



SB SOFT SERVE - VANILLA

Mix for preparing ice creams, gelato & soft server

- ✓ Smooth consistency for best ice cream experience
- ✓ Rich texture & creamy mouthfeel
- ✓ Simple recipe, mix with milk & pour into machine

SB SOFT SERVE - VANILLA

Swiss Bake® Soft Serve - Vanilla is a complete dry mix powder for the preparation of ice creams, gelato and soft serve. It has a consistent formulation and products reliable output during every use. It makes soft, smooth ice cream that have a creamy texture and rich mouthfeel. It is simple to use and just requires addition of milk. Ideal for use at all ice-cream, softy and gelato outlets.



BAKER RECIPE

	VARIANT 1	VARIANT 2
SB SOFT SERVE - VANILLA	250 - 300 gm	300 gm
Full Fatted Milk	1 litre	1 litre
Whipped Cream	-	100 gm

INGREDIENTS

Sugar, Milk Solids, Corn Syrup Solids, Whey Powder, Emulsifier E471, Stabilizers (E412, E410, E466, E401, E407), Vanilla Flavours.

METHOD

hand mix the SB Soft serve - Vanilla with 1 litre cold milk for 1 min. Pour into any ice cream churner or softy machine and churn for 10 to 15 mins to obtain fine quality of Softy Ice Cream.

