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Fr3d - May 21, 2026, 10:04 am

COMMERCIAL ICE POP /// DELICIOUS ICE CREAM

Ingredients

Milk: 3 liters

Heavy cream (Crème liquide): 25 cl

Sugar: 750 g

Desiccated coconut (Coconut powder): 100 g

* Milk powder: 20 g

Method

1. Heat the base: Heat the milk and coconut powder together on the stove.
2. Mix the dry ingredients: Gradually add the sugar and milk powder, stirring well to ensure everything dissolves completely.
3. Cool and finish: Once the sugar has fully dissolved, remove the mixture from the heat. Let it cool until it is lukewarm, then stir in the heavy cream. Mix thoroughly, then pour into the molds.

Using a Stabilizer (Optional)

If you want to use a stabilizer, you will need 20 g.

How to use it: First, dissolve the stabilizer in a small amount of cold milk (about 20 cl). Then, mix it in with the rest of the milk and other ingredients. Heat the mixture, but do not bring it to a boil**.

Tip: Stir the mixture thoroughly to ensure the stabilizer is evenly distributed.

Why use a stabilizer? It helps the ice pops melt more slowly, keeps them from becoming rock-hard, and prevents ice crystals from forming.