

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 002 03**  
**STRAWBERRY SOFT SERVE ICE CREAM (DEHY)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
176 cal	43 g	1 g	0 g	1 mg	71 mg	33 mg

**Ingredient**

ICE MILK-MILKSHAKE,DEHYDRATED,VAN  
 WATER  
 STRAWBERRIES,FROZEN,THAWED  
 FOOD COLOR,RED

**Weight**

10 lbs  
 17-1/4 lbs  
 6-1/2 lbs  
 1/8 oz

**Measure**

2 gal 1/4 qts  
 2 qts 3-1/2 cup  
 1/8 tsp

**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 to 35 F. to 40 F. Crush strawberries; red food coloring may be added.
- 3 Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; remove mix feed and air control units. Start dasher motor; turn on refrigeration according to manufacturer's directions. Stir occasionally. 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.