

Blackberry Sweet Corn Ice Cream (12% butterfat)

Yield: 2000g liquid base



Basic

Ingredients:	Amount
Whole milk	33.5% or 670 g
Heavy cream	21% or 420 g
Corn pureé (blended and strained)	10% or 200 g
Blackberry pureé	9% or 180 g
Sugar	7% or 140 g
Corn Syrup	3% or 60 g
Dextrose	3.5% or 70 g
Nonfat dry milk powder	4.5% or 90 g
Itaberco Core Frozen Dessert Stabilizer (ST-5)	.45% or 9 g
Salt	.05% or 1 g
<u>Itaberco Blackberry Flavor Compound (CP-558)</u>	4% or 160 g

To Prepare:

- 1 Combine the sugar, dextrose, nonfat dry milk powder and Core stabilizer in a large 2-gallon pitcher and stir well to combine.
- 2 Heat the milk to 180F.
- 3 Pour the hot milk over the dry ingredients and whisk until dissolved.
- 4 Add the corn syrup and mix until dissolved.
- 5 Add the heavy cream and corn puree and blend with an immersion blender for 90 seconds.
- 6 Chill and age for 4 hours or up to 24 hours.
- 7 Once aged, add the blackberry puree and blackberry flavor compound. Blend again with an immersion blender.
- 8 Process in a batch freezer.

NOTE: Blueberry topping or blueberry fruit filling makes an excellent variegate when batching. Consider a cornmeal crumble as a garnish or additional inclusion.