



## MILK ICE CREAMS-UNIQUE WHITE BASE WITH JOYBASE INFINITY CREAM 100

### RECIPE TO MAKE A WHITE BASE FOR MILK ICE CREAMS

DIFFICULTY LEVEL



#### WHITE BASE PASTEURIZED

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##### INGREDIENTS

MILK 3.5% FAT - WHOLE	g 40000
LIQUID CREAM 35% FAT	g 3000
SUGAR	g 7800
JOYBASE INFINITY CREAM 100	g 4200
LATTE MAGRO INSTANT	g 1200
JOYPLUS PROSOFT	g 1000
TOTAL	g 57200

##### PREPARATION

Pour the milk into the pasteurizer and start the pasteurization process, dry mix JOYBASE INFINITY CREAM 100, LATTE MAGRO INSTANT and sugar.

Upon reaching the temperature of +45°C, add the previously mixed powders and cream.

Stop the pasteurization process.

Leave the white base to mature at a temperature of +4°C for at least 3 hours.

#### STEP 2

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##### PREPARATION

##### TO COMPLETE THE ICE CREAM PREPARATION

Download the PDF of the recipe where you'll find the tables with the ingredients to be added to the white base in order to make your milk ice creams.

##### FINAL COMPOSITION

To be used as usual by adding the flavouring pastes and corrections (supplements or milk/cream)

**AMBASSADOR'S TIPS**

We recommend the use of high quality fresh milk to maximize the taste.

## Table of ice cream flavours on a unique white base

Recipes per kg of base	JOYPLUS PROSOFT (gr)	WHOLE MILK (gr)	FRESH CREAM 35% m.g. (gr)	JOYPASTE JOYGELATO (gr)		JOYCREAM or JOYFRUIT for variegation	Other additions or decorations
1.000 gr							
Amarena instinct				Joygelato Chepanna!	30	Joyfruit Amarena	Meringue drops
Amorenero			50	Joygelato Amorenero	50	Joycream Amorenero	Cocoa biscuits
Apple pie			55	Joypaste Biscotto Premium	50	Joyfruit Apple Pie	Biscuit grains
				Joypaste Cannella	5		
				Granella di biscotto	60		
Double Bacio	10			Joypaste Gianduia Amara	100	Joycream Besamemucho	Whole or chopped toasted hazelnuts
Bacio ice				Joypaste Gianduia	100	Nocciolata Ice	Whole or chopped toasted hazelnuts
Banoffee		50	50	Joypaste Banoffee	80	Joycream Toffee	Banana slices dipped in lemon juice, toffee candies
Besamemucho			40	Joypaste Besamemucho	40	Joycream Besamemucho	Small hearts of white chocolate, chopped hazelnuts
Bora bora				Joygelato Cocco	60	Joyfruit Lime	Grated coconut, pieces of fresh coconut, slices of lime
Bubblefan			50	Joypaste Bubblefan	50		Chewingum
Bubble Blue			50	Joypaste Bubblefan	50		Chewingum

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1.000 gr							
Caffè Grangusto				Joycaffè Grangusto	20		Chocolate spheres with coffee or coffee beans
Cinnamon				Joypaste Cannella	50		
Cappuccino special		40	40	Joypaste Cappuccino	80	Joycouverture Cappuccino	Joytopping Caffè
Caramel			50	Joypaste Caramel	50	Joycream Caramel	
Fruit Cheesecake				Joygelato Cheesecake	50	Joyfruit: Fragola-Amarena-Mirtilli-Frutti di bosco-Cassis-Fragolina di bosco-Albicocca-Pesca-Lampone	Biscuit grains, fresh fruit
Chocobiscotto			50	Joypaste Biscotto Premium	50	Joycream Chocobiscotto	Biscuit grains, biscuits
Intense chocolate	25			Joypaste Cocoa Intense	100		Crunchy Beads
Coconut				Joygelato Cocco	60		Grated coconut, pieces of fresh coconut
Coonty				Joygelato Cocco	60	Joycream Coonty	Grated coconut, pieces of fresh coconut
Cream de cassis			30	Joypaste Cassis	50	Joyfruit Cassis, Joycouverture Extra Choc White	Currants
Custard			70	Joypaste Crema Pasticcera	70		
Creme brulée			70	Joypaste Creme brulee	70	Joycream Caramel	
Sour cherry crunchy				Joygelato Chepanna!	30	Joyfruit Amarena, Joycouverture Extra Choc Dark	Amaretto drops, Dulcamara

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1.000 gr							
Croccantissimo				Joygelato Mascarpone	40	Joycream Croccantissimo	Crunchy Beads Milk
Delicrock	15			Joypaste Nocciola Premium	50	Nocciolata Ice Crock	Whole hazelnuts, macadamia pralines
Donatello				Joypaste Donatello	100	Joycream Donatello	Almonds in stick, grated coconut
Dulce de leche				Joypaste Dulce de Leche	40	Joycream Toffee	Toffee candies
Espresso			20	Joypaste Caffè	40		Chocolate spheres with coffee or coffee beans
Fiordilatte	25		100				
Fiordilatte chepanna!				Joygelato Chepanna!	30		
Gianduja	20			Joypaste Gianduja Amara	110		
Golosone				Joygelato Mascarpone	40	Nocciolata ice Premium	Hazelnut grains
H.O.T. (Hazelnut, Orange, Toffee)	15			Joypaste Nocciola Intense	50	Joycream Toffee, Joyfruit Arancia	Hazelnut grains
Light blue		30	40	Joypaste Light Blue	60		
Liquorice		40	40	Joypaste liquorizia	80		Liquorice candies
Rum raisin		40	60	Joypaste Malaga	90	Joycream Malaga	
Almond	20			Joypaste Mandorla	50		Whole almonds
Mint choc			40	Joypaste Menta	40	Joycouverteure Extra Choc Dark	

