

Vanilla, mango and raspberry ice cream

By **JORDI FARRÉS**
SWEETS MASTER

Ingredients

- **510g.** Whole milk
- **235g.** Cream 35% m.g.
- **70g.** Pasteurized egg yolks
- **40g.** Skim milk powder 1% m.g.
- **120g.** Dextrose
- **90g.** Sugar
- **C.S.** Ice cream stabilizer
- **1.** Vanilla pod
- White chocolate coverage
- **Freeze Dried Whole Raspberry Ingredíssimo (ref.608203)**
- **Mango Crunch Ingredíssimo (ref.608301)**
- **Raspberry Crunch Wetproof Ingredíssimo (ref.608351)**
- **Dried Cornflower Ingredíssimo (ref.608653)**

Process

1. Heat the milk, cream, egg yolks, powdered milk and dextrose to 40°C.
2. Add the sugar mixed with the ice cream stabilizer.
3. Cook in a bain-marie up to 83°C.
4. Remove from the heat and pour into a container to stop the rise in temperature.
5. Open the natural vanilla pod in half and scrape out the entire inside of the pulp. Add it to the container with the previous mixture and pass through a blender.
6. Add the rest of the whole vanilla pod and cover with plastic to skin.
7. Leave to mature in the refrigerator for 12 hours.
8. Keep the ice cream in the machine and extract it directly into a plastic bag.
9. Add some Freeze Dried Whole Raspberries and Mango Crunch inside the ice cream molds.
10. Dose the ice cream in the molds. Once full, smooth the surface to take to the freezer.
11. Unmold and bathe with melted white chocolate coverage.
12. Decorate by spreading Dried Cornflower, Mango Crunch and Raspberry Crunch Wetproof.