

# Bananas Foster Ice Cream

**Yield:** Approximately 1.5 Gallons



Hard

## Ingredients

## Amount

<b>Itaberco BL-100 L</b>	400g
Dextrose	160g
CSS	280g
Sugar	120g
Whole Milk	1480g
Heavy Cream 40%	850g
Bananas (ripe)	670g
<b>Itaberco Banana Compound (CP-525)</b>	60g

## For the Bananas Foster Variegate

## Amount

Bananas	300g
Water	60g
Brown sugar	150g
Dark Rum	75g
Corn syrup	50g

## Variegate

## Amount

Bananas foster Variegate	600g
<b>Itaberco Banana Topping (TS-525)</b>	150g

*buon appetito!*

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## Tools

- 1 Digital Gram Scale
- 2 2 Gallon Mixing Pail washed and sanitized
- 3 Rubber spatula
- 4 Medium Immersion Blender

## To Prepare the Bananas Foster Variegate

- 1 Peel and slice bananas into ¼" rounds
- 2 Add the water, corn syrup, and brown sugar into a pan and caramelize.
- 3 Add bananas and stir for 30 seconds
- 4 Add the rum and ignite.
- 5 Allow to cool overnight.

## To Prepare

- 1 Heat milk to 165 °F
- 2 Blend dry ingredients into hot milk with an immersion blender for 60 seconds.
- 3 Add cream, bananas, compound, and blend for 30 seconds.
- 4 Process in batch freezer and variegate bananas foster and **Itaberco Banana Topping (TS-525)**.
- 5 Freeze solid and serve.
- 6 Serve with toasted Nilla wafers

*buon appetito!*