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1.000 gr							
White Mint				Joypaste Menta Bianca	40		
Mimosa with tropical fruits			80	Joypaste Zabaione Tradition	70	Joyfruit Tropical	Meringue drops, sponge cake cubes, BIANCANEVE PLUS and tropical fruits
				Joypaste Crema Pasticcera	50		
Piemonte hazelnut IGP	20			Joypaste Nocciola Piemonte IGP	110		Chopped hazelnuts or whole hazelnuts
Hazelnut Italia	20			Joypaste Nocciola Italia	110		Chopped hazelnuts or whole hazelnuts
Nocciola Intense	15			Joypaste Nocciola Intense	80		Chopped hazelnuts or whole hazelnuts
Supreme hazelnut	20			Joypaste Nocciola Premium	110		Chopped hazelnuts or whole hazelnuts
Nocciolato				Joypaste Gianduia	100	Joycream Nocciolata Bianca	Crunchy Beads Milk
Peanuts				Joypaste Nocciolina	100	Joycream Nocciolina, Joycream Toffee	Salted peanuts
Walnut				Joypaste Noce	100		Walnuts kernels
Notti Bianche		30		Joypaste White Chocolate	100	Joycream Fruit Rouge	Strawberries and raspberries
Orange biscuit			50	Joypaste Arancia	40	Joycream Dark	Orange slices, shiny chocolate chips
				Joypaste Biscotto Premium	10		

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1.000 gr							
Panna cotta		30	50	Joypaste Panna Cotta	70	Joycream Caramel	
Bronte Pistachio DOP	20			Joypaste Pistacchio Pura	110		Pistachio grains
				Salt (optional)	1.5		
Pistachio finest	20			Joypaste Pistacchio 100% Salt (optional)	110 1.5		Pistachio grains
Green pistachio	20			Joypaste Pistacchio Verde Salt (optional)	110 1.5		Pistachio grains
Sicily pistachio	20			Joypaste Pistacchio Sicilia	110		Pistachio grains
Pistachio Prime		80		Joypaste Prime	50		Pistachio grains
Punch				Joypaste Punch	70		
Reno intense	20			Reno Concerto Fondente 72%	100		Crunchy Beads Chocolate
				Joypaste Cocoa Intense	50		
Ricotta and figs				Joypaste Ricotta	100	Joyfruit Fico Verde	
				Fresh ricotta cheese	150		

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1.000 gr							
Rose			40	Joypaste Rosa	65		
Rossella				Joypaste Crema Pasticcera	40	Joycream Torroncino	Pieces of nougat
Rhumba				Joypaste Rhumba	80		Crunchy grains
Stracciatella				Joygelato Chepanna!	30	Joycouverteure Extra Choc Dark	Cruncy Beads Dark
Gianduja Stracciatella				Joypaste Gianduia	60	Joycouverteure Gianduiotto	
Chocolate Stracciatella	20			Reno Concerto Fondente 72%	100	Joycouverteure Extra Choc White	Crunchy Beads White
				Joypaste Cocoa Intense	50		
Supremo			40	Joypaste Crema Pasticcera	40	Joycream Supremo	Cocoa biscuits, cruncy beads milk
Tarte Citron		30	50	Joypaste Biscotto Premium	35	Joycream Lemonbiscotto	Meringue drops
				Joypaste Limone	35		
Variegated Tiramisù (Joygelato Tiramisù)				Joygelato Tiramisù	40	Joycream Tiramisù	Happycao
Variegated Tiramisù (Joypaste Tiramisù)		30	40	Joypaste Tiramisù	90	Joycream Tiramisù	Happycao



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1.000 gr							
<b>Toffee</b>				<b>Joypaste Toffee</b>	<b>50</b>		
<b>Nougat</b>				<b>Joypaste Torroncino</b>	<b>70</b>	<b>Joycream Torroncino</b>	<b>Pieces of nougat</b>
<b>Valentino</b>				<b>Joypaste Vaniglia Madagascar Bourbon/ Joypaste Vaniglia Caribe</b>	<b>25</b>	<b>Joyfruit Lampone, Joycouverture Extra Choc Dark</b>	<b>Vanilla berries, fresh raspberries</b>
<b>Vanilla Madagascar/ Vanilla Caribe</b>				<b>Joypaste Vaniglia Madagascar Bourbon/ Joypaste Vaniglia Caribe</b>	<b>25</b>		<b>Vanilla berries</b>
<b>White Chocolate</b>		<b>30</b>		<b>Joypaste White Chocolate</b>	<b>100</b>		
<b>Variegated fruit yoghurt</b>				<b>Joygelato Yogurt</b>	<b>40</b>	<b>Joyfruit: Fragola-Amarena- Mirtilli-Frutti di bosco-Cassis- Fragolina di bosco-Albicocca- Pesca-Lampone</b>	<b>Fresh fruit</b>
<b>Variegated Greek yoghurt with fruit</b>				<b>Joygelato Yogurt Greco</b>	<b>40</b>	<b>Joyfruit: Fragola-Amarena- Mirtilli-Frutti di bosco-Cassis- Fragolina di bosco-Albicocca- Pesca-Lampone-Fico Verde- Tropical-Pera-Arancia</b>	<b>Fresh fruit</b>

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1.000 gr							
Fruity yoghurt			40	Joygelato Yogurt	40		
				Joypaste (fruit flavours)	30		
Eggnog		60	60	Joypaste Zabaione	100		
Trifle		50	50	Joypaste Zuppa Inglese	50	Joycream Dark or Joycouverture Extra Choc Dark	Sponge cake strips moistened with Alkermes