

Soft Serve



# Oatmilk Soft Serve with Poached Apples & Granola

**Yield:** Approximately 1.25 Gallons of Fluid Mix



Intermediate

## Ingredients

### Poached Apples

	<b>Amount</b>
Apples, Granny Smith	2
Pomegranate or Cranberry Juice	400 g
Sugar	50 g
Cinnamon Stick	1
Cloves	2
Star Aniss	1

### Soft Serve

<b>Itaberco Dairy Alternative Soft Serve Mix (SSI-78)</b>	1 Bag
Oak Milk, Oatley Brand	4,000 g
Cinnamon	1g
Granola	As Desired

## Tools

1	Digital Gram Scale	1	Whisk
1	Peeler	1	2-Gallon Mixing Pail, Washed & Sanitized
1	Medium Saucepan	1	Large Immersion Blender

## To Prepare

### The Poached Apples:

- 1 Peel the Granny Smith apples and cut into ¼" cubes. Set aside.
- 2 Combine the cinnamon stick, cloves, star aniss, sugar, and juice together in a saucepan and bring to a simmer. Stir occasionally with whisk.
- 3 Place the cubed apples in heat-resistant plastic container and pour over juice and spices while hot.
- 4 Cover with an air-tight top and chill overnight.

### The Soft Serve:

- 1 Measure all ingredients and combine in large mixing pail.
- 2 Blend with immersion blender for 90 seconds, or until ingredients are well incorporated.
- 3 Allow mix to rest from 2 hours to overnight and process in machine (mix can be added immediately if needed, but is better if rested). Blend well before processing.
- 4 After dispensing, garnish with poached apple cubes and granola as desired.

*buon appetito!*