

Blueberry Cheesecake Ice Cream

Yield: Approximately 1.5 Gallons



Hard

Ingredients

Amount

Itaberco BL-100 L	400g
Sugar	140g
Dextrose	160g
CSS	220g
Whole Milk	2000g
Heavy Cream 40%	600g
Blueberries (IQF)	500g
Cream Cheese	600g
Itaberco Blueberry Compound (CP-555)	70g

For the Blueberry Cream

Amount

Blueberries (IQF)	300g
Sugar	150g
Cream cheese (room temp)	200g
Itaberco Blueberry Compound (CP-555)	15g

Variegates

Amount

Blueberry Cream Variegate	610g
Toasted graham cracker crumbs	150g
Itaberco Blueberry Topping (TS-555)	100g

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 Blueberry Cream

- 1 Add blueberries and sugar to a heavy bottom sauce pan.
- 2 On medium low heat bring to a simmer while stirring constantly. Making sure all the sugar is dissolved.
- 3 Continue to simmer until liquid is reduced 25%, 7-10 minutes
- 4 Cool.
- 5 In a mixing bowl fitted with the paddle attachment paddle cream cheese on low until smooth. Add the blueberry sauce (you just made it) and the compound.
- 6 Paddle until well combined. Scrape sides and bottom of mixer and paddle again until fully incorporated.

To Prepare the Ice Cream

- 1 Heat milk to 165 °F
- 2 Blend dry ingredients into hot milk with an immersion blender for 60 seconds.
- 3 Add cream, blueberries, compound, and cream cheese, blend for 30 seconds.
- 4 Process in batch freezer and variegate blueberry cream, **Itaberco Blueberry Topping (TS-555)** and toasted graham cracker crumbs into ice cream while extracting from batch freezer.
- 5 Freeze hard and serve.

buon appetito!