



In ice cream sugar muscovato:

Muscovado sugar is a type of unrefined brown sugar with a strong molasses flavor. It offers good resistance to high temperatures and has a long shelf life. It is commonly used in various recipes and for making rum. Muscovado sugar can be used in various recipes where it normally is expected sugar cane, slightly reducing the liquid content in the recipe. This unrefined sugar goes well with coffee and other beverages. Very interesting also its use in ice-cream, both for ice cream that to prepare a sauce (salsa muscovado).