

Index

b - Bases	c - Creamy Gelato	cm - Cremino	f - Fruity Gelato
sf - Sprint Fruit	p - Powder Preparation	tm - Cakes & Miniglasses	fb - Biscuits

- 1 / b Introduction to Bases – Fruttage 100
- 1b / b Base Maya F/100 with whole fresh milk **NEW**
- 2 / b Base Maya 100 with whole fresh milk
- 3 / b Base Maya 100 with whole milk powder
- 4 / b Base Premium 50 with whole fresh milk
- 5 / b Base Premium 50 with whole milk powder
- 6 / b Base Maya 50 with whole fresh milk
- 7 / b Base Maya 50 with whole milk powder
- 8 / b Base Vesuvio 100 with whole fresh milk
- 9 / b Base Vesuvio 100 with whole milk powder
- 10 / b Base Maya 250 with whole fresh milk
- 11 / b Base Maya 250 with whole milk powder
- 12 / b Base Gelcomplet/s 250 with whole fresh milk
- 13 / b Base Gelcomplet/s 250 with whole milk powder

- 1 / c Milk
- 2 / c Stracciatella
- 3 / c Variegato Amarena
- 4 / c Peanuts butter
- 5 / c Dark Biscuit
- 6 / c Black & White
- 7 / c Cereals
- 8 / c Yellow Vanilla with pods
- 9 / c Cookies
- 10 / c Amarena Crock
- 11 / c Mediterraneo
- 12 / c Nappirock
- 13 / c Nocciutella
- 14 / c Hazelnut “P”
- 15 / c Hazelnut “P” Dark
- 16 / c Hazelnut “G”
- 17 / c Pistachio Puro
- 18 / c Pistachio of bronte D.O.P.
- 19 / c The Nocciolotta
- 20 / c Almond and Pistachio Crunch
- 21 / c Coffee
- 22 / c Caramel mou
- 23 / c Tiramisù with alcohol
- 24 / c Tiramisù without alcohol
- 25 / c English Custard Cream
- 26 / c Mascarpone
- 27 / c Cooked Cream
- 28 / c Malaga

- 29 / c Chocolate
- 30 / c Dark Chocolate
- 31 / c Nocciolissima
- 32 / c Kiss
- 33 / c Wafercioc
- 34 / c Nocciolbon wafer
- 35 / c Yogurt + Variegato Melagrana
- 36 / c Sorrento Walnut
- 38 / c Yellow Vanilla
- 39 / c Coconut
- 40 / c Black Jamaican Coconut
- 41 / c Choco crocked coffee **NEW**
- 42 / c Banana
- 43 / c White chocolate
- 44 / c White Pistachioso Crock
- 45 / c Blu Magic
- 46 / c Raph Crunch **NEW**
- 47 / c Mint
- 48 / c Pina Colada
- 49 / c After Eight
- 50 / c Liquorice
- 51 / c Mango
- 52 / c Lion Crock
- 53 / c Black Forest
- 54 / c Cassata Siciliana
- 55 / c Heart of Sicilia
- 56 / c Lemon Delice **NEW**
- 57 / c Speculoos Crunch **NEW**

- 1 / cm Cubana
- 2 / cm Sneackers
- 3 / cm Pingù
- 4 / cm Sacher
- 5 / cm Lemon Delice
- 6 / cm Turkish delight
- 7 / cm Cheesecake with Wildberries
- 8 / cm 7 Dreams
- 9 / cm Almond and Pistachio
- 10 / cm Cappuccino
- 11 / cm Cremino Orange
- 12 / cm Mozart
- 13 / cm Purple Ruby **NEW**

14 / cm Rock
15 / cm Baiociocck

1 / f Strawberry with Prontofrutto
2 / f Strawberry with fresh fruit
3 / f Strawberry with Frutta & fruits
4 / f Melon with Prontofrutto
5 / f Melon with fresh fruit
6 / f Melon with Frutta & fruits
7 / f Mandarin with Prontofrutto
8 / f Kiwi with Prontofrutto
9 / f Kiwi with fresh fruit
10 / f Kiwi with Frutta & fruits
11 / f Wildberries with Prontofrutto
12 / f Wildberries with fresh fruit
13 / f Wildberries with Frutta & Fruits
14 / f Pineapple with Prontofrutto
15 / f Pineapple with fresh fruit
16 / f Pineapple with Frutta & Fruits
17 / f Mango with Prontofrutto
18 / f Green Apple with Prontofrutto
19 / f Supreme Mango Alfonso with Prontofrutto **NEW**
20 / f Supreme Strawberry with Prontofrutto **NEW**

1 / sf Lemon Sprint
2 / sf Strawberry Sprint
3 / sf Melon Sprint
4 / sf Watermelon Sprint **NEW**
5 / sf Green Apple Sprint **NEW**

1 / p Cono Mix
2 / p Dark Cono Mix
3 / p Special Cone
4 / p Crêpes Mix
5 / p Waffle Mix
6 / p Pancake
6b / p Brioche
7 / p Gran Limone
8 / p Crema Caffè Nonno Nappi Recipe 1
9 / p Crema Caffè Nonno Nappi Recipe 2

1 / tm Cremapiù for Semifreddi
2 / tm Mini Glasses
3 / tm Caprese Glass Mix
4 / tm Caprese Cake Mix
5 / tm Oreo Cake
6 / tm Sneackers Cake
7 / tm Rock Cake
8 / tm Amarena Cake
9 / tm Bueno Cake
10 / tm Almond and Pistachio Crunch
11 / tm Cheesecake with Wildberries
12 / tm Tiramisù Cake
13 / tm Pingù Cake
14 / tm Sacher

1 / fb Biscottella Dark Biscuit
1 / fb Pistacchio Crunch Biscuit
2 / fb Nocciolotta White Biscuit
2 / fb Nappirock Biscuit
3 / fb Nocciolotta Peanuts Biscuit
3 / fb Nocciolotta Coffee Biscuit
4 / fb Nocciolotta Lemon Biscuit

Introduction to Bases

Creamy Flavors



This recipe book has been realized with the use of **Maya 100** as main ingredients for the pasteurized preparation and for the consequent making of all recipes regarding the Cream Flavors category.

Obviously in our ice cream list "Powder" will be possible to know all kind of Cream Bases different for dosage (50 g - 100 g - 150 g - 250 g) and organoleptic characteristics (like for example the fat quantity and differentiation , the milk in powder percentage , thickeners used etc...)

Anyway it's always about hot Bases that require an high Pasteurisation process of 85° grades



Fruits Flavor



It's possible to use a Cold Base like the one used in our recipe book, that is the

Real Frutta 100 or **Real Frutta 250** (structure with total lack of powder milk and/or milk protein), that doesn't include a low Pasteurisation process at 65° grades but a working process with water at ambient temperature.

Otherwise is possible to use a Fruit base like the **Fruttigel 100** that requires a hot working process (65 grades).

Dosage **Fruttigel 100**

INGREDIENTS AND DOSAGE

- 1 lt of Water
- 300 g of sugar
- 100 g of Fruttigel 100 base

* Pasteurisation process at 65° C *

Leave the mixture to stand then start the icing process



Base Maya F^{/100}

Base for gelato with whole fresh milk



1 Liter of Milk

INGREDIENTS AND DOSAGE

- **1 lt** Whole Fresh Milk
- **210 g** Sugar
- **20 g** of dextrose powder
- **100 g** of Maya F/100 base
- **70 g** of fresh Cream 35% M.G.*



6 x 2 Kg

BASE MAYA F/100

Complete well balanced base for creamy and spoonable gelato/ice-cream.

Use of product

- 1) Pour into a bowl the milk (the milk must be preheated to at 30°C / 40°C)
- 2) Pour the solid parts (Sugar first, then the dextrose in powder and after some minutes the Base Maya F/100)
- 3) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or electric mixer.
- 4) Add fresh cream.
[It's recommended to leave resulting mixture to stand before to start icing process.]

Pasteurisation with Maya¹⁰⁰ base

Base for gelato with whole fresh milk



1 Liter of Milk

INGREDIENTS AND DOSAGE

- **1 lt** Whole Fresh Milk
- **210 g** Sugar
- **20 g** of dextrose powder
- **100 g** of Maya 100 base
- **70 g** of fresh Cream 35% M.G.*

20 Liters of Milk

INGREDIENTS AND DOSAGE

- **20 lt** Whole Fresh Milk
- **4.2 Kg** Sugar
- **400 g** of dextrose powder
- **2 Kg** of Maya 100 base
- **1.4 Kg** of fresh Cream 35% M.G.*

40 Liters of Milk

INGREDIENTS AND DOSAGE

- **40 lt** Whole Fresh Milk
- **8.4 Kg** Sugar
- **800 g** of dextrose powder
- **4 Kg** of Maya 100 base
- **2.8 Kg** of fresh Cream 35% M.G.*



6x2 Kg

BASE MAYA 100

Complete well balanced base for
creamy and spoonable gelato/ice-cream

Use of product

- 1) Open the lid, pour into the machine the whole fresh milk and start the high pasteurisation process
 - 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts (**Sugar** first, then the **dextrose in powder** and after some minutes the **Base Maya 100**)
 - 3) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or electric mixer.
 - 4) The Fresh Cream will be poured in the pasteuriser at a temperature of 65° C but during the cooling phase.
- [It's recommended to leave resulting mixture to stand before to start icing process.]

Pasteurisation with Maya¹⁰⁰ base

Base for gelato with whole milk powder



1 Liter of Milk

INGREDIENTS AND DOSAGE

- **870 ml** of Water
- **130 g** of whole milk powder
- **210 g** of sugar
- **20 g** of dextrose powder
- **100 g** of Maya 100 base
- **70 g** of fresh cream 35% M.G.*

20 Liters of Milk

INGREDIENTS AND DOSAGE

- **17.4 L** of Water
- **2.6 Kg** of whole milk powder
- **4.2 Kg** of sugar
- **400 g** of dextrose powder
- **2 Kg** of Maya 100 base
- **1.4 Kg** of fresh cream 35% M.G.*

40 Liters of Milk

INGREDIENTS AND DOSAGE

- **34.8 L** of Water
- **5.2 Kg** of whole milk powder
- **8.4 Kg** of sugar
- **800 g** of dextrose powder
- **4 Kg** of Maya 100 base
- **2.8 Kg** of fresh cream 35% M.G.*



BASE MAYA 100

Complete well balanced base for
creamy and spoonable gelato/ice-cream

6x2 Kg

Use of product

- 1) Open the lid, pour into the machine the whole fresh milk and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts (**Sugar** first, then the **dextrose in powder** and after some minutes the **whole milk powder**)
- 3) Around 45/50° is possible to add the **Base Maya 100**
- 4) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or **electric mixer**.
- 5) The Fresh Cream will be poured in the pasteuriser at a temperature of 65° C but during the cooling phase.

[It's recommended to leave resulting mixture to stand before to start icing process.]

Pasteurisation with base Premium⁵⁰



Base for creamy gelato with whole fresh milk

For 1 liter of Milk

INGREDIENTS AND DOSAGE

- **1 lt** of whole fresh milk
- **220 g** of sugar
- **20 g** of dextrose powder
- **20 g** of low-fat milk powder
- **50 g** base Premium 50
- **100 g** of fresh Cream 35% M.G.*

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- **20 lt** of whole fresh milk
- **4.4 Kg** of sugar
- **400 g** of dextrose powder
- **400 g** of low-fat milk powder
- **1 Kg** base Premium 50
- **2 Kg** of fresh Cream 35% M.G.*

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- **40 lt** of whole fresh milk
- **8.8 Kg** of sugar
- **800 g** of dextrose powder
- **800 g** of low-fat milk powder
- **2 Kg** base Premium 50
- **4 Kg** of fresh Cream 35% M.G.*



6x2 Kg

BASE PREMIUM 50

The Premium 50 is a well balanced base with vegetable fats and a neutral taste.

Use of product

- 1) Open the lid, pour into the machine the whole fresh milk and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts (**Sugar** first, then the **dextrose in powder** and after some minutes the **low-fat milk powder**)
- 3) Around 45/50° is possible to add the **Base Premium 50**
- 4) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or **electric mixer**.
- 5) The Fresh Cream will be poured in the pasteuriser at a temperature of 65° C but during the cooling phase.

[It's recommended to leave resulting mixture to stand before to start icing process.]

Pasteurisation with base Premium⁵⁰

Base for creamy gelato with whole fresh milk powder



For 1 liter of milk

INGREDIENTS AND DOSAGE

- 870 ml of water
- 130 g whole fresh milk powder
- 20 g of dextrose powder
- 220 g of sugar
- 50 g base Premium 50
- 100 g of fresh cream 35% M.G.*

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- 17.4 L of water
- 2.6 Kg fresh whole milk powder
- 400 g of dextrose powder
- 4.4 Kg of sugar
- 1 Kg base Premium 50
- 2 Kg of fresh cream 35% M.G.*

For 40 liters of milk

INGREDIENTS AND DOSAGE

- 34.8 L of water
- 5.2 Kg fresh whole milk powder
- 800 g of dextrose powder
- 8.8 Kg of sugar
- 2 Kg base Premium 50
- 4 Kg of fresh cream 35% M.G.*



6x2 Kg

BASE PREMIUM 50

The Premium 50 is a well balanced base with refined vegetable fats and a neutral taste.

Use of product

- 5) Open the lid, pour into the machine water and start the high pasteurisation process
- 6) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first, then the **dextrose in powder** and after some minutes the **whole milk powder**)
- 7) Around 45/50° is possible to add the **Base Premium 50**
- 8) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or **electric mixer**.
- 9) The Fresh Cream will be poured in the pasteuriser at a temperature of 65° C but during the cooling phase.
[It's recommended to leave resulting mixture to stand before to start icing process.]

Pasteurisation with base Maya⁵⁰



Base for creamy gelato with whole fresh milk

Per 1 Litro di Latte

INGREDIENTS AND DOSAGE

- **1 lt** whole fresh milk
- **250 g** sugar
- **10 g** dextrose powder
- **15 g** low-fat milk powder
- **50 g** base Maya 50
- **150 g** of fresh milk 35% M.G.*

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- **20 lt** whole fresh milk
- **5 Kg** sugar
- **200 g** dextrose powder
- **300 g** low-fat milk powder
- **1 Kg** base Maya 50
- **3 Kg** of fresh milk 35% M.G.*

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- **40 lt** whole fresh milk
- **10 Kg** sugar
- **400 g** dextrose powder
- **600 g** low-fat milk powder
- **2 Kg** base Maya 50
- **6 Kg** of fresh milk 35% M.G.*

BASE MAYA 50

Complete well balanced base for creamy with neutral taste.



6x2 Kg



with butter

**is possible to use butter
instead of fresh cream*

- **60 g** of butter x 1 liter of milk
- **1.2 kg** of butter x 10 liters of milk
- **2.4 kg** of butter x 20 liters of milk

Use of product



- 1) Open the lid, pour into the machine Milk and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first, then the **dextrose in powder** and after some minutes the **low-fat milk powder**)
- 3) Around 45/50° is possible to add the **Base Maya 50**
- 4) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or **electric mixer**.
- 5) The Fresh Cream will be poured in the pasteuriser at a temperature of 65° C but during the cooling phase.
[It's recommended to leave resulting mixture to stand before to start icing process.]

