



COFFEE-FLAVOURED ICE CREAM



Ingredients

COFFEE-FLAVOURED ICE CREAM

1036 g milk
400 g cream
75 g Prova Gourmet coffee extract with Cold Brew
50 g invert sugar
180 g caster sugar
120 g atomised glucose
10 g special ice cream stabiliser

Preparation

COFFEE-FLAVOURED ICE CREAM

Heat the milk, cream, coffee extract, and invert sugar in a saucepan. Once at 40 °C, add the caster sugar, atomised glucose and stabiliser. Heat to 85 °C. Blend in a hand-held blender. Chill to 4 °C and let mature at 4 °C for 12 hours. Churn and store in an ice cream conservator.

Associated products



EXTRACT
COFFEE WITH COLD BREW