



Fil d'OR



ICECREAM
BANANA

INGREDIENTS

- BANANA 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 40°C

Add the stabilizer Heat to 60°C

Add the egg yolks

Heat to 80°C until boiling

Stir well all the time to avoid the bottom sticking Add the Fil d'Or banana puree

