

Mango Coconut Lime Ice Cream

Yield: Approximately 1.5 Gallons



Ingredients

Amount

Itaberco BL-100 L	400 g
Sugar	120 g
Dextrose	220 g
CSS	200 g
Coconut Cream (unsweetened)	400 g
Whole Milk	1850 g
Heavy Cream	400 g
Lime juice	250 g
Lime zest	15 g
Itaberco Coconut Flavor 1145	200 g

Variegates

Amount

Toasted shredded coconut (unsweetened)	100 g
Itaberco Mango Topping (TS-543)	250 g

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Medium

Tools

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

To Prepare

- 1 Scale ingredients
- 2 Blend dry ingredients together
- 3 Heat milk to 165 °F and blend dry ingredients into hot milk with an immersion blender for 60 seconds.
- 4 Add cream, coconut cream, **Itaberco Coconut Flavor 1145**, and blend for 30 seconds.
- 5 Process ice cream in batch freezer, when ice cream gets cold (not frozen) should be around 30 °F. Add the lime juice directly into batch freezer.
- 6 Finish process and variegate shredded toasted coconut and **Itaberco Mango Topping (TS-543)**, while extracting from batch freezer.
- 7 Freeze solid and serve.

buon appetito!