



Black Currant Ice-Cream Base

Ingredients:

MILK	300 ML	SUGAR	150 G
CREAM	200 ML	BLACKCURRANT JUICE PROCESSED	
EGG YOLKS	140 G	IN A CENTRIFUGAL EXTRACTOR	300 G



	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Egg yolks Sugar Blackcurrant juice Milk Cream	140 g 150 g 300 g 300 ml 200 ml	Put in bowl	85°C	R-Mix 150 rpm	16 min	Closed	Taste and adjust seasoning
2			Cool and process in an ice-cream maker	–				



CHEF'S TIP

Red currants or raspberries can be used instead of blackcurrants.