

REPÚBLICA DEL CACAO

An original recipe by Santiago Cueva



WHITE CHOCOLATE ICE CREAM

Makes 2kg of mixture

INGREDIENTS

WHITE CHOCOLATE ICE CREAM

- 225gr White Chocolate Ecuador 31%
- 1254gr Whole milk
- 50gr Powdered milk
- 96gr Sugar
- 130gr Glucose
- 20gr Inverted sugar
- 160gr Cream 35%
- 8gr Ice cream stabilizer

METHOD

WHITE CHOCOLATE ICE CREAM

- Heat up the milk, cream and milk powder.
- At 75°F (25°C), add the glucose and three-quarters of the sugar.
- At 95°F (35°C), add the remaining quarter of sugar and the stabilizer.
- Cook at 180°F (82°C). Add the chocolate and emulsify the mixture.
- Leave to rest for 24 hours.
- Process it in a ice cream making machine and freeze.