Pasteurisation with base Maya⁵⁰



Base for creamy gelato with whole fresh milk powder

Per 1 Liter of Milk

INGREDIENTS AND DOSAGE

- 870 ml of Water
- 130 g whole milk powder
- 250 g of sugar
- 10 g of dextrose powder
- 50 g base Maya 50
- 150 g of fresh milk 35% M.G.*

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- 17.4 L of Water
- 2.6 Kg whole milk powder
- 5 Kg of sugar
- 200 g of dextrose powder
- 1 Kg base Maya 50
- 3 Kg of fresh milk 35% M.G.*

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- 34.8 L of Water
- 5.2 Kg whole milk powder
- 10 Kg of sugar
- 400 g of dextrose powder
- 2 Kg base Maya 50
- 6 Kg of fresh milk 35% M.G.*



BASE MAYA 50

The Maya 50 is a well balanced base with neutral taste



with butter

**is possible to use butter
instead of fresh cream*

- 60 g of butter x 1 liter of milk
- 1.2 kg of butter x 10 liters of milk
- 2.4 kg of butter x 20 liters of milk

Use of product

- 1) Open the lid, pour into the machine water and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first, then the **dextrose in powder** and after some minutes the **whole milk powder**)
- 3) Around 45/50° is possible to add the **Base Maya 50**
- 4) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or **electric mixer**.
- 5) The Fresh Cream will be poured in the pasteuriser at a temperature of 65° C but during the cooling phase.



Pasteurisation with base Vesuvio¹⁰⁰

Base for creamy gelato with whole fresh milk



Per 1 Liter of Milk

INGREDIENTS AND DOSAGE

- **1 lt** of whole fresh milk
- **240 g** of sugar
- **20 g** of dextrose powder
- **100 g** base Vesuvio 100
- **100 g** of fresh milk 35% M.G.*

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- **20 lt** of whole fresh milk
- **4.8 Kg** of sugar
- **400 g** of dextrose powder
- **2 Kg** base Vesuvio 100
- **2 Kg** of fresh milk 35% M.G.*

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- **40 lt** of whole fresh milk
- **9.6 Kg** of sugar
- **800 g** of dextrose powder
- **4 Kg** base Vesuvio 100
- **4 Kg** of fresh milk 35% M.G.*



6x2 Kg

BASE VESUVIO 100

The Base Vesuvio 100 is a complete structure, with refined vegetable fats, with great spreadability and neutral taste, that gives to the **gelato** creaminess and softness.

Use of product

- 1) Open the lid, pour into the machine Milk and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first, then the **dextrose in powder** and after some minutes the **Base Vesuvio 100**)
- 3) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or electric mixer
- 4) The Fresh Cream will be poured in the pasteuriser at a temperature of 65° C but during the cooling phase.



Pasteurisation with base Vesuvio¹⁰⁰



Base for creamy gelato with whole fresh milk powder

Per 1 Liter of Milk

INGREDIENTS AND DOSAGE

- 870 ml of Water
- 130 g of whole milk powder
- 240 g of sugar
- 20 g of dextrose powder
- 100 g base Vesuvio 100
- 100 g of fresh milk 35% M.G.*

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- 17.4 L of Water
- 2.6 Kg of whole milk powder
- 4.8 Kg of sugar
- 400 g of dextrose powder
- 2 Kg base Vesuvio 100
- 2 Kg of fresh milk 35% M.G.*

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- 34.8 L of Water
- 5.2 Kg of whole milk powder
- 9.6 Kg of sugar
- 800 g of dextrose powder
- 4 Kg base Vesuvio 100
- 4 Kg of fresh milk 35% M.G.*



6x2 Kg

BASE VESUVIO 100

The Base Vesuvio 100 is a complete structure, with refined vegetable fats, with great spreadability and neutral taste, that gives to the **gelato** creaminess and softness.

Use of product



- 1) Open the lid, pour into the machine water and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first, then the **dextrose in powder** and after some minutes the **whole milk powder**)
- 3) Around 45/50° is possible to add the **Base Vesuvio 100**

Pasteurisation with base Maya²⁵⁰



Base for creamy gelato with whole fresh milk

Per 1 Liter of Milk

INGREDIENTS AND DOSAGE

- **1 lt** Of whole fresh Milk
- **100 g** of sugar
- **250 g** base Maya 250

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- **20 lt** Of whole fresh Milk
- **2 Kg** of sugar
- **5 Kg** base Maya 250

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- **40 lt** Of whole fresh Milk
- **4 Kg** of sugar
- **10 Kg** base Maya 250



4x5,25

BASE MAYA 250

The Maya 250 is a complete and well-balanced base, with neutral taste, that gives to the gelato the right result between creaminess and stability.

Use of product

- 1) Open the lid, pour into the machine Milk and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first and after some minutes the **Base Maya 250**)
- 3) In order to avoid lumps it is possible to shake the preparation for a minute with a whire whisk or **electric mixer**.



[It's recommended to leave resulting mixture to stand before to start icing process.]

Pasteurisation with base Maya²⁵⁰



Base for creamy gelato with whole fresh milk powder

Per 1 Liter of Milk

INGREDIENTS AND DOSAGE

- **870 ml** of Water
- **130 g** of whole milk powder
- **100 g** of sugar
- **250 g** base Maya 250

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- **17.4 L** of Water
- **2.6 Kg** of whole milk powder
- **2 Kg** of sugar
- **5 Kg** base Maya 250

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- **34.8 L** of Water
- **5.2 Kg** of whole milk powder
- **4 Kg** of sugar
- **10 Kg** base Maya 250



4x5,25

BASE MAYA 250

The Maya 250 is a complete and well-balanced base, with neutral taste, that gives to the gelato the right result between creaminess and stability.

Use of product

- 1) Open the lid, pour into the machine water and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first and after some minutes the **Base Maya 250**)
- 3) Around 45/50° is possible to add the **Base Maya 250**
- 4) In order to avoid lumps it is possible to shake the preparation for a minute with a whire whisk or electric mixer.



[It's recommended to leave resulting mixture to stand before to start icing process.]

Pasteurisation with base Gelcomplet/s²⁵⁰

Base for creamy gelato with whole fresh milk



For 1 Liter of Milk

INGREDIENTS AND DOSAGE

- **1 lt** Whole fresh Milk
- **210 g** of sugar
- **20 g** of dextrose powder
- **250 g** base Gelcomplet/s 250

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- **20 lt** Whole fresh Milk
- **4.2 Kg** of sugar
- **400 g** of dextrose powder
- **5 Kg** base Gelcomplet/s 250

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- **40 lt** Whole fresh Milk
- **8.4 Kg** of sugar
- **800 g** of dextrose powder
- **10 Kg** base Gelcomplet/s 250



4x5 Kg

BASE GELCOMPLET/S 250

The Gelcomplet/s 250 is a complete base, with neutral taste, that gives to the gelato the right creaminess and spreadability as well as a pleasant warm feeling on the palate.

Use of product



- 1) Open the lid, pour into the machine Milk and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first, then the **dextrose in powder** and after some minutes the **Base Gelcomplet/s 250**)
- 3) In order to avoid lumps it is possible to shake the preparation for a minute with a whire whisk or **electric mixer**.

[It's recomendad to leave resulting mixture to stand before to start icing process.]

Pasteurisation with base Gelcomplet/s²⁵⁰

Base for creamy gelato with whole fresh milk powder



Per 1 Liter of Milk

INGREDIENTS AND DOSAGE

- **870 ml** of Water
- **130 g** of whole milk powder
- **210 g** of sugar
- **20 g** of dextrose powder
- **250 g** of base Gelcomplet/s 250

For 20 liters of Milk

INGREDIENTS AND DOSAGE

- **17.4 L** of Water
- **2.6 Kg** of whole milk powder
- **4.2 Kg** of sugar
- **400 g** of dextrose powder
- **5 Kg** of base Gelcomplet/s 250

For 40 liters of Milk

INGREDIENTS AND DOSAGE

- **34.8 L** of Water
- **5.2 Kg** of whole milk powder
- **8.4 Kg** of sugar
- **800 g** of dextrose powder
- **10 Kg** base Gelcomplet/s 250



4x5 Kg

BASE GELCOMPLET/S 250

The Gelcomplet/s 250 is a complete base, with neutral taste, that gives to the gelato the right creaminess and spreadability as well as a pleasant warm feeling on the palate.

Use of Product

- 1) Open the lid, pour into the machine water and start the high pasteurisation process
- 2) Once reached temperature of 40°/45°C. open the lid and pour the solid parts
(**Sugar** first, then the **dextrose in powder** and after some minutes the **whole milk powder**)
- 3) Around 45/50° is possible to add the **Base Gelcomplet/s 250**
- 4) In order to avoid lumps it is possible to shake the preparation for a minute with a wire whisk or electric mixer.



[It's recommended to leave resulting mixture to stand before to start icing process.]



Creamy Gelato

i Variegati

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 Kg of White base for creamy gelato	-----	At your pleasure

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4.5 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Open the lid of the batch freezer, pour the **4.5 kg** of **White Base for creamy gelato**, close the lid and start icing process
- 3) Once the Icing process is finished, extract the gelato in a cold container.
- 4) Keep into the blast freezer for at least 10 minutes.
- 5) Decorate at your pleasure.



Stracciatella

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 Kg of White base for creamy gelato	 Dark Cover 	 Dark Cover 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG







- 1) Extract **4.5 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Open the lid of the batch freezer, pour the **4.5 kg** of **White Base for creamy gelato**, close the lid and start icing process
- 3) Once the Icing process is finished, extract the gelato in a cold container.
- 4) During the extraction of the gelato, variegate it with the **Dark Cover**
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) Decorate with **Dark Cover** .

[NOTE]* In case of solidification of Pinguino Dark Chocolate Cover, warm a bain-marie the needed quantity (almost 400 g) or into the microwave and warm at a temperature of 25°/30°C.



Variegato Amarena



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 kg of White base for creamy gelato	 Variegone Amarena 	 Whole Amarena Cherries in syrup with stem   Variegone Amarena 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4.5 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Open the lid of the batch freezer, pour the **4.5 kg** of **White Base for creamy gelato**, close the lid and start icing process
- 3) Once the Icing process is finished, extract the gelato in a cold container.
- 4) During the extraction of the gelato, variegate with the **Variegone Amarena**
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) Decorate with **Variegone Amarena** and **Whole Amarena Cherries in syrup with stem**



Peanuts Butter

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 Kg of White base for creamy gelato  80 g of Peanuts Butter Paste 	 Variegato Salted Peanuts 	 Nocciolotta   Roasted Caramelized Chopped Peanuts   Variegato Salted Peanuts 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg of White Base for creamy gelato** from pasteurizeur and pour into a pitcher.
- 2) Add **320 g of Peanuts Butter Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with the **Variegato Salted Peanuts**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration, use **Nocciolotta**, **Variegato Salted Peanuts** and **Roasted Caramelized Chopped Peanuts**.



Dark Biscuit (oreo)


INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 Kg of White base for creamy gelato	 Variegato Biscottella Dark 	 Variegato Biscottella Dark 
 60 g of White Cream 	 Granular Cocoa Biscuit 	 Granular Cocoa Biscuit 
 5 g of Yellow Vanilla with Pods 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4.25 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **250 g** of **White Cream** + **20 g** of **Yellow Vanilla with Pods** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with the **Variegato Biscottella Dark** and **Granular Cocoa Biscuit**.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration, use **Variegato Biscottella Dark**, **Granular Cocoa Biscuit**.



Black & White (Kinder Maxi)



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato  5 g of Yellow Vanilla Paste   50 g of White Cream 	 Nocciolotta 	 Nocciolotta 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **200 g** of **White Cream** + **20 g** of **Yellow Vanilla Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate it with the **Nocciolotta**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Nocciolotta**.



Cereals (Kinder Cereals)


INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato  5 g of Yellow Vanilla Paste   50 g of White Cream 	 Variegato Croccorice 	 Variegato Croccorice 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **200 g** of **White Cream** + **20 g** of **Yellow Vanilla Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate it with the **Variegato Croccorice**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration, use **Variegato Croccorice**



Yellow Vanilla with pods

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 1 kg of White base for creamy gelato • 50 ml of Whole Fresh Milk* • 30 g of Yellow Vanilla with Pods Paste  	-----	<ul style="list-style-type: none"> • Vanilla Berries

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White base for creamy gelato** and pour into a pitcher
- 2) Add **200 ml** of **Whole Fresh Milk** + **120 g** of **Yellow Vanilla with Pods Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use Vanilla Berries or at your pleasure



Cookies

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 kg of White base for creamy gelato  50 g of Biscuit Paste 	 Variegato Biscottella   Granular Biscuit 	 Variegato Biscottella   Granular Biscuit 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg of White base for creamy gelato** and pour into a **pitcher**.
- 2) Add **200 g of Biscuit Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with **Variegato Biscottella** and **Granular Biscuit**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use: **Variegato Biscottella** and **Granular Biscuit**



























Amarena Crock

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 kg of White base for creamy gelato	Variegone Amarena Croccante Mix	Croccante Mix Whole Amarena Sour Cherries in syrup with stem Variegone Amarena

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4.5 kg** of **White base for creamy gelato** and pour into a pitcher
- 2) Open the lid of the batch freezer, pour the **4.5 kg** of **White Base for creamy gelato**, close the lid and start icing process
- 3) Once the Icing process is finished, extract the gelato in a cold container.
- 4) During the extraction of the gelato, variegate with **Variegone Amarena** and **Croccante Mix**
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) Decorate as picture with **Variegone Amarena** , **Whole Amarena Cherries in syrup with stem** and **Croccante Mix**



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 Kg of White base for creamy gelato	 Nocciolotta 	 Nocciolotta 
 5 g of Yellow Vanilla with Pods Paste 	 Roasted Caramelized Chopped Hazelnut 	 Roasted Caramelized Chopped Hazelnut 
 20 g of Hazelnut "P" Dark Paste 	 Roasted Caramelized Chopped Almonds 	 Roasted Caramelized Chopped Almonds 
 10 g of Paste biscuit 	 Roasted caramelized Chopped Pistachio 	 Roasted Caramelized Chopped Pistachio 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract 4 kg of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add 20 g of **Yellow Vanilla with Pods Paste** + 40 g of **Biscuit Paste** + 80 g of **Hazelnut P Dark Paste** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with the **Nocciolotta** and a mix of **Roasted Caramelized Chopped Hazelnut**, **Roasted Caramelized Chopped Pistachio**, **Roasted Caramelized Chopped Almonds**.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration, use **Nocciolotta** and **Caramelized Chopped Hazelnut**, **Roasted Caramelized Chopped Pistachio**, **Roasted Caramelized Chopped Almonds**.





INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 1 Kg of White base for creamy gelato 		
 60 g of Hazelnut "P" Dark Paste 	 Variegato Nappirock 	 Roasted Chopped Hazelnut 
 40 g of Variegato Nappirock 		 Variegato Nappirock 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **240 g** of **Hazelnut "P" Dark** + **160 g** of **Variegato Nappirock** of and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with **Variegato Nappirock**.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration, use **Variegato Nappirock** and **Roasted Chopped Hazelnut**



Nocciutella

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 85 g of Hazelnut "P" Dark Paste 	 Nocciolotta 	 Nocciolotta 






STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizeur and pour into a pitcher.
- 2) Add **340 g** of **Hazelnut P Dark Paste** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with **Nocciolotta**.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Nocciolotta**





Hazelnut "P"

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 100/120 g of Hazelnut "P" Paste 	-----	 Whole Roasted Hazelnut 
 25 g Powder Dextrose* 		






STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **400/480 g** of **Hazelnut "P" Paste** + **100 g** of **Powder Dextrose** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use **Whole Roasted Hazelnut**.



*Adding some dextrose to avoid hardness of gelato into the display

Hazelnut“P” Dark

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 100/120 g of Hazelnut “P” Dark Paste 	-----	 Whole Roasted Hazelnut 
 25 g Powder Dextrose* 		







STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **400/480 g** of **Hazelnut “P” Dark Paste** + **100 g** of **Powder Dextrose** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration, use the **Whole Roasted Hazelnut**.



* Adding some dextrose to avoid hardness of gelato into the display

Hazelnut "G"

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 100/120 g of Paste Hazelnut "G" 	-----	 Whole Roasted Hazelnut 
 25 g Powder Dextrose * 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **400/480 g** of **Paste Hazelnut "G"** + **100 g** of **Powder Dextrose** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration, use **Whole Roasted Hazelnut**.



* Adding some dextrose to avoid hardness of gelato into the display

Pistachio Pure

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 1 Kg of White base for creamy gelato 		
 100/120 g of Pasta Pistacchio Puro 	-----	 Roasted Chopped Pistachio 
 25 g Powder Dextrose * 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **400/480 g** of **Pasta Pistacchio Puro** + **100 g** of **Powder Dextrose** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration, use the **Roasted Chopped Pistachio**.



* Adding some dextrose to avoid hardness of gelato into the display

Pistachio of Bronte D.O.P.

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 100/120 g of Pistachio Premium Sicilia Paste 	-----	 Whole Roasted Pistachio 
 25 g Powder Dextrose * 	---	

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizeur and pour into a pitcher.
- 2) Add **400/480 g** of **Pistachio Premium Sicilia Paste** + **100 g** of **Powder Dextrose** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration, use **Whole Roasted Pistachio**.



* Adding some dextrose to avoid hardness of gelato into the display

INGREDIENTS AND DOSAGE **mode 1**



STEPS AND DOSAGE FOR A GELATO BATCH OF 4 KG

- 1) Pour **4 Kg** of Nocciolotta directly into the tub
- 2) Keep into the blast freezer for at least 30 minutes
- 3) Once decorated, the tub is ready to be displayed in the gelato showcase.

- All the Nocciolottas will follow the same dosages and indications for realization -



INGREDIENTS AND DOSAGE **mode 2**



STEPS AND DOSAGE FOR A GELATO BATCH OF 4 KG

- 1) Pour 2 Lt of whole fresh milk into a pitcher and add 2 kg of Nocciolotta
- 2) shake it with an electric mixer .
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with **Nocciolotta**.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Nocciolotta**





Almond and Pistachio Crunch



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 1 kg of White base for creamy gelato  100 g of Roasted Almond Italia Paste 	 Variegato Pistachio Crunch 	 Variegato Pistachio Crunch   Roasted Almond Flakes   Roasted Chopped Caramelized Green Pistachio 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **400 g** of **Roasted Almond Italia Paste** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with **Variegato Pistachio Crunch**.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Variegato Pistachio Crunch**, **Roasted Chopped Caramelized Green Pistachio** and **Roasted Almond Flakes**



Coffee

INGREDIENTS AND DOSAGE FOR 1 KG	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Lt of Whole Fresh Milk  500 g of Caffè Sprint 	-----	-----
2/3 Sugar Free Coffee		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Warm **3 Lt** milk at a temperature of at least 50°C.
- 2) Add **1.5 Kg** of **Powder Preparation Coffee Sprint** and shake with an electric mixer (it is possible adding 2 or 3 espresso **not sugared**)
- 3) Keep for 15 minutes
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Coffee Beans**



Caramel Mou

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 kg of White base for creamy gelato  35 g of Caramel Mou Paste  	 Variegato Mou 	 Variegato Mou 



STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **140 g** of **Variegato Mou** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with **Variegato Mou**.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Variegato Mou**



Tiramisù (with alcohol)



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 1 Kg of White base for creamy gelato • 75 ml of Whole Fresh Milk*  60 g of Paste Tiramisù with alcohol 	 Variegate Coffee Crunch  optional	<ul style="list-style-type: none"> • Savoiardi Biscuit • Cocoa Powder

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **300 ml** of **Whole Fresh Milk** + **240 g** of **Paste Tiramisù with alcohol** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.

[OPTION]*

It's possible variegate Gelato Tiramisù during the extraction with **Variegato Coffee Crunch**

- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use Savoiardi Biscuit and / or cocoa powder



* Adding some whole fresh milk to avoid softness of gelato into the display



Tiramisù (without alcohol)







INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato  60 g of Paste Tiramisù without alcohol 	 Variegate Coffee Crunch optional 	<ul style="list-style-type: none"> Savoirdi Biscuit Cocoa Powder

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract 4 kg of White Base for creamy gelato from pasteurizer and pour into a pitcher.
 - 2) Add **240 g** of **Paste Tiramisù without alcohol** and shake it with an electric mixer.
 - 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
 - 4) Once the Icing process is finished, extract the gelato in a cold container.
- [OPTION]*** It's possible variegate Gelato Tiramisù during the extraction with **Variegato Coffee Crunch**
- 5) Keep into the blast freezer for at least 10 minutes.
 - 6) For decoration use Savoirdi Biscuit and / or cocoa powder



English Custard Cream

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 75 ml of Whole Fresh Milk*  30 g of English Custard Cream 	 Dark Cover 	 Dark Cover  <ul style="list-style-type: none"> Sponge Cake

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **300 ml** of **Whole Fresh Milk** + **120 g** of **Paste English Custard Cream** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate with **Dark Cover**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration, use sponge cake and **Dark Cover**



* Adding some whole fresh milk to avoid softness of gelato into the display

Mascarpone

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato  60 g of Mascarpone Powder 	 Variegato Pomegranate optional 	<p>-----</p>

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White base for creamy gelato** at temperature of +4 / 5 c° and pour into a **pitcher**
- 2) Add **240 g** of **Mascarpone powder** and shake it with an electric mixer .
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.

[OPTIONAL]* Mascarpone flavor can be presented white or with different variegations, creamy or fruity, one on all the **Variegato Pomegranate** (Pomegranate Sauce enriched with grains of Pomegranate.)






Cooked Cream

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 60 g of Paste Cooked Cream 	 Variegato Toffy or optional 	<ul style="list-style-type: none"> At your pleasure

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **240 g** of **Pasta Cooked Cream** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate it with the **Variegato Toffy** *
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) Decorate at your pleasure



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 Kg of White base for creamy gelato • 75 ml of Whole Fresh Milk*  80 g of Paste Malaga	-----	 Sultanas 



STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **300 ml** of **Whole Fresh Milk** + **320 g** of **Paste Malaga** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use Sultanas





* Adding some whole fresh milk to avoid softness of gelato into the display

Chocolate



INGREDIENTS AND DOSAGE	VARIEGATE	DECORATION
<ul style="list-style-type: none"> Whole Fresh Milk or Water 750 g of Sugar  750 g of Prontociock  	-----	<ul style="list-style-type: none"> At your pleasure

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG



[OPTION 1] MILK

- 3 Lt of Whole Fresh Milk
-  750 g of **Prontociock** 
- 750 g of Sugar

[OPTION 2] WATER

- 3 Lt of Water
-  750 g of **Prontociock** 
- 750 g of Sugar



[OPTION 3] WATER / MILK

- 1,5 Lt of Water
-  750 g of **Prontociock** 
- 750 g of Sugar
- 1,5 Lt of Whole Fresh Milk

- 1) Warm the **Whole Fresh Milk or Water** at 50°C.
- 2) Add 750 g of **Prontociock** + 750 g of **sugar** and shake it with an electric mixer . Keep for 15 minutes at least
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) Decorate at your pleasure



Dark Chocolate

INGREDIENTS AND DOSAGE	VARIEGATE	DECORATION
<ul style="list-style-type: none">• 2,8 Lt of Water• 2 Kg of  Dark Fondente 	-----	<ul style="list-style-type: none">• At your pleasure

STEPS AND DOSAGE FOR A GELATO BATCH OF 4 KG

- 1) Warm **Water** at a temperature of **50°C**.
- 2) Add **2 Kg** of **Dark Chocolate** and shake it with an electric mixer. Keep for 2 hours (at a temperature **4/5°C**) at least.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) Decorate at your pleasure



Nocciolissima

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 0,5 Lt of Whole Fresh Milk • 0,5 Kg of  Variegato Nocciolissima  	-----	 Variegato Nocciolissima 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Pour **2 Lt** of **whole fresh milk** into a pitcher
- 2) Add **2 Kg** of **Variegato Nocciolissima** and shake it with an electric mixer .
- 3) Keep for 10 minutes.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use: **Variegato Nocciolissima**



Kiss (Bacio) Dark Chocolate and Hazelnut

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 	 Nocciolotta 	 Roasted Chopped Hazelnut Cal. 8   Whole Roasted Hazelnut 
 120 g of Pralinosa Paste 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White base for creamy gelato** and pour into a **pitcher**
- 2) Add **480 g** of **Pralinosa Paste** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate it with **Nocciolotta**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Roasted Chopped Hazelnut Cal. 8+** and **Whole Roasted Hazelnut**



Waferciock (KitKat)

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato <div>  40 g of Gianduiotto Paste  </div> <div>  40 g of Hazelnut "P" Dark Paste  </div>	<div>  Variegato Nappirock Wafer  </div>	<div>  Variegato Nappirock Wafer  </div>

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **160 g** of **Gianduiotto Paste** + **160 g** of **Hazelnut "P" Dark Paste** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate it with the **Variegato Nappirock Wafer**
- 6) For decoration use **Variegato Nappirock Wafer**



Nocciolbon Wafer (Bueno)

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 3 Lt of Whole Fresh Milk • 750 g of Sugar • 750 g of  Prontociock  	 Variegato Nocciolbon Wafer   Granular wafer milk chocolate coated and white chocolate coated 	 Variegato Nocciolbon   Granular wafer milk chocolate coated 

- 1) Warm milk at a temperature of 50°C.
- 2) Add **750 g of Prontociock + 750 g of Sugar** and shake it with an electric mixer.
Keep it works for 15 minutes
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate it with the **Variegato Nocciolbon Wafer** and the **Granular wafer milk chocolate coated and white chocolate coated**. Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use **Variegato Nocciolbon** and **Granular wafer milk chocolate coated**



Yogurt

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 1 kg of White base for creamy gelato 		
 30/35 g of Yogurtissimo Powder 	• Option	• At your pleasure
 25 g of Dextrose Powder * 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg of White base for creamy gelato** at temperature of +4 / 5 c° and pour into a **pitcher**
- 2) Add **140 g of Yogurtissimo Powder + 100 g of Dextrose Powder** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.

[OPTION]* Yogurt can be show white or with different Variegate inside, for example:
 Variegato Apricot of Vesuvius, Variegato Wildberries, Variegato Strawberry, Variegone Amarena and
 Variegato Orange Cream.




Variegato
Avicocca
del Vesuvio



*Adding some dextrose to avoid hardness of gelato into the display

Sorrento Walnut

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 	----- --	 Walnuts Type A



60 g of **Paste Sorrento Walnut**





STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4.2 kg** of White Base for creamy gelato from pasteurizer and pour into a pitcher.
- 2) Add **250 g** of **Paste Sorrento Walnut** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use walnuts type a





Yellow Vanilla

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 1 kg of White base for creamy gelato 	-----	<ul style="list-style-type: none"> • Vanilla Berries
 30 g of Pasta Yellow Vanilla 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White base for creamy gelato** and pour into a **pitcher**
- 2) Add **120 g** of **Pasta Yellow Vanilla** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use Vanilla Berries



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 	-----	 Coconut Grains <ul style="list-style-type: none"> Coconut
 60 g of Coconut Paste		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **240 g** of **Coconut Paste** and shake with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use **coconut grains** or Coconut



Black Jamaican Coconut

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 kg of White base for creamy gelato  50 g of Coconut Paste 	 Variegato Black Jamaican Coconut 	 Variegato Black Jamaican Coconut   Coconut Grains 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **200 g** of **Coconut Paste** and shake with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) During the extraction of the gelato, variegate it with the **Variegato Black Jamaican Coconut**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Variegato Black Jamaican Coconut** and **coconut grains**



NEW Choco Crocked Coffee



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 0,5 Lt of Whole Fresh Milk • 0,5 Kg of  Nocciolotta  	 Choco Crocked Coffee 	 Choco Crocked Coffee 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Pour the **2 Lt** of **Whole Fresh Milk** into a pitcher.
- 2) Add **2 Kg** of **Nocciolotta** and shake it with an electric mixer .
- 3) Keep for 15 minutes
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) During the extraction of the gelato, variegate it with the **Variegato Choco Crocked Coffee**
- 7) Keep into the blast freezer for at least 10 minutes.
- 8) For decoration use **Variegato Choco Crocked Coffee**



Banana

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 	-----	<ul style="list-style-type: none"> At your pleasure
 100 g of Prontofrutto Banana 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **400 g** of **Prontofrutto Banana** and shake with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) Decorate at your pleasure.



White Chocolate

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 kg of White base for creamy gelato 	<p>-----</p>	<ul style="list-style-type: none"> White chocolate Drops



100 g of **Pasta New White Chocolate**



STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **400 g** of **Pasta New White Chocolate** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration, use white chocolate drops







White Pistacchioso Crock

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato  80 g of Pasta New White Chocolate 	 Variegato Pistacchioso Crock 	 Roasted Caramelized Chopped Green Pistachio   Variegato Pistacchioso Crock 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **320 g** of **Pasta New White Chocolate** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container
- 5) During the extraction of the gelato, variegate it with **Variegato Pistacchioso Crock**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use **Variegato Pistacchioso Crock** and **Roasted Caramelized Chopped Green Pistachio**



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 kg of White base for creamy gelato 	-----	 Blue Vermicelli 
 60 g of Mare Blu Paste 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of White Base for creamy gelato from pasteurizer and pour into a pitcher.
- 2) Add **240 g** of **Pasta Mare Blu** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration, use Blue Vermicelli



Raph Crunch NEW

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 50 g of Coconut Paste 	 Variegato Raph Crunch 	 Variegato Raph Crunch 
 50 g of Variegato Raph Crunch 		 Coconut Flakes 





STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **200 g** of **Coconut Paste** + **200 g** of **Variegato Raph Crunch** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container
- 5) During the extraction of the gelato, variegate **Variegato Raph Crunch**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration, use **Variegato Raph Crunch + Coconut Flakes**

OPTIONAL: 200 g of Coconut Paste can substitute with 200g of New White Chocolate Paste

NEW



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO		VARIEGATE	DECORATION
 1 Kg of White base for creamy gelato 			
 100 g of Prontofrutto Mint 		-----	• At your pleasure

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White base for creamy gelato** and pour into a **pitcher**
- 2) Add **400 g Prontofrutto Mint** and shake with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) Decorate at your pleasure.







