



**RENEGADE
GOURMET**

COOKING

&

**KITCHEN
TIPS**

ICE CREAM INGREDIENT FACTS

MILK AND CREAM

BUTTERFAT IS IMPORTANT HOWEVER THE PERCENTAGE OF BUTTERFAT SHOULD RUN BETWEEN 14 - 16 PERCENT AND SHOULD NEVER TOTAL MORE THAN 25% OR YOU WILL HAVE AN ADVERSE REACTION

EGGS

CONTRIBUTE TO THE OVERALL FLAVOR AND FAT CONTENT NOT TO MENTION COLOR WHEN EGGS ARE USED IT IS RECOMMENDED TO HEAT THE ICE CREAM BASE TO 140 DEGREES .

SWEETENERS

SUGAR IS USED AS THE MAIN SWEETENER IN ICE CREAM, SUGAR WILL ALSO ENHANCE THE SMOOTHNESS OF THE FINAL PRODUCT. THE SUGAR SHOULD NOT TOTAL MORE THAN 18 PERCENT

FLAVORING

MORE FLAVOR HAS TO BE USED WHEN MAKING ICE CREAM THAN MAKING OTHER PRODUCTS. DUE TO ITS TEMPERATURE AND THE AMOUNT OF FAT PRESENT.

MIX INS

INCORPORATE ALL MIX IN AFTER YOUR BASE HAS BEN WHIPPED AND HOLDS A SEMI SOLID STATE LIKE SOFT SERVE

