



# 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