Piña Colada (Alcohol Free)

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 50 g of Coconut Paste	-----	 Cocktail Maraschino Cherries 
 75 g of Frutta & Fruits Pineapple 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **200 g Coconut Paste + 300 g Frutta & Fruits Pineapple** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration, use **Cocktail Maraschino Cherries**




INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato  80 g of Prontofrutto Mint  	<p>-----</p>	<ul style="list-style-type: none">  Dark Cover  • Dark Chocolate Drops

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **320 g** of **Prontofrutto Mint** and shake it with an electric mixer .
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) During the extraction of the gelato, variegate with **Dark Cover**
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration, use **Dark Cover**




Liquorice

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 80 g of Pasta Liquorice  	-----	<ul style="list-style-type: none"> At your pleasure

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **240 g** of **Paste Liquorice** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes
- 6) Decorate at your pleasure.



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 kg of White base for creamy gelato  100 g of ProntoFrutto Mango	-----	<ul style="list-style-type: none"> Sliced Mango

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **400 g** of **ProntoFrutto Mango** and shake it with an electric mixer .
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use Sliced Mango



INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato 		
 50 g of Variegato Nappirock Wafer 	 Variegato Nappirock Wafer 	 Variegato Nappirock 
 30 g of Pasta Zabajone 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **120 g** of **Pasta Zabajone** + **200g** of **Variegato Nappirock Wafer** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) During the extraction of the gelato, variegate with **Variegato Nappirock**
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use **Variegato Nappirock**





Black Forest





INGREDIENTS AND DOSAGE	VARIEGATE	DECORATION
<ul style="list-style-type: none"> • 3 Lt of Whole Fresh Milk • 750 g of Prontociock  • 750 g of Sugar • 100 g Melted Chocolate at 75% 	 Dark Cover   Variegone Amarena 	 Whole Amarena Cherries in syrup with stem   Variegone Amarena 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Warm the **3 Lt** of **Whole Fresh Milk** at temperature of 50°C.
- 2) Add **750 g** of **Prontociock** + **750 g** of **Sugar** and shake it with an electric mixer.
- 3) Add **40 g** of **Rum** e **100 g** of **Melted Chocolate at 75%** and shake it with an electric mixer.
- 4) Keep for 15 Minutes
- 5) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 6) Once the Icing process is finished, extract the gelato in a cold container.
- 7) During the extraction of the gelato, variegate it with **Variegone Amarena** and **Dark Cover**
- 8) Keep into the blast freezer for at least 10 minutes.
- 9) For decoration use **Variegone Amarena** and **Whole Amarena Cherries in syrup with stem**



Cassata Siciliana

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
<ul style="list-style-type: none"> 1 Kg of White base for creamy gelato  100 g of Cassata Siciliana Paste 	-----	 Classic Macedonia 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **400 g** of **Cassata Siciliana Paste** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoratione use Dark Chocolate Drops and **Classic Macedonia**



Heart of Sicily













INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	DECORATION
1 Kg of White base for creamy gelato  80 g of Mandorla Italia Paste   20 gr of Nocciolotta Lemon * 	 Nocciolotta Pistachio   Variegato Orange Cream 	<ul style="list-style-type: none"> Caramelized Almond Scrap

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **320 g** of **Mandorla Italia Paste** + **80 g** of **Nocciolotta Lemon** and shake it with an electric mixer.
- 3) Keep for 15 Minutes
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) During the extraction of the gelato, variegate it with **Nocciolotta Pistachio + Variegato Orange Cream**
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoratione use Caramelized Almond Scrap



Lemon Pie NEW

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	VARIEGATE
1 kg of White base for creamy gelato		
 30 g of Biscuit Paste 		
 65 g of Variegato Speculoos 	 Variegato Lemon Pie 	 Variegato Lemon Pie 
 20 g of Crunchy Cheesecake Biscuit Meal 		
 10 g of Nocciolotta White 		

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White base for creamy gelato** and pour into a **pitcher**
- 2) Add **120 g Biscuit Paste** + **260 g** of **Variegato Speculoos** + ***Crunchy Cheesecake Biscuit Meal** with **Nocciolotta White (total 30 g)** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) During the extraction of the gelato, variegate it with **Variegato Lemon Pie**
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use **Variegato Lemon Pie**

*20 g of **Crunchy Cheesecake Biscuit Meal**
+ 10 g of **Nocciolotta White**



NEW



56 / c

Speculoos Crunch NEW

INGREDIENTS AND DOSAGE FOR 1 KG OF BASE FOR CREAMY GELATO	VARIEGATE	VARIEGATE
1 Kg of White base for creamy gelato  100 g of Variegato Speculoos Crunch 	 Variegato Speculoos Crunch 	 Variegato Speculoos Crunch 

STEPS AND DOSAGE FOR A GELATO BATCH OF 4,5 KG

- 1) Extract **4 kg** of **White base for creamy gelato** and pour into a **pitcher**
- 2) Add **400 g** of **Variegato Speculoos Crunch** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) During the extraction of the gelato, variegate it with **Variegato Speculoos Crunch**
- 5) Keep into the blast freezer for at least 10 minutes.
- 6) For decoration use **Variegato Speculoos Crunch**

NEW



57/ c





Gelati a Cremino

Cremini
layers of happiness!

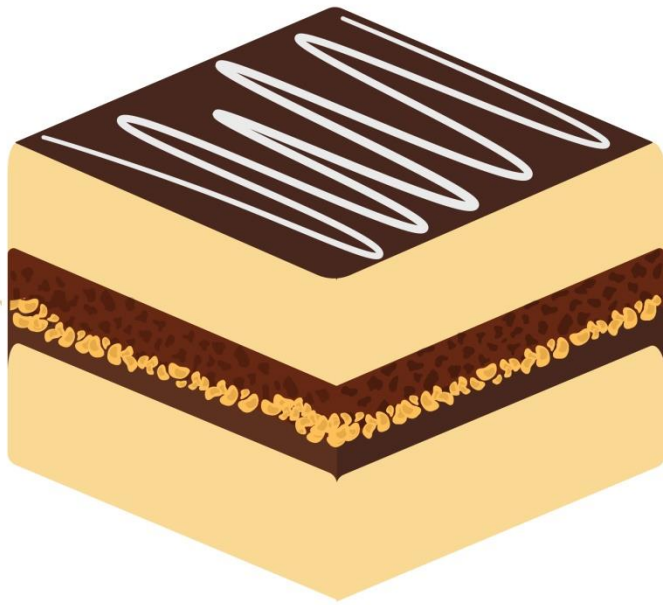
Cremino Cubana (Vanilla Chocolate Hazelnut)

INGREDIENTS AND DOSAGE

- 3 kg of **White base for creamy gelato**
- 50 g of **Yellow Vanilla Paste with Pods**
- 100 g of **Nocciolotta**
- **Roasted Chopped Caramelized Hazelnut**
- **Sponge Cake Coffee Flavored**

- 1) Extract **3 kg of White Base for creamy gelato** from pasteuriseur and pour into a pitcher.
- 2) Add **50 g of Pasta Vaniglia Gialla con Bacche + 100 g Nocciolotta** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from the blast freezer and create a second layer with **Nocciolotta** and **Roasted Chopped Caramelized Hazelnut**
- 7) **[THIRD LAYER]** On **Nocciolotta layer** make a layer with **Sponge Cake Coffee Flavored** in order to create a **Third Layer**, then put into the blast freezer for 5 minutes
 - Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes
- 8) **[LAST LAYER]** Create the last layer by using **Nocciolotta**
- 9) Make a decoration by writting CUBANA

Cremino Cubana



● Nocciolotta



● Gelato with Vanilla and Nocciolotta



● Sponge Cake Coffee Flavored



● Roasted Chopped Caramelized Hazelnut



● Nocciolotta



● Gelato with Vanilla and Nocciolotta



1 / cm

Cremino Sneackers (Peanuts)

INGREDIENTS AND DOSAGE

- 3 kg of **White base for creamy gelato**

 300 g of **Peanuts Butter Paste** 

 **Variegato Salted Peanuts** 

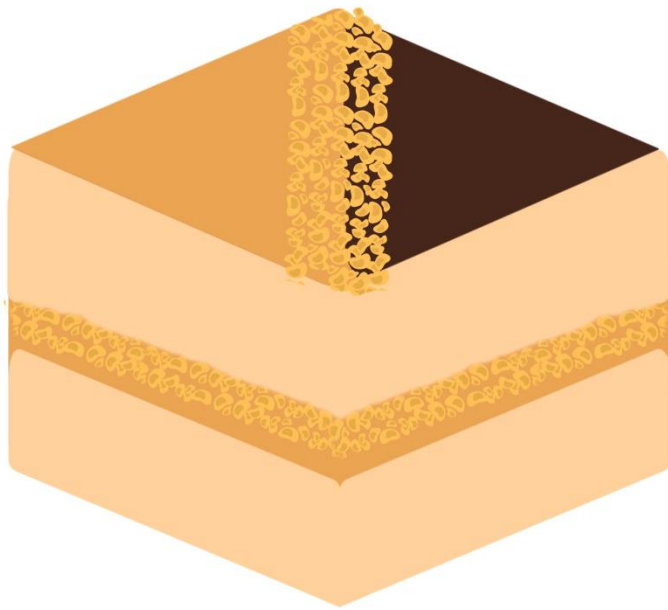
 **Roasted Chopped Caramelized Peanuts** 






 **Nocciolotta Peanuts** 

 **Nocciolotta** 

- 1) Extract **3 kg** of **White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **300 g** of **Peanuts Butter Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from the blast freezer and create a second layer with **Roasted Chopped Caramelized Peanuts**. Keep into the blast freezer for 5 minutes
- 7) **[THIRD LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 8) **[LAST LAYER]** Create last layer by using **Nocciolotta** and **Nocciolotta Peanuts**
- 9) Keep into the blast freezer for 10 minutes.
- 10) For decoration use **Roasted Chopped Peanuts**

Cremino Sneackers



-  Nocciolotta and Nocciolotta Peanuts
-  Gelato Peanuts Butter
-  Roasted Chopped Caramelized Peanuts
-  Variegato Salted Peanuts
-  Gelato Peanuts Butter



2 / cm

Cremino Pingù (Dark Chocolate & Milk)

INGREDIENTS AND DOSAGE

- 3 kg of **White base for creamy gelato**



150 g of **White Cream**



Granular Wafer milk chocolate coated



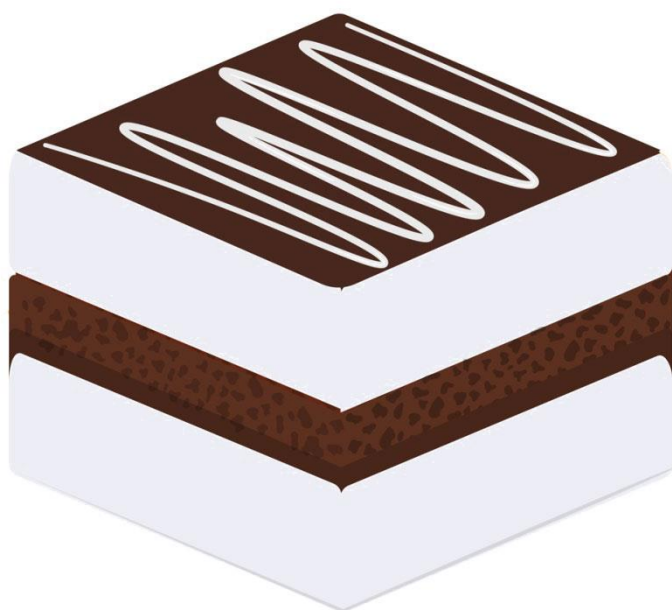
Nocciolotta



- Cocoa Sponge Cake

- 1) Extract **3 kg of White base for creamy gelato**
- 2) Add **150 g of White Cream** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Nocciolotta**.
- 7) **[THIRD LAYER]** On **Nocciolotta** layer make a layer with Cocoa Sponge Cake so to create a third layer
- Put for 5 minutes in blast freezer
- 8) Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes
- 9) **[LAST LAYER]** Create the last layer by using **Nocciolotta**
- 10) Keep into the blast freezer for 10 minutes
- 11) For decoration use **Granular Wafer milk chocolate coated**

Cremino Pingu



-  ● Nocciolotta
- Gelato with White Cream
- Cocoa Sponge Cake
-  ● Nocciolotta
- Gelato con White Cream



3 / cm

Cremino Sacher (Dark Chocolate & Apricots)



INGREDIENTS AND DOSAGE

2 Lt of Whole Fresh Milk

 500 g of **Prontociock** 

500 g of Sugar



Variegato Apricots of Vesuvius



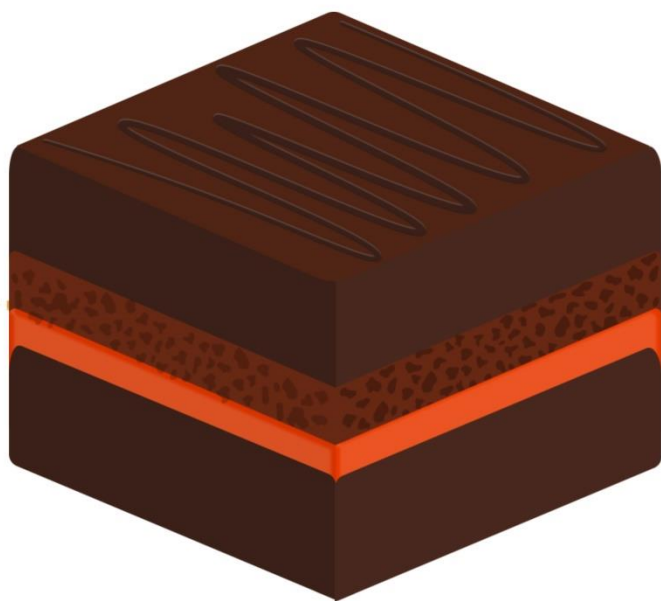
- Cocoa Sponge Cake



Nocciolotta 

- 1) Warm milk at temperature of 50°C.
- 2) Add **500 g of Prontociock + 500 g of Sugar** and shake it with an electric mixer.
- 3) Keep it for 15 minutes.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the icing process is finished, extract the gelato in a cold container.
- 6) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes.
- 7) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Variegato Apricots of Vesuvius**.
- 8) **[THIRD LAYER]** On top of **Variegato Apricots of Vesuvius** make a layer with Cocoa Sponge Cake so to create a third layer
 - Put for 5 minutes in blast freezer
- 9) **[FOURTH LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 10) **[LAST LAYER]** Create the last layer by using **Nocciolotta**
- 11) Keep into the blast freezer for 10 minutes
- 12) For decoration use **Variegato Apricots of Vesuvius**

Cremino Sacher



● Nociolotta

● Gelato with Prontociock

● Cocoa Sponge Cake



● Variegato Apricots of Vesuvius

● Gelato with Prontociock



Cremino Lemon Delight

INGREDIENTS AND DOSAGE

• 3 kg of **White base for creamy gelato**

 45 g of **Yellow Vanilla with Pods** 

 **Nocciolotta Lemon** 

• Sponge Cake or **Biscuit Nocciolotta White**

- 1) Extract **3 kg of White base** for creamy gelato and pour into a **pitcher**
- 2) Add **45 g of Yellow Vanilla with Pods** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes.
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with Sponge Cake or **Biscuit Nocciolotta White Flavored**
- 7) **[THIRD LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 8) **[LAST LAYER]** Create last layer by using **Nocciolotta Lemon**
- 9) Decorate to pleasure

* Recipe Biscuit Nocciolotta White

• 1 kg of Biscuit Meal for Cheesecake

• 500g Nocciolotta White.

