creams for all tastes.

##### AMBASSADOR'S TIPS

To subtract the same amount of sugar in the recipe, use fruit purée only with 10% of sugar.

# Fruit ice-creams with Joylife Fruttastevia Vegan - Recipe with only fresh fruit

Flavour	Fruit	Water	Joylife Frutta Stevia	TOTAL WEIGHT
Apricot	2000	1000	1050	4050
Sour cherry	1600	1400	1050	4050
Pineapple	1600	1400	1050	4050
Watermelon	2500	500	1050	4050
Orange	1400	1600	1050	4050
Banana	1600	1400	1050	4050
Blackcurrant	2000	1000	1050	4050
Strawberry	2000	1000	1050	4050
Wildberries	2000	1000	1050	4050
Kiwi	2000	1000	1050	4050
Raspberry	2000	1000	1050	4050
Lime	1000	2000	1050	4050
Lemon	1000	2000	1050	4050
Tangerine	1400	1600	1050	4050
Mango	1600	1400	1050	4050
Apple	1600	1400	1050	4050
Melon	2000	1000	1050	4050
Blueberry	2000	1000	1050	4050
Blackberry	2000	1000	1050	4050
Passion Fruit	800	2200	1050	4050
Pear	1600	1400	1050	4050
Peach	2000	1000	1050	4050
Pink grapefruit	1400	1600	1050	4050