

FRUIT ICE CREAM WITH JOYBASE BE FREE FRUIT

Recipe to make a fruit ice-cream

FRUIT ICE CREAM

INGREDIENTS

FRESH FRUIT	g 800-2500
WATER	g 500-1900
JOYBASE BE FREE FRUIT	g 1100

PREPARATION

Mix JOYBASE BE FREE FRUIT and water with an immersion blender.

Add fresh fruit and let the mixture rest for about 15 minutes and then whisk.

It is possible to add lemon juice to enhance the taste of the fresh fruit.

We suggest you to use fresh fruit or purée without added sugar.

Step 2

PREPARATION

TO MAKE YOUR FRUIT ICE CREAMS

Download the PDF of the recipe where you will find ingredients and balancing to make fruit ice creams for all tastes.

Fruit ice-creams with Joybase Be Free Fruit - Recipe with only fresh fruit

Flavour	Fruit	Water	Joybase Be Free Fruit	TOTAL WEIGHT
Apricot	1850	1100	1100	4050
Sour cherry	1600	1350	1100	4050
Pineapple	1600	1350	1100	4050
Watermelon	2500	500	1100	4100
Orange	1400	1550	1100	4050
Banana	1600	1350	1100	4050
Blackcurrant	1850	1100	1100	4050
Strawberry	1850	1100	1100	4050
Wildberries	1850	1100	1100	4050
Kiwi	1850	1100	1100	4050
Raspberry	1850	1100	1100	4050
Lime	800	1900	1100	3800
Lemon	800	1900	1100	3800
Tangerine	1400	1550	1100	4050
Mango	1600	1350	1100	4050
Apple	1600	1350	1100	4050
Melon	1850	1100	1100	4050
Blueberry	1850	1100	1100	4050
Blackberry	1850	1100	1100	4050
Passion Fruit	800	1900	1100	3800
Pear	1600	1350	1100	4050
Peach	1850	1100	1100	4050
Pink grapefruit	1400	1550	1100	4050