

ICE CHOCORICE

GELATO

Vegan product, with an intense and full-bodied milk chocolate flavour.
Suitable for those who are intolerant to milk and lactose.



Chef Salvatore Toma

Master pastry chef, chocolatier, ice-cream maker,
Icam/Agostoni technical consultant
and CHOCO CUBE educational coordinator.

- CHOCORICE ICE CREAM

COMPONENTS

CHOCORICE ICE CREAM

INGREDIENTS

2850 g	water
1	vanilla pod
5 g	salt
380 g	sugar
125 g	dextrose
250 g	dry glucose
12 g	neutral base 4 g/l
100 g	Icam Linea Professionale Dark Cocoa Powder 22/24 Code 4240
1250 g	Icam Linea Professionale Chocorice Code 8260 (15kg bag)

METHOD

Thoroughly mix all the dry ingredients and, in the meantime, start heating the water. At 40° C, add the dry ingredients and pasteurise; add the Chocorice when the temperature drops to 60° C. Leave to mature and batch freeze.

CHOCO CUBE

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