

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

COLD BREW
COFFEE EXTRACT



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