

# Marzipan Ice Cream

## Ice Cream



RECIPE QUANTITY 1275 g

RECIPE NUMBER GP10050

### Marzipan Ice Cream

1000 g Basic recipe for ice cream	35.27oz
50 g heavy cream 35%	1.76oz
25 g dextrose powder	0.88oz
200 g Luebeck, Marzipan, Raw mass cubes	7.05oz

Mix the cold cream and dextrose and heat to 40°C / 104°F, add basic gelato mixture. Freeze in ice cream machine. Cut Felchlin Luebeck Marzipan into cubes of 10 x 10 mm / 0.4 x 0.4 inches and add just before taking mixture out of the ice cream machine. Mix together.

### Basic recipe for ice cream

1000 g milk 3.5%	35.27oz
200 g granulated sugar	7.05oz
200 g heavy cream 35%	7.05oz
50 g dextrose powder	1.76oz
20 g glucose powder 38 DE	0.71oz
70 g skimmed milk powder	2.47oz
7 g ice cream stabilizer Piumagel Pre Gel	0.25oz

### Pasteurise by heating

Mix the glucose powder and dextrose together with the skimmed milk powder and the sugar and add to the milk and cream. Bring all to the boil and add the binding agent/thickener. Homogenise using a hand blender. Leave to mature for at least 12 hours in the fridge, add desired flavour and freeze.

### Pasteurise using a pastomat

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the Pastomat at 84°C / 183°F. Leave to mature for 12 hours at 4°C / 39.2°F, add desired flavour and freeze.

### Marzipan Ice Cream

**1000 g Marzipan Ice Cream 35.27oz**

### FELCHLIN PRODUCTS

KK05 Luebeck, Marzipan, Raw mass

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**Recipe number :** GP10050

**Description :** Creamy ice cream with marzipan

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	230
Selling days	14 days	Kilojoule (kJ)	961
Selling price		Lipids	11.54 g
Selling unit	100 g	saturated fatty acids	4.42 g
		Carbohydrates	25.99 g
		of wich sugars	25.99 g
		Proteins	4.9 g
		Salt	0.06 g

**Declaration :**

**Whole milk, sugar, cream, almonds, dextrose, skimmed milk powder, water, invert sugar syrup, glucose powder, emulsifier (mono- and diglycerides of fatty acids) gelling and thickening agents (guar gum, cellulose, carrageenan), preserving agent (potassium sorbate)**

State 19.04.2022