

RECIPE BY THIERRY BAMAS

Morendo Ice Cream

Recipe in 1 step

CHOCOLATERIE DE L'OPÉRA

1 Morendo Ice Cream

Full-fat milk	1950g	65.0 %	Blend all the ingredients together.
Skimmed milk powder	140g	4.6 %	Heat to 82°C.
Sugar	200g	6.6 %	Pour onto chocolate and keep the emulsion as you would a ganache.
Dextrose	100g	3.3 %	Blend for 1 minute then chill quickly to 3°C.
Spray-dried glucose	60g	2.0 %	Leave to set for at least 4 hours.
Milk chocolate MORENDO 32%	535g	17.8 %	Blend again and churn.
Blended stabiliser	15g	0.5 %	
Total	3000g	100%	