DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 002 00 VANILLA SOFT SERVE ICE CREAM (DEHY)

Yield 100 Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	40 g	1 g	0 g	1 mg	71 mg	29 mg

<u>Ingredient</u>	Weight	Measure	<u>Issue</u>
ICE MILK-MILKSHAKE,DEHYDRATED,VAN	10 lbs		
WATER	20-7/8 lbs	2 gal 2 qts	

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.
- 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.