



Fil d'OR



**GLACE BANANE**

## **INGREDIENTS**

- BANANA fruit purée FIL D'OR 100% - 600 g
- Whole milk - 700g
- Skim milk (powder) - 100g
- Egg yolk - 240g
- Sugar - 200g
- Glucose - 80g
- Invert sugar - 100g
- Stabiliser for ice-cream - 8g
- Cream 35% fat - 600g

## **RECIPE**

Mix the base: milk + powder + glucose + invert sugar + cream in a blender

Heat to 40C

Add the stabilizer

Heat to 60C

Add the egg yolks

Heat to 80C until boiling

Stir well all the time to avoid the bottom sticking

Add the Fil d'Or banana puree

# Fil d'OR

