

Vegan Ice Cream (2% butterfat)

Yield: Approximately 2 quarts of liquid mix prior to freezing (suggested 25% - 35% Overrun)



Basic

Ingredients:	Amount
Itaberco Core Frozen Dessert Stabilizer (ST-5)	.3% or 6 g
Sugar	11.5% or 230 g
Corn Syrup	13% or 260g
Oatly Barista Oat Milk	75.2% or 1504g
Itaberco Flavor Compound of Choice	3-5% or 70 - 90 g

To Prepare:

- 1 Weigh out oat milk and place it in a heavy bottomed saucepan. Heat the oat milk to 180°F.
- 2 Weigh out Itaberco Stabilizer Blend and sugar. Stir well to combine.
- 3 When the oat milk has reached 180°F, pour it into a large 2 gallon mixing bucket. Add the combined dry ingredients from step 2 and blend for 60 seconds using an immersion blender.
- 4 Add the corn syrup and blend for 30 seconds.
- 5 Add the [Itaberco Flavor Compound](#) of Choice and blend for another 60 seconds using an immersion blender.
- 6 Process in a batch freezer according to the manufacturer's instructions.
- 7 Freeze to set completely.