



Banana
BRIX : 27

Banana puree	1000g
Whole milk	540g
Cream	255g
Milk powder 0%	145g
Sugar	70g
Glucose powder	75g
Dextrose	85g
Stabiliser for ice creams and ice creams with milk	9g
Total weight	2179g
Puree	46%



Lemon 100%
BRIX : 8

Lemon puree	1000g
Whole milk	820g
Cream	360g
Milk powder 0%	180g
Sugar	325g
Glucose powder	95g
Dextrose	145g
Stabiliser for ice creams and ice creams with milk	14g
Total weight	2939g
Puree	34%



Lychee 100%
BRIX : 16

Lychee puree	1000g
Whole milk	940g
Cream	340g
Milk powder 0%	175g
Sugar	215g
Glucose powder	100g
Dextrose	150g
Stabiliser for ice creams and ice creams with milk	15g
Total weight	2935g
Puree	34%



Alphonso Mango
BRIX : 23,5

Mango puree	1000g
Whole milk	500g
Cream	270g
Milk powder 0%	140g
Sugar	100g
Glucose powder	50g
Dextrose	100g
Stabiliser for ice creams and ice creams with milk	10g
Total weight	2170g
Puree	46%



Flavicarpa Passion Fruit 100%
BRIX : 14,5

Passion fruit puree	1000g
Whole milk	820g
Cream	360g
Milk powder 0%	180g
Sugar	265g
Glucose powder	95g
Dextrose	145g
Stabiliser for ice creams and ice creams with milk	14g
Total weight	2879g
Puree	35%

*Total Dry Extract

Photos © Eric Roger

PROCESS

Mix the milk, milk powder and cream (with inverted sugar). Begin the pasteurisation cycle. At +45°C, add the combined dry ingredients and stir vigorously. Pasteurize at +85°C. Cool rapidly to +4°C. Add the fruit puree and mix. Remove the mixture. Put a layer of cling film directly over the mixture. Leave to mature for 12 to 24 hours at +3°C. Mix and churn. Remove. Freeze quickly in a blast chiller. Store at -18°C and serve.
Brix: tolerance +/-2 for sweet purees and tolerance +/-3 for 100% purees.

Stéphane Augé
Best Ice Cream Maker France 2007



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