



FRUIT ICE CREAM WITH JOYLIFE PURAFRUTTA VEG

RECIPE TO MAKE A FRUIT ICE-CREAM

DIFFICULTY LEVEL



FRUIT ICE CREAM

INGREDIENTS

FRESH FRUIT	g 2000
WATER	g 1000
JOYLIFE PURAFRUTTA VEG	g 900
TOTAL	g 3900

PREPARATION

- Mix JOYLIFE PURAFRUTTA VEG and 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

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

Use only fruit purée or cutted in small pieces without additional sugar

Fruit ice-creams with Joylife Purafrutta Veg - Only fresh fruit recipe

Flavour	Fruit	Water	Joylife Purafrutta Veg	TOTAL WEIGHT
Apricot	2000	1000	900	3900
Sour Cherry	1600	1400	900	3900
Pineapple	1600	1400	900	3900
Watermelon	2000	1000	900	3900
Orange	1400	1600	900	3900
Banana	1600	1400	900	3900
Blackcurrant	2000	1000	900	3900
Strawberry	2000	1000	900	3900
Wildberries	2000	1000	900	3900
Kiwi	2000	1000	900	3900
Raspberry	2000	1000	900	3900
Lime	1000	2000	900	3900
Lemon	1000	2000	900	3900
Tangerine	1400	1600	900	3900
Mango	1600	1400	900	3900
Apple	1600	1400	900	3900
Melon	2000	1000	900	3900
Blueberry	2000	1000	900	3900
Blackberry	2000	1000	900	3900
Passion Fruit	800	2200	900	3900
Pear	1600	1400	900	3900
Peach	2000	1000	900	3900
Pink grapefruit	1400	1600	900	3900