



Caramélia Ice cream



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CARAMÉLIA 36% ICE CREAM

1605 g	Milk
65 g	Non-fat dry milk
95 g	Caster sugar
75 g	Invert sugar
150 g	Glucose powder
50 g	Whipping cream
10 g	Ice cream stabilizer
5 g	Fleur de sel
450 g	CARAMÉLIA 36%
2505 g	Total weight

Heat the milk in a saucepan to 75°F (25°C) then add the non-fat dry milk. Once it is at 85°F (30°C), add the salt, three quarters of the caster sugar, the glucose powder, and the invert sugar. At 95°F (35°C), add the whipping cream. At 115°F (45°C), add the rest of the caster sugar along with the stabilizer. Next, make an emulsion by gradually combining the warm liquid with the melted couverture. Mix vigorously in a stand mixer. Pasteurize at 185°F (85°C) then quickly cool the mixture to 40°F (4°C). Leave the mixture to sit for at least 12 hours at 40°F (4°C). Churn and store at 0°F (-18°C).

CARAMEL SAUCE

115 g	Whipping cream
115 g	Sweetened condensed milk
150 g	Caster sugar
150 g	Glucose
1	Vanilla bean
530 g	Total weight

Use the caster sugar to make a dry caramel. Add the glucose, then immediately deglaze the caramel using the whipping cream and sweetened condensed milk mixture (which you have heated in advance with the vanilla). Heat through and store in the refrigerator.

TOFFEE

150 g	Milk
200 g	Caster sugar
75 g	Glucose
200 g	Caster sugar
100 g	Salted butter
1	Vanilla bean
725 g	Total weight

Bring to the boil the milk, the split and scratched vanilla, the glucose and a 200g portion of sugar. Use the second portion of sugar to make a dry caramel, then deglaze it with the salted butter and the warm vanilla-flavored sweetened milk. Cook at 315°F (158°C), then spread thinly between 2 silicone mats.

ASSEMBLY AND FINISHING

Essential stages of assembly:

Marbling: inclusion of the ice cream

Marbling: inclusion of the caramel sauce

Marbling: inclusion of the toffee pieces and pearls

Final marbling using a spatula. Once the ice cream has been churned, using a spatula marble the ice cream in a bowl with the caramel sauce, toffee pieces and crunchy CARAMÉLIA pearls. Place in molds or pour into a tub.