



ÉCOLE BELLOUET CONSEIL

# VANILLA ICE CREAM LOLLY

## Ingredients

### VANILLA ICE CREAM

1,205 g whole milk  
135 g caster sugar  
**40 g Madagascar Bourbon vanilla paste**  
120 g butter  
100 g 0% fat milk powder  
160 g egg yolks  
100 g caster sugar  
70 g atomised glucose  
4 g stabiliser compound

### WHITE CHOCOLATE COATING

500 g white chocolate 34%  
300 g cocoa butter  
**1 g Madagascar Bourbon vanilla powder**  
200 g roasted almonds, chopped (optional)

## Preparation

### VANILLA ICE CREAM

Boil the milk with the first quantity of the caster sugar, the vanilla paste and the butter.  
Remove from the heat, add the powdered milk, then pour over the beaten egg yolks along with the second quantity of the caster sugar, the atomised glucose and the stabiliser, then cook at 85°C.  
Strain through a fine mesh sieve and blend for 1 minute, cool quickly to 3°C, and let mature for at least 4 hours.  
Blend again before churning.  
Place into Silikomart® silicone lollipop moulds before freezing.

### WHITE CHOCOLATE COATING

Melt the white chocolate and cocoa butter and combine.  
Add the vanilla powder and chopped almonds.  
Use at 25°C to 30°C.

## Associated products



BEANS  
MADAGASCAR  
BOURBON VANILLA



PASTE  
MADAGASCAR BOURBON  
VANILLA

