



Recipe roasted almonds and coffee with carafin:

Preparing for pan 1 grams to 1000

Grammi 1000

Ingredients:

grammi

Fresh whole milk	585
Cream 35% fat	170
Low Fat Milk Powder	40
Carafin	50
dextrose	30
invert sugar	15
<i>sucrose</i>	85
Neutral + emulsifier	10
Roasted coffee powder	15

Preparation: Bring all ingredients to 85 ° except the coffee. ground into powder that insert in the final stage of freezing. When the mixture is ready, cool the putting in infusion 20 g of coffee beans per kg of mixture. Strain and stir Before removing the ice at -7 ° / -8 °, the final stage of freezing, put the coffee powder toasted. Variegate to taste with ground coffee, toasted almonds and sugar candy carafin.