

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

MADAGASCAR BOURBON
VANILLA PASTE



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