



CHESTNUT ICE CREAM



ÉTABLISSEMENT ASC - 445 avenue de la Rasclave - 13821 LA PENNE SUR HUVEAUNE

Téléphone : 04 86 33 21 77 - Email : contact@pellorce.com

Société par Action Simplifiée au Capital de 575.000 €
RCS MARSEILLE 83 4129 561 - SIRET 834 129 5610 0017

www.pellorceetjullien.com



CHESTNUT ICE CREAM

- 500 g milk
- 150 g egg yolks
- 170 g sugar
- 25 g 0% milk powder
- 40 g honey
- 300 g chestnut cream
- 1/2 vanilla pod
- 180 g UHT cream

MACERATE TOGETHER :

- 100 g candied chestnut pieces
- 30 g cognac, rum or whisky
- 4 to 5 chestnut «décor»

Allow the chestnut anglaise to mature for 24 hours.

Turbinate. While turbinating, add the candied chestnut pieces and cognac (or rum or whisky).

Serve in a bowl garnished with "décor" chestnuts.

"this recipe is preferable for portable ice creams (or coupes glacés) as well as frozen entremets and vacherins, the candied chestnut flavor is much more developed, without being too sweet."



CHESTNUTS CREAM
4/4 = 1 KG
CARTON OF 12
REF: 1392



**BROKEN CANDIED
CHESTNUTS**
4/4 = 1 KG
CARTON OF 12
REF: 63



**SMALL CANDIED
CHESTNUTS**
4/4 = 650 G
CARTON OF 12
REF: 110