

SOC CHEF



“Tahiti Vanilla and Strawberry ice cream”

Original recipe by Eric Ortuño

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Ice cream

Fresh pasteurized milk	1668 g
Tahiti vanilla beans Soc Chef	2
Super Structure stabilizer	
Soc Chef	80 g
Skimmed milk powder	90 g
Liquid cream	561 g
Sugar	438 g
Glucose powder	
Soc Chef	138 g
Dextrose Soc Chef	57 g
Salt	6 g

Heat the milk with the vanilla, cream and skimmed milk powder. Add the glucose, dextrose and salt.
At 40 °C add the super structure stabilizer with the sugar.
Heat to 85 °C. Cool to 5 °C.
To be put in a maturation tank and then in an ice-cream turbine.
With the help of a piping bag, make 3 cm diameter tubes.

Chocolate bath with freeze-dried strawberry

Cocoa butter	500 g
White chocolate	300 g
Sunflower oil	20 g
Freeze-dried strawberry pieces	
Soc Chef	50 g

Melt the cocoa butter with the white chocolate, add the oil and coat the frozen ice-creams in a bath at 35 °C.
Put the freeze-dried strawberry at the time of bathing.

