



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Patisserie



## FINISHED PRODUCT

Ice Cream

# HAZELNUT ICE CREAM RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG
Milk	1.100
Sugar	0.250
Cream	0.200
Glucose	0.100
Skimmed milk powder	0.080
Hazelnut paste	0.060
<b>Fermidor® W Mild</b>	0.040
<b>Ovalett®</b>	0.040
Salt	0.002
Cinnamon	0.001
<b>Total Weight:</b>	<b>1.873</b>

## METHOD

1. Place all of the ingredients into a mixing bowl.
2. Mix for 1 minute.
3. Cover the mixture and place into the fridge for 30 minutes.
4. Place the mixture into an ice cream machine and leave to freeze (litre weight: 750-800g/litre).
5. Store the ice cream in the freezer.