



**Banana**  
BRIX : 27

Banana puree	1000g
Whole milk	540g
Cream	255g
Milk powder 0%	145g
Sugar	70g
Glucose powder	75g
Dextrose	85g
Stabiliser for ice creams and ice creams with milk	9g
Total weight	2179g
Puree	46%



**Bergamot 100%**  
BRIX : 8,5

Bergamot puree	1000g
Whole milk	1015g
Cream	450g
Milk powder 0%	195g
Inverted sugar	30g
Sugar	360g
Glucose powder	90g
Dextrose	150g
Stabiliser for ice creams and ice creams with milk	18g
Total weight	3308g
Puree	30%



**Lemon 100%**  
BRIX : 8

Lemon puree	1000g
Whole milk	820g
Cream	360g
Milk powder 0%	180g
Sugar	325g
Glucose powder	95g
Dextrose	145g
Stabiliser for ice creams and ice creams with milk	14g
Total weight	2939g
Puree	34%



**Lychee 100%**  
BRIX : 16

Lychee puree	1000g
Whole milk	940g
Cream	340g
Milk powder 0%	175g
Sugar	215g
Glucose powder	100g
Dextrose	150g
Stabiliser for ice creams and ice creams with milk	15g
Total weight	2935g
Puree	34%



**Lychee Madagascar 100%**  
BRIX : 17

Lychee puree	1000g
Whole milk	940g
Cream	340g
Milk powder 0%	175g
Sugar	215g
Glucose powder	100g
Dextrose	150g
Stabiliser for ice creams and ice creams with milk	15g
Total weight	2935g
Puree	34%



**Alphonso Mango**  
BRIX : 23,5

Mango puree	1000g
Whole milk	500g
Cream	270g
Milk powder 0%	140g
Sugar	100g
Glucose powder	50g
Dextrose	100g
Stabiliser for ice creams and ice creams with milk	10g
Total weight	2170g
Puree	46%



**Flavicarpa Passion Fruit 100%**  
BRIX : 14,5

Passion fruit puree	1000g
Whole milk	820g
Cream	360g
Milk powder 0%	180g
Sugar	265g
Glucose powder	95g
Dextrose	145g
Stabiliser for ice creams and ice creams with milk	14g
Total weight	2879g
Puree	35%



**Redcurrant**  
BRIX : 21,5

Redcurrant puree	1000g
Whole milk	940g
Cream	340g
Milk powder 0%	175g
Sugar	165g
Glucose powder	100g
Dextrose	150g
Stabiliser for ice creams and ice creams with milk	15g
Total weight	2885g
Puree	35%



**Gariguette Strawberry**  
BRIX : 15,5

Gariguette strawberry puree	1000g
Whole milk	700g
Cream	700g
Milk powder 0%	160g
Sugar	150g
Inverted sugar	100g
Glucose powder	70g
Dextrose	130g
Stabiliser for ice creams and ice creams with milk	14g
Total weight	3024g
Fruit required	30%
Puree	33%



**Mara des Bois Strawberry**  
BRIX : 15

Mara des Bois strawberry puree	1000g
Whole milk	940g
Cream	340g
Milk powder 0%	175g
Sucre	215g
Dextrose	150g
Stabiliser for ice creams and ice creams with milk	15g
Total weight	2935g
Fruit required	30%
Puree	34%



**Frambosa Red Rhubarb 100%**  
BRIX : 4

Red rhubarb puree	1000g
Whole milk	480g
Cream	320g
Milk powder 0%	180g
Sugar	350g
Glucose powder	60g
Dextrose	100g
Stabiliser for ice creams and ice creams with milk	16g
Total weight	2506g
Fruit required	40%
Puree	40%



**Sudachi 100%**  
BRIX : 8

Sudachi puree	1000g
Whole milk	820g
Cream	360g
Milk powder 0%	180g
Sugar	350g
Glucose powder	95g
Dextrose	145g
Stabiliser for ice creams and ice creams with milk	14g
Total weight	2964g
Puree	34%



**Yuzu 100%**  
BRIX : 6,5

Yuzu puree	1000g
Whole milk	820g
Cream	360g
Milk powder 0%	180g
Sugar	350g
Glucose powder	95g
Dextrose	145g
Stabiliser for ice creams and ice creams with milk	14g
Total weight	2964g
Puree	34%

\*Total Dry Extract

## PROCESS

Mix the milk, milk powder and cream (with inverted sugar). Begin the pasteurisation cycle. At +45°C, add the combined dry ingredients and stir vigorously. Pasteurize at +85°C. Cool rapidly to +4°C. Add the fruit puree and mix. Remove the mixture. Put a layer of cling film directly over the mixture. Leave to mature for 12 to 24 hours at +3°C. Mix and churn. Remove. Freeze quickly in a blast chiller. Store at -18°C and serve.  
Brix: tolerance +/-2 for sweet purees and tolerance +/-3 for 100% purees.

Stéphane Augé  
Best Ice Cream Maker France 2007



www.ponthier.net