

Chocolate Chai Peanut Butter Soft Serve

Yield: Approximately 30 x 5 oz portions



Easy

Ingredients

Amount

Itaberco Chocolate Soft Serve Mix (SSI-76)

1 Bag

Whole Milk

3500 g

Heavy Cream 40%

500 g

Itaberco Chai Compound (CP-1022)

140 g

Sauce

Amount

Itaberco Peanut Butter Sauce (TS-145)

1 Bottle

Tools

1 Digital Gram Scale

1 Whisk

1 2 Gallon Mixing Pail

1 Large Immersion Blender

1 2 Gallon Pot

1 Large Bowl

To Prepare

- 1 Bring milk to a simmer
- 2 Pour **Itaberco Chocolate Soft Serve Mix (SSI-76)** into hot milk and blend for 60 seconds with an immersion blender.
- 3 Add cream and chai compound and blend for 30 seconds.
- 4 Allow the mix to rest for at least 2 hours and until it is below 40 °F
- 5 Blend for 30 seconds with an immersion blender.
- 6 Process in soft serve machine and garnish with **Itaberco Peanut Butter Sauce (TS-145)**

buon appetito!