• Salt



1 | Pour 1 kg of Nappi biscuit flour in a bowl.

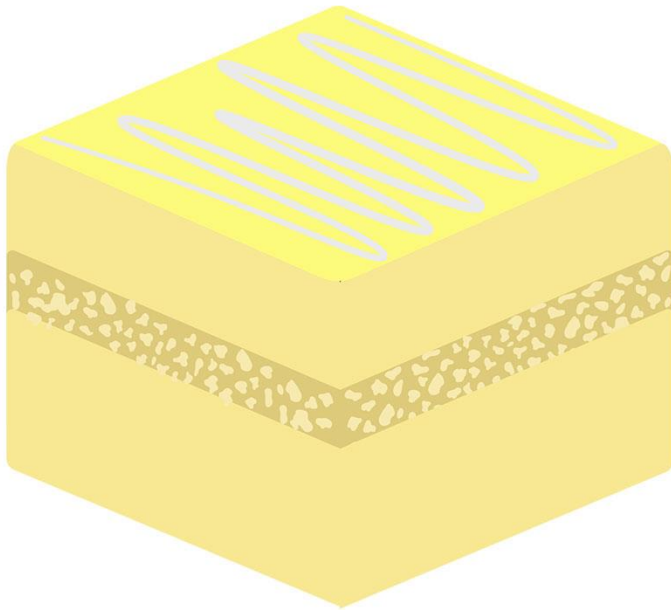


2 | Add 500 gr of Nocciolotta White



3 | Stir in a robust way to achieve a homogeneous product.

Cremino Lemon Delight



- Nocciolotta Lemon
- Gelato with Yellow Vanilla
- Sponge Cake or Biscuit Nocciolotta Lemon
- Gelato with Yellow Vanilla



5 / cm

Cremino Turkish Delight

INGREDIENTS AND DOSAGE

• 3 kg of **White base for creamy gelato**



Variegato Pistachio Crunch



• 300 ml of **Whole Fresh Milk**



Chopped Roasted Pistachio



200 g of **Rose Paste**

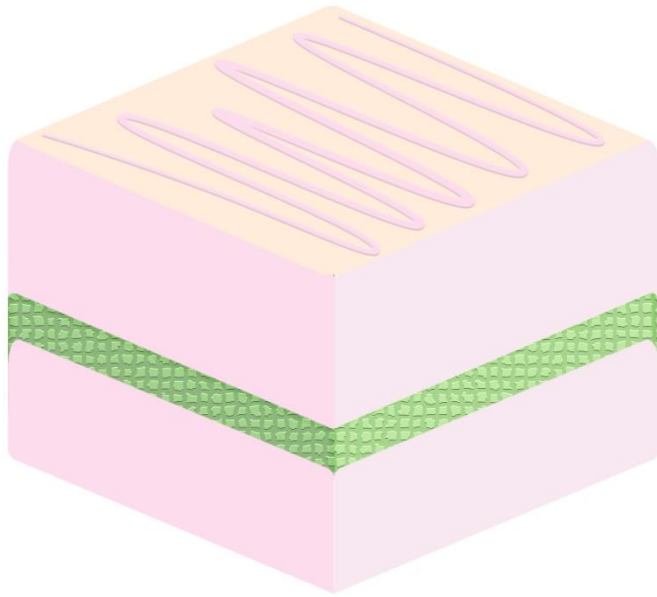


Nocciolotta White



- 1) Extract **3 kg of White Base for creamy gelato** from pasteurizer and pour into a pitcher.
- 2) Add **300 ml of Whole Fresh Milk + 200 g of Rose Paste** and shake it with an electric mixer.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes.
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Variegato Pistachio Crunch**.
- 7) **[THIRD LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 8) **[LAST LAYER]** Create last layer by using **Nocciolotta White**
- 9) Keep into the blast freezer for 10 minutes
- 10) For decoration use **Chopped Roasted Pistachio**

Cremino Turkish Delight



Nocciolotta White



Gelato with Pasta Rose



Variegato Pistachio Crunch



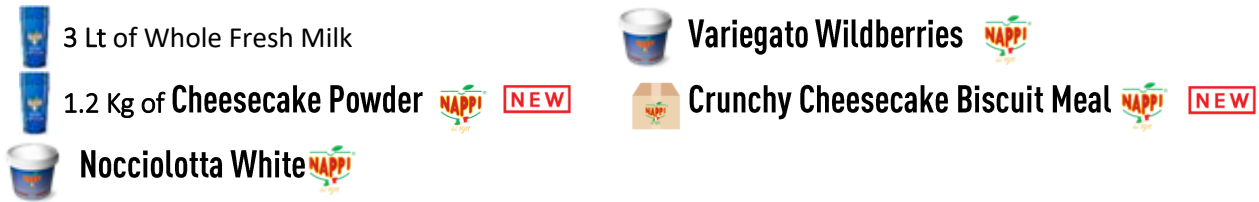
Gelato with Pasta Rose



6 / cm

Cremino Cheesecake Wildberries NEW

INGREDIENTS AND DOSAGE



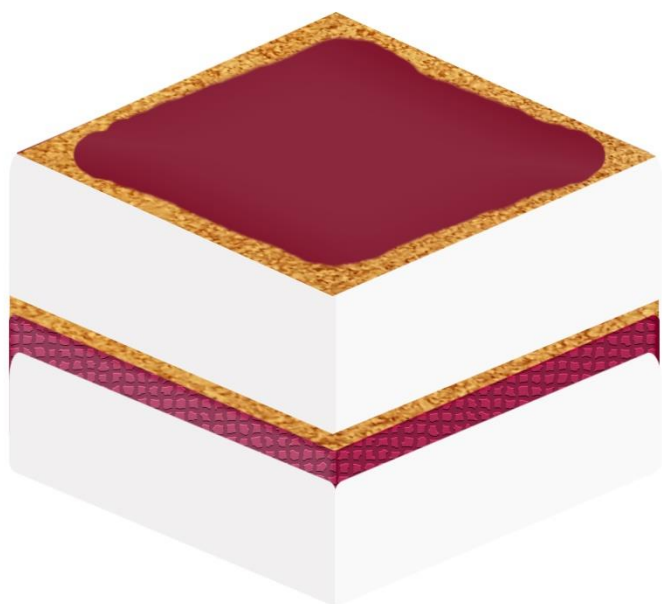
- 1) Add 3 Lt of Whole Fresh Milk into a pitcher.
- 2) Add **1.2 Kg** of **Cheesecake Powder** and shake with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Variegato Wildberries** and one layer with **Crunchy Cheesecake Biscuit Meal** (See recipe below)
- 7) **[THIRD LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 8) **[LAST LAYER]** Create the last layer by using **Variegato Wildberries**. Keep into the blast freezer for 10 minutes
- 9) For decoration use **Crunchy Cheesecake Biscuit Meal** and fresh Wildberries








* Recipe Crunchy Cheesecake biscuit Meal + Nocciolotta

- 1 kg of Crunchy Cheesecake Biscuit Meal
- 500 g Nocciolotta White.
- Salt



Cremino Cheesecake Wildberries



-   Variegato Wildberries
-  Gelato with Cheesecake Powder **NEW**
-  Crunchy Cheesecake Biscuit Meal **NEW**
-   Variegato Wildberries
-  Gelato with Cheesecake Powder **NEW**



7 / cm

Cremino 7 Dreams

INGREDIENTS AND DOSAGE

- 3 kg of **White base for creamy gelato**



300 g of Hazelnut “P” Dark Paste



Roasted Caramelized Chopped Hazelnut



Nocciolotta



- **Sponge Cake Coffee flavored**

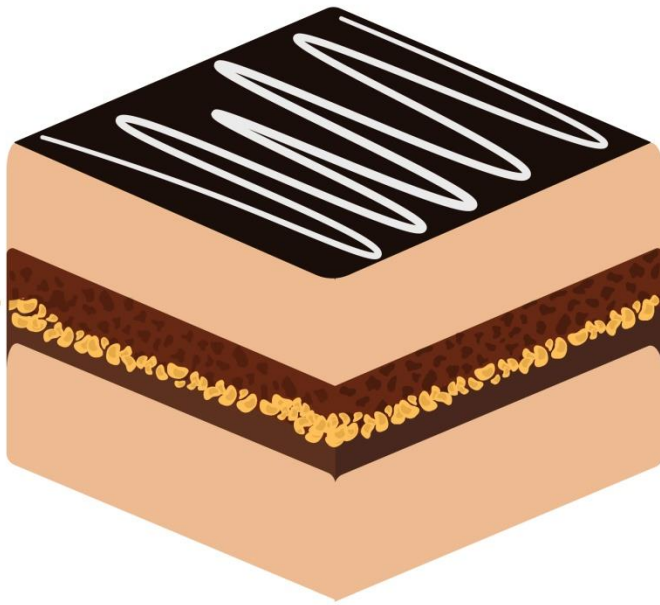


Nocciolotta Dark



- 1) Extract **3 kg of White base for creamy gelato** and pour into a **pitcher**
- 2) Add **300 g of Hazelnut “P” Dark Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Nocciolotta** and **Roasted Caramelized Chopped Hazelnut**
- 7) **[THIRD LAYER]** On top the **Nocciolotta layer** make a new layer with **Sponge Cake Coffee flavored** (or Coffee + Rhum) in order to create a **Third Layer**.
 - Put into the blast freezer for 5 minutes
- 8) **[FOURTH LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 9) **[LAST LAYER]** Create last layer by using **Nocciolotta Dark**
- 10) For decoration use: **Roasted Caramelized Chopped Hazelnut** and Seven Dreams written

Cremino 7 Dreams



● Nocciolotta Dark

● Gelato with Hazelnut P Dark

● Sponge Cake Coffe Flavored



● Roasted Caramelized Chopped Hazelnut



● Nocciolotta

● Gelato with Hazelnut P Dark



8 / cm

Cremino Almond and Pistachio

INGREDIENTS AND DOSAGE

• 3 kg of **White base for creamy gelato**



Nocciolotta



300 g of **Roasted Almond Italia Paste**



Nocciolotta Pistacchio

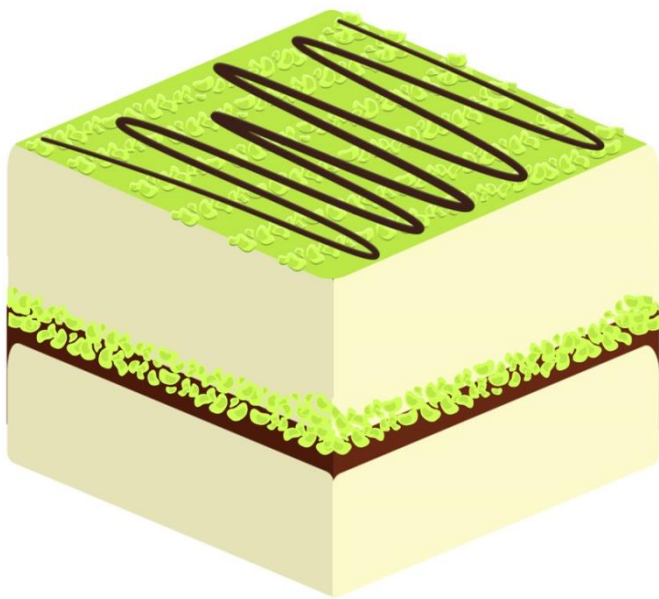


Caramelized Roasted Chopped Pistachio Green



- 1) Extract **3 kg of White base for creamy gelato** and pour into a **pitcher**
- 2) Add **300 g of Roasted Almond Italia** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Nocciolotta** and one layer with **Caramelized Roasted Chopped Pistachio Green**
- 7) **[THIRD LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 8) **[LAST LAYER]** Create the last layer by using **Nocciolotta Pistachio**.
- 9) For decoration use: **Caramelized Roasted Chopped Pistachio Green**

Cremino Almond and Pistachio



● Nociolotta Pistachio

● Gelato with Roasted Almond Italia



● Caramelized Roasted Chopped Pistachio Green



● Nociolotta

● Gelato with Roasted Chopped Pistachio Green



9 / cm

Cremino Cappuccino



INGREDIENTS AND DOSAGE

- 3 Kg of White base for creamy gelato



Nocciolotta Coffee



Variegato Coffee Crunch







- cocoa powder

- 1) Extract 3 kg of White Base for creamy gelato from pasteurizer and pour into a pitcher.
- 2) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 3) Once the Icing process is finished, extract the gelato in a cold container.
- 4) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it frozen for 5 minutes.
- 5) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Nocciolotta Coffee** and add a layer of **variegato Coffee crunch** then put the gelato container into blast freezer for 5 minutes.
- 6) **[LAST LAYER]** Extract the remaining part of the gelato from the batch freezer giving to the gelato some waves (as in picture) by helping a spatula in order to create the last layer of the Cremino Cappuccino
- 7) Keep into the blast freezer for 10 minutes.
- 8) Decorate with cocoa powder

Cremino Cappuccino



-  Gelato Milk
-  Variegato Coffee Crunch
-  Nocciolotta Coffee
-  Gelato Milk



10 / cm

Cremino Orange (Fiesta)

INGREDIENTS AND DOSAGE

- 2 Lt of Whole Fresh Milk

 **500 g Prontociock**

- 500 g of Sugar



Variegato Orange Cream



- Cocoa Sponge Cake

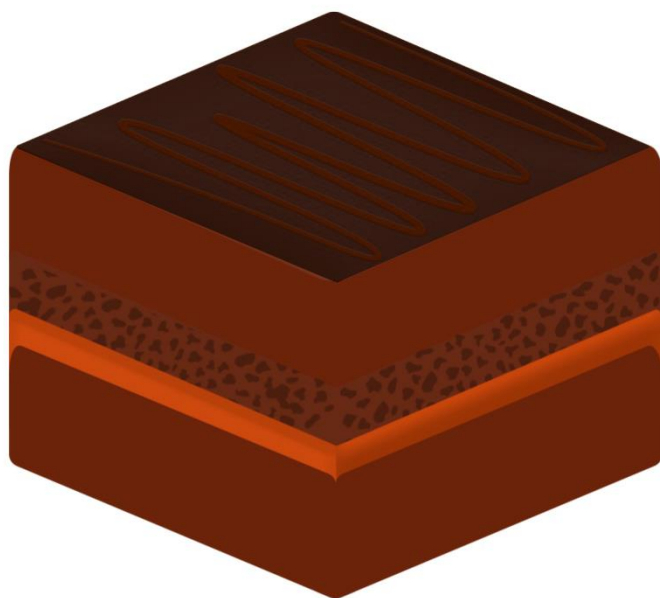


Nocciolotta



- 1) Warm milk at temperature of 50°C.
- 2) Add **500 g of Powder Preparation Prontociock + 500 g sugar** and shake with an electric mixer
- 3) Keep it for 15 minutes.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container
- 6) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes.
- 7) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Variegato Orange Cream**.
- 8) **[THIRD LAYER]** On top of **Variegato Orange Cream** make a layer with Cocoa Sponge Cake so to create a third layer
 - Put for 5 minutes in blast freezer
- 9) **[FOURTH LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 10) **[LAST LAYER]** Create the last layer by using **Nocciolotta**
- 11) Keep into the blast freezer for 10 minutes
- 12) For decoration use **Variegato Orange Cream**)

