

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 002 01**  
**CHOCOLATE SOFT SERVE ICE CREAM (DEHY)**

Yield 100

Portion 3/4 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 166 cal  | 40 g          | 1 g     | 1 g | 1 mg        | 168 mg | 29 mg   |

**Ingredient**

ICE MILK-MILKSHAKE,DEHYDRATED,CHOC  
 WATER

**Weight**

10 lbs  
 20-7/8 lbs

**Measure**

2 gal 2 qts

**Issue**

**Method**

- 1 Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
- 2 Chill 4 to 24 hours in refrigerator until 35 F. to 40 F.
- 3 Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to a temperature of 18 F. to 22 F., about 10 minutes or until product can be drawn with a stiff consistency that will hold a peak.