

CRUNCHY HAZELNUT  
& VANILLA POPSICLES



MAKES 30 ICE CREAM POPSIDES

## 66% PRALINÉ ICE CREAM

Whole milk .....	1220g
Milk powder 0% .....	65g
Glucose powder .....	125g
Sugar .....	100g
Ice cream stabilizer .....	8g
Invert sugar .....	60g
Whipping cream 35% .....	220g
<b>66% HAZELNUT PRALINÉ</b> .....	<b>205g</b>

Carefully weigh all the ingredients.

**Combine** 10% of the sugar with the stabilizer. Set aside.

**Heat** the milk to 80°F (25°C) and **add** the dry milk.

At 85°F (30°C), **incorporate** the glucose powder, sugar and invert sugar.

At 105°F (40°C), **add** the heavy cream mixed to form an emulsion with the PRALINÉ.

At 115°F (45°C), **add** the mixture of sugar and stabilizer.

**Pasteurize** at 185°F (85°C).

**Mix** thoroughly using an immersion blender, then cool quickly to 40°F (4°C) in a blast chiller or freezer.

**Leave to sit** for at least 12 hours at 40°F (4°C).

**Churn** and store at 10-15°F (-12 to -10°C).

## KALINGO 65% COATING

<b>KALINGO 65%</b> .....	<b>1000g</b>
<b>COCOA BUTTER</b> .....	<b>50g</b>
Grape seed oil .....	150g

**Melt** the KALINGO 65% Dark Chocolate and COCOA BUTTER together, then **add** the oil.

**Temper** at 85-95°F (30-35°C).

## VANILLA CARAMEL ICE CREAM TOPPING

Glucose syrup .....	625g
Whipping cream 35% .....	935g
Salt .....	6g
Sugar .....	625g
Butter .....	355g
<b>NOROHY VANILLA</b> .....	<b>16g</b>

**Heat** the cream, scraped vanilla and salt.

**Cook** the glucose and sugar until the resulting syrup has the desired color, then **deglaze** using the hot cream.

**Add** the butter and **mix** using an immersion blender.

## OPALYS 33% & VANILLA COATING

<b>OPALYS 33%</b> .....	<b>1250g</b>
<b>COCOA BUTTER</b> .....	<b>70g</b>
Grape seed oil .....	190g
<b>NOROHY VANILLA</b> .....	<b>48g</b>

**Melt** the OPALYS 33% White Chocolate and COCOA BUTTER together, then **add** the oil.

**Add** the split and scraped vanilla.

**Temper** at 85-95°F (30-35°C).

## ASSEMBLY AND FINISHING

Use a piping bag to **pipe** the ice cream into 90ml popsicle molds.

**Freeze.**

Once you have turned out the ice cream popsides, **coat** with KALINGO.

**Dip** in the vanilla caramel, followed immediately after by the vanilla-flavored OPALYS coating.