

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 004 01**  
**STRAWBERRY SOFT SERVE ICE CREAM (LIQUID MIX)**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
111 cal	18 g	3 g	3 g	0 mg	1 mg	89 mg

**Ingredient**

FOOD COLOR,RED  
 ICE MILK MIX,LIQ,VAN,CHILLED  
 STRAWBERRIES,FROZEN,THAWED

**Weight**

1/8 oz  
 29-1/4 lbs  
 6-1/2 lbs

**Measure**

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

**Issue**

**Method**

- 1 Pour mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Crush strawberries; drain. Red food coloring may be added.
- 2 Add strawberry mixture to soft serve mixture. 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.

**Notes**

- 1 While drawing ice cream, strawberries must be stirred up occasionally from the bottom of freezer hopper.