



Passion fruit, vanilla
and mint ice cream

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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Shutterstock

LÉONCE BLANC PASSION FRUIT PURÉE



Pouch
1 kg





A · Ingredients

A.1 - Room temperature:

- Water 2 683 g [34.81 %]
- Mint leaves 140 g [2 %]
- Vanilla pod 14 g [0.2 %]

Blend well with the hand-blender.

A.2 - At 25°C:

Fat-free milk powder 558 g [7.96 %]

A.3 - At 35°C:


Crème fraîche [35 % fat] 1 599 g [22.84 %]

A.4 - At 45°C:

- Sugar 986 g [14.09 %]
- Stabiliser 21 g [0.3 %]
- Glucose powder 36/39 DE 140 g [2 %]

Blend well, sieve.

A.5 - Before churning:

-  **Léonce Blanc** passion fruit purée 1 000 g [14.2 %]
Adjust the weight to 7 000g if necessary]

TOTALS : 7 001 g [100 %]

B · Results

Dry extract 37 %
Sugar level 19.2
Total fats 8.08 %
Milk fat 8 %
Display temperature -12.94°C.

PUT the A.1 ingredients into the pasteuriser set to high.

ADD the A.2 to A.4 ingredients in the order shown and at the temperatures indicated at high speed, then pasteurise.

MATURATION

Leave the flavours to develop for at least 4 hours to a maximum 16/18 hours, at 2°C and add the ingredients before churning, then churn.

