Hazelnut ice-cream

REF.	SUBRECIPE / INGREDIENT	MARCA	g	%	1000 g
	Water		625,00	49,96%	499,60
	Sugar	Sosa	80,00	6,39%	63,95
38595	Dextrose	Sosa	50,00	4,00%	39,97
37627	Procrema 100 Cold/Hot Natur	Sosa	100,00	7,99%	79,94
39421	Liquid glicerin	Sosa	20,00	1,60%	15,99
37537	Roasted hazelnut pure paste	Sosa	375,00	29,98%	299,76
	Salt		1,00	0,08%	0,80
For 1,25 KG		**TOTAL:**	**1251,00**		
		Total neto:	1250,00		
		Merma (%):	0,08%		

ELABORATION

Mix all the ingredients together and blend well. Let it maturate at 4ºC for about 6 hours. Churn it and keep in the freezer.

REF.	TOOL	MARCA
85550561	Ice cream machine H2	Sosa