



## Dulce de Coco Frozen Dessert

*A rich dulce de leche and coconut frozen dessert with indulgent, milky dulce de leche ribbons and coconut flakes  
Featuring: 2200 Coconut Cream*

## Dulce de Coco Frozen Dessert Assembly Recipe

<b>Ingredients</b>	<b>Percent (w/w)</b>
Dulce de Coco Frozen Dessert	92.26%
Dulce de Leche	6.02%
Unsweetened Coconut Flakes	1.72%
Total	100.00%

### Directions

1. Prepare the dulce de coco frozen dessert recipe.
2. Once the dulce de coco frozen dessert has been made, gently fold in the unsweetened coconut flakes.
3. Transfer the mixture into desired container, layering the dulce de leche into the ice cream to create ribbons.

### Technical Data

Percent Fat from Ice Cream Mix: 6.50%

Percent Fat from Coconut Cream: 6.37%

## Dulce de Coco Frozen Dessert Recipe

### Ingredients

	Percent (w/w)
14.00% Fat Ice Cream Mix*	50.33%
2200 Aseptic Coconut Cream, No Stabilizers	28.76%
Dulce de Leche	20.91%
Total	100.00%

\*Ice cream mix contains the following ingredients: milk, cream, sugar, corn syrup, skim milk, cellulose gum, guar gum, salt, carrageenan, dipotassium phosphate, mono and diglycerides, polysorbate.

### Directions

1. Measure all ingredients. Heat the dulce de leche and 2200 Coconut Cream together until the dulce de leche has been fully incorporated into the coconut cream. Remove from heat.
2. Blend the 14.00% fat ice cream mix into the coconut cream/dulce de leche mixture and mix well to fully incorporate the ice cream mix.
3. Transfer mixture to ice cream maker and freeze according to manufacturer's directions.

### Technical Data for Dulce de Coco Frozen Dessert

Percent Fat from Ice Cream Mix: 7.05%

Percent Fat from Coconut Cream: 6.90%

#### Disclaimer

The formulas created by iTi Tropicals Innovation Department are for creative and inspirational purposes only. While formulas are created and tested at iTi, individual results of preparation may vary. Nutritional information provided is strictly for informational purposes and we cannot guarantee the accuracy of these figures. Be advised that some formulas may contain allergens. Formulas are not tested for any technical data aside from pH, Brix, and in some cases, juice content. It is up to the discretion of the user to validate any information provided including but not limited to, technical and nutritional data, potential shelf-life, and storage requirements of the finished formula.