Cremino Orange



-  Nocciolotta
-  Gelato with Chocolate
-  Cocoa sponge Cake
-  Variegato Orange Cream
-  Gelato with Chocolate



11 / cm

Cremino Mozart

INGREDIENTS AND DOSAGE

• 3 kg of **White base for creamy gelato**

 200 g of **Mascarpone** 



Variegato Biscottella

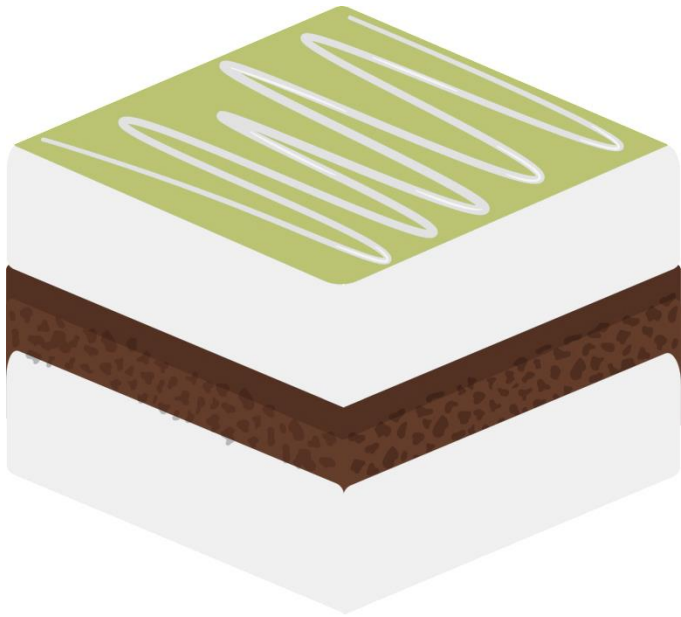


Nocciolotta Pistacchio



- 1) Extract **3 kg of White base for creamy gelato** and pour into a pitcher
- 2) Add **200 g of Mascarpone** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Variegato Biscottella**
- 7) **[THIRD LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 8) **[LAST LAYER]** Create the last layer by using **Nocciolotta Pistacchio**. Keep into the blast freezer for 10 minutes
- 9) Decorate to pleasure

Cremino Mozart



Nocciolotta Pistachio



Gelato with Mascarpone



Variegato Biscottella



Gelato with Mascarpone



12 / cm

Cremino Purple Ruby

NEW

INGREDIENTS AND DOSAGE

- 2 kg di **White base for creamy gelato**
- 120 g **Mascarpone**



Sprint Dark Fondente



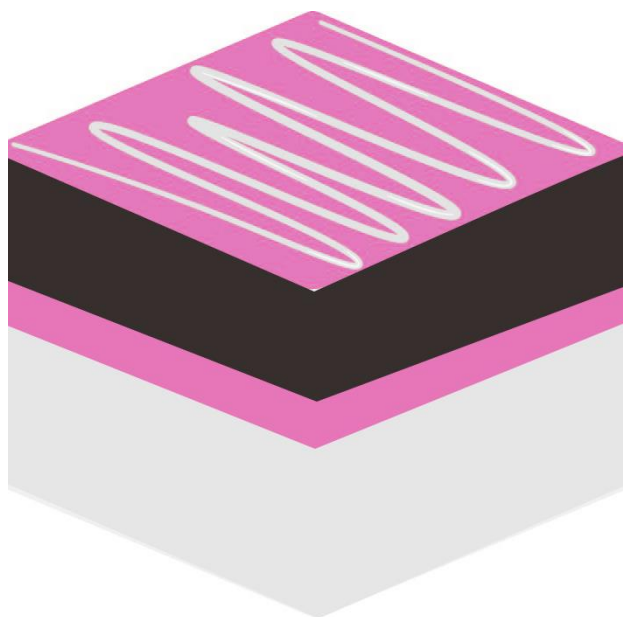
Nocciolotta Wildberries



NEW

- 1) Extract **3 kg of White base for creamy gelato** and pour into a pitcher
- 2) Add **120 g** of **Mascarpone** and shake it with an electric mixer
- 3) **Preparation of Sprint Dark Fondente**
 - Warm 2.5 Lt of **water** at temperature of **50/60°C**.
- 4) - Add **1.8 Kg** of **Dark Fondente** powder and mix . and shake with an electric mixer and Keep it for 2 hours at **4/5°C** before start icing process
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Nocciolotta Wildberries**
- 7) **[THIRD LAYER]** Extract the remaining part of the **sprint dark fondente** from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 8) **[LAST LAYER]** Create the last layer by using **Nocciolotta Wildberries**. Keep into the blast freezer for 10 minutes
- 9) Decorare at pleasure

Cremino Purple Ruby



● Nocciolotta Wildberries



● Gelato Dark Chocolate



● Nocciolotta Wildberries



○ Gelato with Mascarpone



13 / cm

Cremino Rock NEW



INGREDIENTS AND DOSAGE

• 3 kg of **White base for creamy gelato**



240 g **Hazelnut "P" Dark Paste**



Nocciolotta

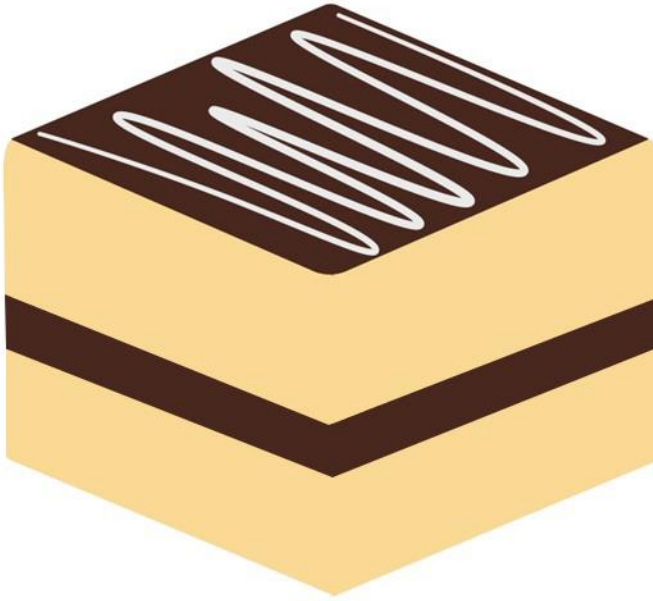


Variegato Nappirock



- 1) Extract **3 kg of White base for creamy gelato** and pour into a pitcher
- 2) Add **240 g of Hazelnut P Dark Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
(See phase of icing process of Creamy Gelato PAG. 9)
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 4) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 5) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Nocciolotta**
- 6) **[THIRD LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 7) **[LAST LAYER]** Create the last layer by using **Variegato Nappirock**. Keep into the blast freezer for 15 minutes
- 8) Decorare at pleasure

Cremino Rock



- Nappirock
- Gelato with Hazelnut P Dark Paste
- Nocciolotta
- Gelato with Hazelnut P Dark Paste



Cremino Baiociock

NEW

INGREDIENTS AND DOSAGE

- 3 kg of White base for creamy gelato



120 g Biscuit Paste

Granular of biscuit

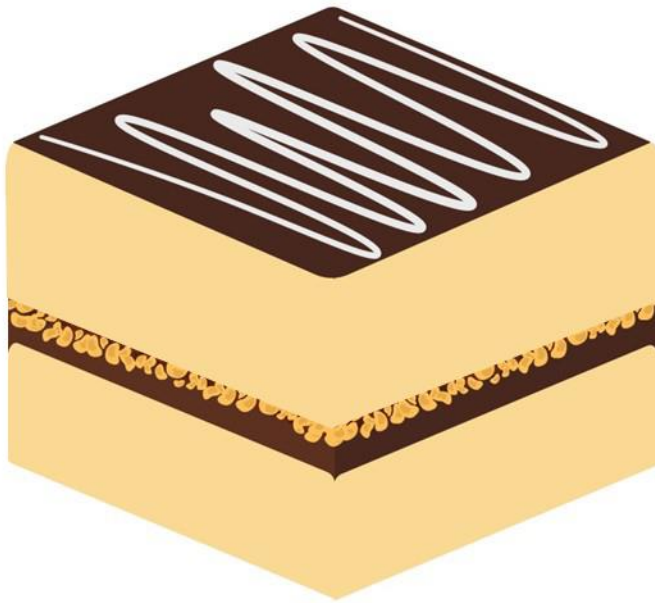


Noccioletta



- 1) Extract **3 kg of White base for creamy gelato** and pour into a pitcher
- 2) Add **120 g of Biscuit Paste** and shake it with an electric mixer
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
(See phase of icing process of Creamy Gelato PAG. 9)
- 4) Once the Icing process is finished, extract the gelato in a cold container.
- 5) **[FIRST LAYER]** Extract the first layer of gelato keeping it flat, using a scraper and keep it freezed for 5 minutes
- 6) **[SECOND LAYER]** Take off the gelato container from blast freezer and create a second layer with **Noccioletta + Granular of biscuit**
- 7) **[THIRD LAYER]** Extract the remaining part of the gelato from the batch freezer, pour as flat as possible and put into the blast freezer for 5 minutes.
- 8) **[LAST LAYER]** Create the last layer by using **Variegato Nappirock**. Keep into the blast freezer for 15 minutes
- 9) Decorare at pleasure

Cremino Baioclock



- Variegato Biscottella
- Gelato Biscuit
- Granular of Biscuit
- Nocciolotta
- Gelato Biscuit







Fruity Gelato (*Real Frutta*¹⁰⁰)

Strawberry ^{with} Prontofrutto

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **750 g** of Sugar



420 g of **Prontofrutto Strawberry** 

300 g of **base Real Frutta 100** 

- 1) Pour into a pitcher **3 Lt** of **Water** + **750 g** of **Sugar** + **300 g** of **Real Frutta 100** and shake with an electric mixer
- 2) Add **420 g** of **Prontofrutto Strawberry** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start **icing process**
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use Fresh Strawberry



Strawberry (with fresh fruit)

INGREDIENTS AND DOSAGE

- **1.5 Lt** of Water
- **750 g** of Sugar
- **1.5 Kg** of Fresh Strawberry or Frozen Strawberry
- **300 g** of **base Real Frutta 100**
- **210 g** of **Prontofrutto Strawberry**



- 1) Pour into a pitcher **1.5 Lt Water + 750 g of Sugar + 300 g Real Frutta 100 Base** and shake with an electric mixer
- 2) Then add **210 g Prontofrutto Strawberry + 1.5 Kg of Fresh or Frozen Strawberry** and homogenize with an electric mixer
- 3) Keep the preparation works for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh or frozen strawberry.



Strawberry

(with Frutta & Fruits)

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **720 g** of Sugar



600 g of **Frutta & Fruits Strawberry**



300 g of **base Real Frutta 100**



- 1) Pour into a pitcher **3 Lt** of **Water** + **720 g Sugar** + **300 g Real Frutta 100** and shake with an electric mixer.
- 2) Then **600 g Frutta & Fruits Strawberry** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use Fresh Strawberry



Melon ^{with} Prontofrutto

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **750 g** of Sugar



420 g of **Prontofrutto Melon**



300 g of **base Real Frutta 100**



- 1) Pour into a pitcher **3 Lt Water + 750 g Sugar + 300 g Real Frutta 100** and shake with an electric mixer
- 2) Add **420 g Prontofrutto Melon** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start **icing process**
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh melon.



Melon (with fresh fruit)

INGREDIENTS AND DOSAGE

- **1.5 Lt** of Water

- **750 g** of Sugar

-  **210 g** of **Pronto Frutto Melon** 

- **1.5 Kg** Fresh Melon or Frozen Melon

-  **300 g** of **base Real Frutta 100** 

- 1) Pour into a pitcher **1.5 Lt Water + 750 g Sugar + 300 g Real Frutta 100 Base + Melon** and shake with an electric mixer
- 2) Then add **210 g Pronto Frutto Melon + 1.5 Kg Fresh Melon or Frozen Melon** and homogenize with an electric mixer
- 3) Keep the preparation works for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start **icing process**
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh melon



Melon (with Frutta & Fruits)

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **720 g** of Sugar



600 g of **Frutta & Fruits Melon**



300 g of **base Real Frutta 100**



- 1)** Pour into a pitcher **3 Lt** of **Water** + **270 g Sugar** + **720 g Real Frutta 100** and shake with an electric mixer.
- 2)** Then **600 g Frutta & Fruits Melon** and homogenize with an electric mixer
- 3)** Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4)** Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5)** Once the icing process is finished, extract the gelato in a cold container.
- 6)** Keep into the blast freezer for 10 minutes
- 7)** For decoration use Fresh Melon



Mandarin ^{with} Prontofrutto

INGREDIENTS AND DOSAGE

- 3 Lt of Water
- 750 g of Sugar



420 g of **Prontofrutto Mandarin**

300 g of **base Real Frutta 100**



- 1) Pour into a pitcher **3 Lt Water + 750 g Sugar + 300 g Real Frutta 100** and shake with an electric mixer
- 2) Add **420 g Prontofrutto Mandarin** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh mandarin.



INGREDIENTS AND DOSAGE

- 3 Lt of Water
- 750 g of Sugar



420 g of Prontofrutto Kiwi



300 g of base Real Frutta 100



- 1) Pour into a pitcher **3 Lt Water + 750 g Sugar + 300 g Real Frutta 100** and shake with an electric mixer
- 2) Add **420 g Prontofrutto Kiwi** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh kiwi.



INGREDIENTS AND DOSAGE

- 1.5 Lt of Water
- 750 g of Sugar



210 g of **Prontofrutto Kiwi**



- 1.5 Kg of fresh or frozen kiwi



300 g of **base Real Frutta 100**



- 1) Pour into a pitcher **1.5 Lt Water + 750 g Sugar + 300g Real Frutta 100 Base** and shake with an electric mixer
- 2) Then add **210 g Prontofrutto Kiwi + 1.5 Kg of fresh or frozen Kiwi** and homogenize with an electric mixer
- 3) Keep the preparation works for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh or frozen kiwi.



INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **720 g** of Sugar



600 g of **Frutta & Fruits Kiwi**



300 g of **base Real Frutta 100**



- 1)** Pour into a pitcher **3 Lt Water + 720 g Sugar + 300g Real Frutta 100 Base** and shake with an electric mixer
- 2)** Then add **600 g Frutta & Fruits Kiwi** and homogenize with an electric mixer
- 3)** Keep the preparation works for 30 minutes at fridge temperature of **4°C**.
- 4)** Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5)** Once the Icing process is finished, extract the gelato in a cold container.
- 6)** Keep into the blast freezer for at least 10 minutes.
- 7)** For decoration use fresh or frozen kiwi.



Wildberries ^{with} Prontofrutto

INGREDIENTS AND DOSAGE

- 3 Lt of Water
- 750 g of Sugar



420 g of **Prontofrutto Wildberries** 

300 g of **base Real Frutta 100** 

- 1) Pour into a pitcher **3 Lt Water + 750 g Sugar + 300 g Real Frutta 100** and shake with an electric mixer
- 2) Add **420 g Prontofrutto Wildberries** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh wilberries.



Wildberries (with fresh fruit)

INGREDIENTS AND DOSAGE

- 1.5 Lt of Water
- 750 g of Sugar

 210 g of **Prontofrutto Wildberries** 

- 1.5 Kg of Wildberries o frozen

 300 g of **base Real Frutta 100** 

- 1) Pour into a pitcher **1.5 Lt Water + 750 g Sugar + 300 g Real Frutta 100 Base** and shake with an electric mixer
- 2) Then add **210 g Prontofrutto Wildberries + 1.5 Kg Fresh Wildberries or Frozen Wildberries** and homogenize with an electric mixer
- 3) Keep the preparation works for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh or frozen Wildberries.



Wildberries

(with Frutta & Fruits)

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **720 g** of Sugar



- 1) Pour into a pitcher **3 lt** of **Water** + **720 g** Sugar + **300 g** **Real Frutta 100** and shake with an electric mixer.
- 2) Then **600 g** **Frutta & Fruits Wildberries** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for 10 minutes
- 7) For decoration use Fresh Wildberries



Pineapple ^{with} Prontofrutto

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **750 g** of Sugar



420 g of **Prontofrutto Pineapple** 

300 g of **base Real Frutta 100** 

- 1) Pour into a pitcher **3 Lt Water** + **750 g Sugar** + **300 g Real Frutta 100** and shake with an electric mixer
- 2) Add **420 g Prontofrutto Pineapple** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh pineapple.



Pineapple (with fresh fruit)

INGREDIENTS AND DOSAGE

- 1.5 Lt of Water

- 750 g of Sugar



210 g of Pronto Frutto Pineapple



- 1.5 Kg of Fresh Pineapple



300 g of base Real Frutta 100



- 1) Pour into a pitcher **1.5 Lt Water + 750 g Sugar + 300 g Real Frutta 100 Base** and shake with an electric mixer
- 2) Then add **210 g Pronto Frutto Pineapple + 1.5 Kg Fresh Pineapple or Frozen Pineapple** and homogenize with an electric mixer
- 3) Keep the preparation works for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh or frozen Pineapple.



Pineapple (with Frutta & Fruits)

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **720 g** of Sugar



600 g of **Frutta & Fruits Pineapple**



300 g of **base Real Frutta 100**



- 1) Pour into a pitcher **3 lt** of **Water + 720 g Sugar + 300 g Real Frutta 100** and shake with an electric mixer.
- 2) Then **600 g Frutta & Fruits Pineapple** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for 10 minutes
- 7) For decoration use Fresh Pineapple



Mango ^{with} Prontofrutto

INGREDIENTS AND DOSAGE

- 3 Lt of Water
- 750 g of Sugar



420 g of **Prontofrutto Mango**

300 g of **base Real Frutta 100**



- 1) Pour into a pitcher **3 Lt Water + 750 g Sugar + 300 g Real Frutta 100** and shake with an electric mixer.
- 2) Add **420 g Prontofrutto Mango** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start **icing process**
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh mango.



Green Apple ^{with} Prontofrutto

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **750 g** of Sugar



420 g of **Prontofrutto Green Apple** 

300 g of **base Real Frutta 100** 

- 1) Pour into a pitcher **3 Lt Water** + **750 g Sugar** + **300 g Real Frutta 100** and shake with an electric mixer
- 2) Add **420 g Prontofrutto Green Apple** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use fresh green apple.



NEW Supreme Strawberry with **Prontofrutto**

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **750 g** of Sugar



260 g of **Prontofrutto Supreme Strawberry**

300 g of **base Real Frutta 100**



- 1)** Pour into a pitcher **3 Lt** of **Water** + **750 g** of **Sugar** + **300 g** of **Real Frutta 100** and shake with an electric mixer
- 2)** Add **260 g** of **Prontofrutto Supreme Strawberry** and homogenize with an electric mixer
- 3)** Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4)** Open the lid of the batch freezer, pour the preparation, close the lid and start **icing process**
- 5)** Once the Icing process is finished, extract the gelato in a cold container.
- 6)** Keep into the blast freezer for at least 10 minutes.
- 7)** For decoration use Fresh Strawberry



NEW Supreme Mango Alfonso ^{with} Prontofrutto

INGREDIENTS AND DOSAGE

- **3 Lt** of Water
- **750 g** of Sugar



260 g of Prontofrutto Supreme Mango Alfonso



300 g of base Real Frutta 100



- 1) Pour into a pitcher **3 Lt** of **Water** + **750 g** of **Sugar** + **300 g** of **Real Frutta 100** and shake with an electric mixer
- 2) Add **260 g** of **Prontofrutto Supreme Mango Alfonso** and homogenize with an electric mixer
- 3) Keep the preparation for 30 minutes at fridge temperature of **4°C**.
- 4) Open the lid of the batch freezer, pour the preparation, close the lid and start **icing process**
- 5) Once the Icing process is finished, extract the gelato in a cold container.
- 6) Keep into the blast freezer for at least 10 minutes.
- 7) For decoration use Fresh Mango







Fruit Line Sprint

Lemon Sprint

INGREDIENTS AND DOSAGE

- 3 Lt of Water

1.5 Kg of **Lemon Sprint** 

- 1) Pour into a pitcher **3 Lt of Water + 1.5 Kg of Lemon Sprint** and shake with an electric mixer (it's possible adding 100 / 150 ml of lemon juice)
- 2) Keep the preparation for 30 minutes at least.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for 10 minutes
- 6) For decoration use lemon slice or cut on the lemon



Strawberry *Sprint*

INGREDIENTS AND DOSAGE

- 3 Lt of Water



1.5 Kg of **Strawberry Sprint**

- 1) Pour into a pitcher **3 Lt of Water** + **1.5 Kg Strawberry Sprint** and shake with an electric mixer
- 2) Keep the preparation for 30 minutes at least.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for 10 minutes
- 6) For decoration use Fresh Strawberry



2 / sf

Melon Sprint

INGREDIENTS AND DOSAGE

- 3 Lt of Water



1.5 Kg of **Melon Sprint**



- 1) Pour into a pitcher **3 Lt of Water + 1.5 Kg of Melon Sprint** and shake with an electric mixer
- 2) Keep the preparation for 30 minutes at least.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for 10 minutes
- 6) For decoration use Fresh Melon



3 / sf

NEW

Watermelon Sprint

INGREDIENTS AND DOSAGE

- 3 Lt of Water

**1.5 Kg of Watermelon Sprint****NEW**

- 1) Pour into a pitcher **3 Lt of Water** + **1.5 Kg Watermelon Sprint** and shake with an electric mixer
- 2) Keep the preparation for 30 minutes at least.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for 10 minutes
- 6) For decoration use Fresh Watermelon

**4 / sf**

Green Apple Sprint NEW

INGREDIENTS AND DOSAGE

- 3 Lt of Water

1.5 Kg of Green Apple Sprint  NEW

- 1) Pour into a pitcher **3 Lt of Water + 1.5 Kg of Green Apple Sprint** and shake with an electric mixer
- 2) Keep the preparation for 30 minutes at least.
- 3) Open the lid of the batch freezer, pour the preparation, close the lid and start icing process
- 4) Once the icing process is finished, extract the gelato in a cold container
- 5) Keep into the blast freezer for 10 minutes
- 6) For decoration use Fresh Green Apple







Flour Preparation Crepes, Waffle & Cone



Cone Mix

INGREDIENTS AND DOSAGE

-  **1 Kg** Cono Mix 
- **600 ml** Water and/or Milk



1) Pour in a planetary machine
1 KG kg of powder preparation
CONO MIX

2) Slowly add, by shaking
water, so to obtain an
homogeneous mix without
lumps

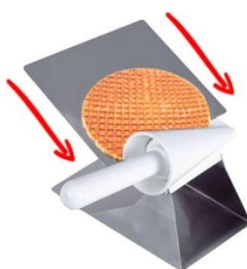
3) Keep working the mix at
fridge temperature of 4/5° C
before using it



4) Switch on the machine and
fix temperature to 220°C

5) Once reached the
temperature, pour the
powder preparation CONO
MIX

6) Close the machine and wait
for 40/50 seconds until the
waffle is well cooked




7) Helped by a spatula, take off
the waffle from the machine

8) Put the waffle into the cone
shaper

9) Quickly Roll the wafer to avoid it
cools and breaks.
Remove the waffle from the cone
shape after 30 seconds

Dark Cono Mix

INGREDIENTS AND DOSAGE

 **1 Kg Powder Preparation Dark Cono Mix**

- **600 ml Water**



1) Pour in a planetary machine 1 kg of powder preparation **DARK CONO MIX**

2) Slowly add, by shaking water, so to obtain an homogeneous mix without lumps

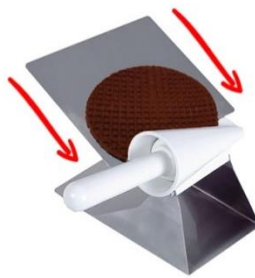
3) Keep the preparation in a fridge at a 4/5° C temperature before using it



4) Switch on the machine and fix temperature to 220°C

5) Once reached the temperature, pour the powder preparation **DARK CONO MIX**

6) Close the machine and wait for 40/50 seconds until the waffle is well cooked



7) Helped by a spatula, take off the waffle from the machine

8) Put the waffle into the cone shaper

9) Quickly Roll the wafer to avoid it cools and breaks. Remove the waffle from the cone shape after 30 seconds

Special Cone

 MELT THE CHOCOLATE BAR 



1) Follow the same procedure for the cone preparation. Melt the chocolate bar

2) Pour melted chocolate into a container.

3) Fill the containers with different filling flavors



4) Put the top of the cone (3 cm) into the container

5) Put the specials cones into a refrigerated cone display

6) Put the specials cones into a refrigerated cone display





Crêpes Mix

INGREDIENTS AND DOSAGE



1 Kg Crêpes Mix



• 75 g Butter

• 1.6 Lt Water



1) Pour in a planetary machine 1 kg of powder preparation
Crêpes Mix

2) Slowly add, by shaking water, so to obtain an homogeneous mix without lumps

3) Slowly add by mixing melted butter
Keep the preparation work at fridge temperature of 4/5° c before using it



4) Switch on the machine and fix temperature to 250°C

5) Once reached the temperature, pour the powder preparation
Crêpes Mix

6) Once ready, take off the crepe helped by a spatula and then prepare it to be filled

Waffle Mix



INGREDIENTS AND DOSAGE

- 1 Kg Waffle Mix 
- 800 ml Waffle

- 200 g Vegetable Oil



- | | | |
|---|--|-------------------------------------|
| 1) Pour in a planetary machine 1 kg of powder preparation Waffle Mix | 2) Slowly add, by shaking water, so to obtain an homogeneous mix without lumps | 3) Slowly add vegetable oil and mix |
|---|--|-------------------------------------|



- | | | |
|---|--|---|
| 4) Switch on the machine and fix temperature at 200°C | 5) Once reached the temperature, pour the powder preparation Waffle Mix | 6) Close the machine and wait for 40/50 seconds until the waffle is well cooked |
|---|--|---|



- | | | |
|--|--|--|
| 7) Once ready, take off the crepe helped by a spatula and then prepare it to be filled | | |
|--|--|--|



PanCake

INGREDIENTS AND DOSAGE

1 Kg of Waffle Mix 
800 ml Water

- 200 g of Vegetable Oil



- | | | |
|--|--|-------------------------------------|
| 1) Pour in a planetary machine 1 kg of powder preparation waffle Mix | 2) Slowly add, by shaking water, so to obtain an homogeneous mix without lumps | 3) Slowly add vegetable oil and mix |
|--|--|-------------------------------------|

 250° C



- | | | |
|---|--|--|
| 4) Switch on the machine and fix temperature to 250°C | 5) Once reached the temperature, pour the powder preparation Waffle Mix | 6) Once ready, take off the pancake helped by a spatula and then prepare it to be filled |
|---|--|--|



Brioche



INGREDIENTS AND DOSAGE



1.3 Kg di Mix Brioche

• **200 g** of softened butter

• **330 g** of water

• **250 g** of yolk (preferably pasteurized)

• Milk

40 g Yeast

...ADD THE MIX BRIOCHE PREPARATION

+
THE
YOLK
250 g.



...ADD THE WATER 330 g.



...ADD THE BUTTER



1) Pour the Mix Brioche + the egg yolk into the planetary and mix at minimum speed using the kneading hook ↓

2) Dissolved 40 g of Yeast in Water and after add gradually until completely absorbed. Knead for about 15 minutes at speed 2.

3) Slowly add the softened butter (18/20 degrees), let it work until completely absorbed



...LET IT RISE FOR 2 HOURS



PUT IT IN THE FRIDGE



4) At the end you should have a dry and smooth dough, it should come off the walls and adhere completely to the hook

5) Remove the dough from the hook and place it in a well-covered container to rise for about 2 hours at about 26 ° c / 28 ° c degrees. (Recommended in closed and off oven)

6) Put the dough in the fridge for 10 to 12 hours



...CREATE SMALL BALLS OF BRIOCHE



...BRUSH WITH YOLK AND MILK



7) Work the dough on a table and make a little ball of approx. 70 g which forms the base and another of 10 g which will form the tip of the brioche.

8) Place the brioche to rise on a baking sheet for about 2/3 hours (26 ° c / 28 ° c degrees) until doubling the initial volume (Recommended in closed and off oven)

9) After letting the brioche rest for about 2/3 hours, brush with 30 g of egg yolk + 20 g of milk, the upper part of the brioche in order to have a golden brown color

Brioche

...BAKE THE BRIOCHE
at 180° c for 10 / 16 Min



...LET IT REST
for 10 Min



10) Bake the brioche in the preheated oven at 180 ° c degrees for approx. 10/16 minutes depending on the desired browning.

