



## WHITE CHOCOLATE ICE CREAM

### INGREDIENTS

for 1lt. approximately

300g	White Chocolate Ecuador 35%
500g	Water
70g	Powdered Milk
10g	White sugar
45g	Glucose
6g	Sheets of gelatin

### METHOD

Hydrate the gelatin. Boil the water with milk powder, sugar and glucose. Remove from the heat, add the hydrated gelatin and let the temperature go down to 50/60°C. Melt the white chocolate and create an emulsion with the previous blend. Keep in the refrigerator for 24 hours. With an ice cream machine, blend the mixture until obtaining the right texture. Place in a container and freeze until needed.



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### INGREDIENTS

for 1lt. approximately

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