



Banana

BRIX : 27
ADDED SUGAR : 10%

Banana puree	1000g
Water	70g
Lemon juice	20g
Cream	130g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1305g
Fruit pur	70%
Puree	76,5%
TDE* required	31%



Blackcurrant

BRIX : 25,5
ADDED SUGAR : 10%

Blackcurrant puree	1000g
Water	60g
Cream	130g
Sugar	15g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1290g
Fruit pur	70%
Puree	76,5%
TDE* required	31%



Oblacinska Morello Cherry

BRIX : 26,5
ADDED SUGAR : 10%

Morello cherry puree	1000g
Water	70g
Cream	130g
Sugar	5g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1290g
Fruit pur	70%
Puree	78%
TDE* required	30%



Coconut (Indonesia)

BRIX : 14
ADDED SUGAR : 10%

Coconut puree	1000g
Cream	180g
Inverted sugar	70g
Sugar	195g
Dextrose	105g
Stabiliser for ice creams and ice creams with milk	7g
Total weight	1557g
Fruit pur	50%
Puree	56%
TDE* required	32%



Mandarin 100%

BRIX : 11
ADDED SUGAR : 0%

Mandarin puree	1000g
Water	55g
Lemon juice	20g
Cream	135g
Inverted sugar	30g
Sugar	35g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1360g
Fruit pur	75%
Puree	75%
TDE* required	29%



Alphonso Mango

BRIX : 23,5
ADDED SUGAR : 6%

Mango puree	1000g
Water	70g
Lemon juice	20g
Cream	135g
Sugar	50g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1360g
Fruit pur	70%
Puree	73,5%
TDE* required	31%



Willamette Raspberry

BRIX : 20
ADDED SUGAR : 10%

Raspberry puree	1000g
Water	20g
Lemon juice	20g
Cream	130g
Inverted sugar	25g
Sugar	25g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1305g
Fruit pur	70%
Puree	76,5%
TDE* required	29%



Strawberry

BRIX : 18
ADDED SUGAR : 10%

Strawberry puree	1000g
Lemon juice	20g
Cream	130g
Inverted sugar	25g
Sugar	45g
Dextrose	80g
Stabiliser for ice creams and ice creams with milk	5g
Total weight	1305g
Fruit pur	70%
Puree	76,5%
TDE* required	29%

PGI = Protected Geographical Indication
*Total Dry Extract

PROCESS

Heat the cream, water and inverted sugar to 45°C and mix. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C and mix. Cool rapidly to +4°C. Add the cold puree(s) and mix. Leave to mature for 24 hours. Mix and churn.
Brix: tolerance +/-2 for sweet purees and tolerance +/-3 for 100% purees.

Stéphane Augé
Best Ice Cream Maker France 2007



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