11) Remove the pan from the oven and leave to rest for approx. 10 minutes before serving



Gran Limone

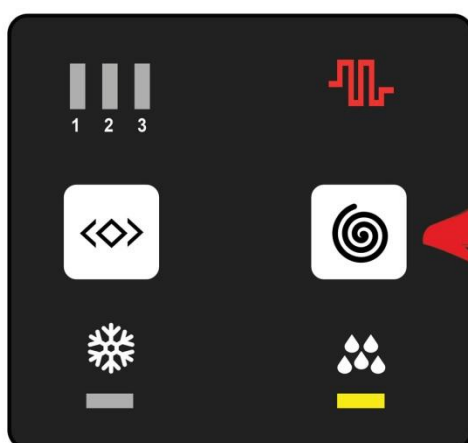
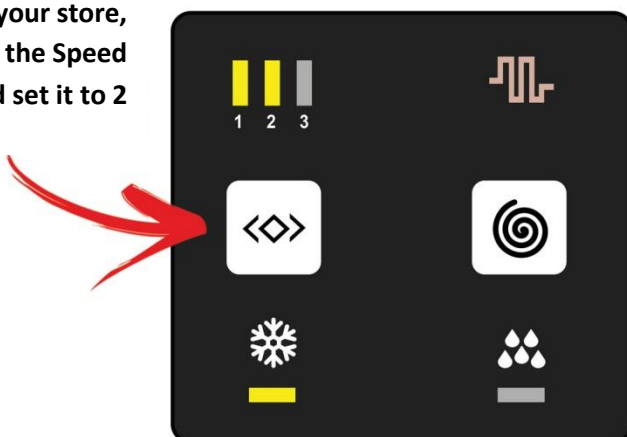


INGREDIENTS AND DOSAGE

- 1.25 Kg Grand Lemon 
- 4.25 Lt Water

- 1) Pour in a pitcher **4.25 Lt** of **Water** and then by adding **1.25 kg** of Grand Lemon shake it with a electric blender
- 2) Keep the preparation in a fridge for at least 30 minutes with a temperature of 4/5° C before pour into the slush machine

during work time of your store,
select the Speed
button and set it to 2



When the store is closed, select the
Maintenance Button

Coffee Cream Nonno Nappi

Recipe 1



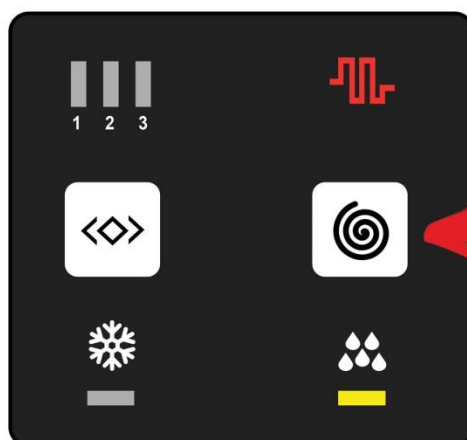
INGREDIENTS AND DOSAGE

 **900 g Coffee Cream Nonno Nappi**
1 Lt Whole Fresh Milk

• **1 Lt Fresh Cream Milk 35%**

- 1) Pour in a pitcher **1 Lt of Whole Fresh Milk**, (we suggest to use warm milk at temperature of 40° Cf or a better solubility) and add **900 g of Coffee Cream Nonno Nappi** and shake the preparation with electric blender.
 - 2) Pour **1 Lt of Fresh Cream Milk 35%** and let it be homogeneous by using an electric blender.
- [OPTION]*** It's possible add 4/5 espresso coffee without sugar to the mix
- 3) Keep the preparation in a fridge for at least 30 minutes with a temperature of 4/5 c° before pour

during work time of your store,
select the Speed
button and set it to 2



When the store is closed, select the
Maintenance Button

Coffee Cream Nonno Nappi

Recipe 2



INGREDIENTS AND DOSAGE

- 900 g Coffee Cream Nonno Nappi 
- 1.5 Lt Whole Fresh Milk
- 500 ml Whole Fresh Milk 35%

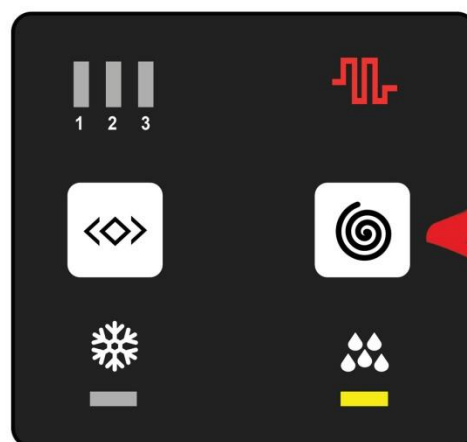
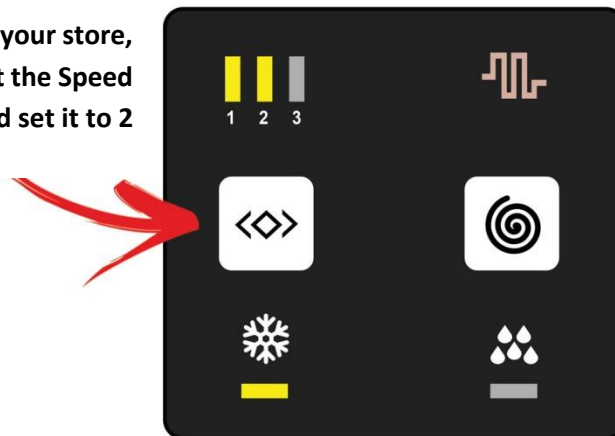
1) Pour in a pitcher 1.5 Lt of **Whole Fresh Milk**, (we suggest to use warm milk at temperature of 40° C for a better solubility) and add **900 g of Coffee Cream Nonno Nappi** and shake the preparation with electric blender

2) Pour **500 ml of Fresh Cream Milk 35%** and let it be homogeneous by using an electric blender.

[OPTION]* It's possible add 4/5 espresso coffee without sugar to the mix

3) Keep the preparation in a fridge for at least 30 minutes with a temperature of 4/5 c° before pour

during work time of your store,
select the Speed
button and set it to 2



When the store is closed, select the
Maintenance Button

Cakes & Miniglasses



Powder Preparation Crema Più for semifreddi

INGREDIENTS AND DOSAGE



- 250 g Powder preparation Crema Più 
- 100 ml Whole Fresh Milk
- 1 Kg Fresh Cream Milk 35%

1) Pour into a the planetary machine 100 ml of **Whole Fresh Milk**

[Be sure that bowl is cold]



2) Add 1 Kg of **Fresh Cream Milk 35%** (it's necessary that both the ingredients have a fridge temperature 4/5° c.) and start shaking at low temperature



3) Add, in sequence, 250 g of Powder Preparation Crema Più and slowly increase speed of the machine, keep it costant for 4/5 minutes untl having an homogeneous preparation



4) Keep in a fridge the neutral mix, to which is possible adding different flavours as pastes or variegates



Preparation of Mini Glasses

First layer (bottom) is made by biscuit which can be (chocolate, white chocolate, dark chocolate, peanuts, coffee or hazelnut) depending of which kind of flavour is going to be made

Second Layer is made by preparation Crema Più flavored with chosen paste or variegato

Third Layer is made by variegato layer

Fourth Layer (such as the second) is made by preparation Crema Più flavored with paste or variegato

Fifth Layer is made by smooth layer of variegato with a decoration

Amarena

Coconut & Wildberries

Gelee of Fragolissima



Orange & Cookies

Biscottella Dark



Caprese Glass Mix

INGREDIENTS AND DOSAGE

- 400 g Powder preparation Caprese Cake Mix  • 3 Whole Eggs
- 125 g Butter



1) Pour into a planetary machine 3 Eggs and shake for 3 minutes at medium



2) Add in sequence Powder Preparation **Caprese** Cake Mix



3) Add melted butter as last Shake for 5 minutes so to obtain an homogeneous mix without lumps



4) With a sac a poche pour circa 50 g of **Caprese Mix** in cocktail glass



5) Cook in a microwave for at least 2 minutes at medium temperature or 350 w power.




[NOTE] the glasses with preparation still not cooked can be kept at temperature -15° C (covered with aluminium foil) for 10 days

For decoration of the cup it is possible using the variegates: Amarena, Nappirock, Pistacchio Crunch, Apricot of Vesuvius. Decorate it with whipped cream and Whole Amarena Cherries with Stem.

Caprese Cake Mix



INGREDIENTS AND DOSAGE

- 400 g Caprese Cake Mix 
- 3 Whole Eggs
- 125 g Butter

1) Pour in a Planetary machine (blender machine) 3 whole eggs and shake for 3 minutes at medium speed



2) Add, in sequence, powder preparation Caprese Cake Mix (always by shaking)



3) last melted butter. Mix for 5 minutes to having an homogeneous preparation, without lumps



4) Sprinkle with a detaching an aluminium bake mold (diameter cm 22/24)



5) With a sac a poche pour the preparation in an aluminium mold



6) cook into a microwave for about 35 minutes at medium temperature of 160° C



ALUMINIUM BAKE MOLD



DETACHING SPRAY

Oreo Cake



INGREDIENTS

-  Powder Preparation Cremapiù  Biscottella Dark 
- Biscuit Nocciolotta Dark flavored  Nocciolotta Dark 
-  Biancociok  Granular Cocoa Cookies 
-  Yellow Vanilla Paste with Pods 

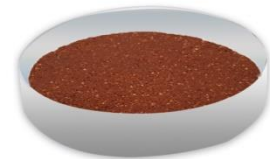
1) Use a stainless steel ring for cakes diameter 22/24 cm



2) Put inside the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



3) First layer made by a bottom of biscuit **Nocciolotta Dark** flavored



4) Second layer, which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavored and mixed with a whisk of 100 g of **Biancociok** + 10 g of **Yellow Vanilla with Pods**



5) Third layer is made by **Variegato Biscottella dark** + **chopped cocoa cookies** covered.



6) Fourth and last layer is made by **Cremapiù Preparation** flavored as indication at page nr. 4



7) By helping of a spatula, make smooth the surface of the cake



8) Put into a blast freezer for few hours













9) Take off the cake from the mold, removing the acetate tape, glaze with **Nocciolotta Dark** and decorate with biscuit like oreo or at your pleasure Put into blast freezer for at least 15 minutes



Sneackers Cake

INGREDIENTS

-  Powder Preparation Cremapiù 
- Biscuit Nocciolotta Arachidi flavored
-  Peanuts Butter Paste 

-  Roasted Caramelized Peanuts 
-  Nocciolotta Peanuts 
-  Variegato Salted Peanuts 



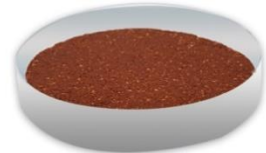
- 1) Use a stainless steel ring for cakes diameter 22/24 cm



- 2) Put inside the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



- 3) First layer is made by a bottom of biscuit **Nocciolotta Peanuts** flavored



- 4) Second layer, which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavored and mixed with a whisk **80 g of Peanuts Butter Paste**



- 5) Third layer is made by **Variegate Salted Peanuts + chopped caramelized peanuts covered**.



- 6) Fourth and last layer, is made by **Cremapiù Preparation** flavored as indication at page nr. 4



- 7) With a spatula, make smooth the surface of the cake



- 8) Put into a blast freezer for few hours



- 9) Take off the cake from the mold, removing the acetate tape, glaze with **Nocciolotta Peanuts** and decorate with biscuit like oreo or at your pleasure
Put into blast freezer for at least 15 minutes



Rock Cake



INGREDIENTS

Powder Preparation Cremapiù

- Biscuit Nappirock flavored

Hazelnut "P" Dark Paste

Variegato Nappirock

Roasted Chopped Hazelnut 8+

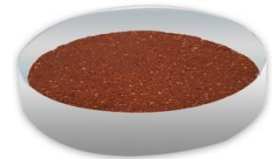
- 1) Use a stainless steel ring for cakes diameter 22/24 cm



- 2) Put inside the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



- 3) The first layer is made by a bottom of **biscuit Nappirock**



- 4) Second layer which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavore and mixed with a whisk of **60 g of Paste Hazelnut "P" Dark + 40 g of Nappirock**



- 5) Third layer is made by **Variegato Nappirock + chopped roasted hazelnut..**



- 6) Fourth and last is made by **Cremapiù Preparation flavored** as indication at page nr. 4



- 7) By helping of a spatula, make smooth the surface of the cake



- 8) Put into a blast freezer for few hours



- 9) Take off the cake from the mold, removing the acetate tape, glaze with **Nappirock** and decorate with chopped roasted hazelnut and hazelnut caremelized
Put into blast freezer for at least 15 minutes

GLAZE AND DECORATE













REMOVE ACETATE TAPE

Amarena Cake

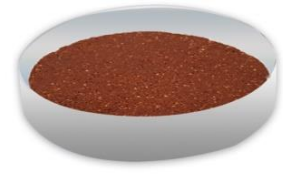


INGREDIENTS

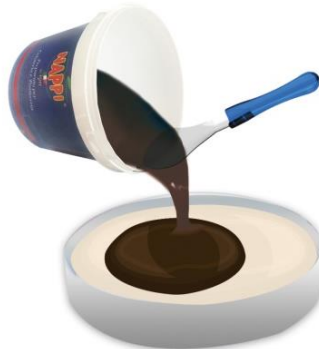
-  Powder Preparation Cremapiù 
- Biscuit Nocciolotta White Flavored
-  Prontofrutto Amarena 

-  Variegone Amarena 
-  Whole Amarena Cherries with stem in syrup 
-  Nocciolotta White 

- 1) Use a stainless steel ring for cakes diameter 22/24 cm
- 2) Put inside the ring a layer of roll acetate tape to avoid problems when we have to mould the cake
- 3) The first layer is made by a bottom of biscuit of **Nocciolotta White flavored**



- 4) Second layer which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavore and mixed with a whisk of **50 g of Prontofrutto Amarena**
- 5) Third layer is made by **Variegone Amarena + Whole Amarena Cherries with Stem in syrup**
- 6) Fourth and last is made by **Cremapiù Preparation flavored as indication at page nr. 4**



- 7) By helping of a spatula, make smooth the surface of the cake
- 8) Put into a blast freezer for few hours
- 9) Take off the cake from the mold, removing the acetate tape, glaze with **nocciolotta white** or alternatively with glassa golden amarena, decorate with **Whole Amarena Cherries with Stem**
Put into blast freezer for at least 15 minutes



GLAZE AND DECORATE



Bueno Cake



INGREDIENTS

 Powder Preparation Cremapiù



Variegato Nocciolbon



• Biscuit Nocciolotta flavoured



Granular Wafer milk chocolate coated and dark chocolate coated



 Wafer Paste



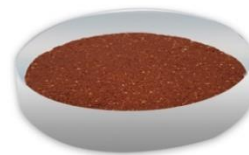
1) Use a stainless steel ring for cakes diameter 22/24 cm



2) Put inside the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



3) First layer is made by a bottom of **biscuit Nocciolotta** flavoured



4) Second layer which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavore and mixed with a whisk of **80 g Paste Wafer**



5) Third layer is made by **Variegato Nocciolbon + Granular wafer milk chocolate coated and dark chocolate coated**



6) Fourth and last is made by **Cremapiù Preparation** flavoured as indication at page nr. 4



7) By helping of a spatula, make smooth the surface of the cake



8) Put into a blast freezer for few hours







9) Take off the cake from the mold, removing the acetate tape, glaze with **variegato Nocciolbon**, decorate at pleasure. Put in blast freezer for 15 minutes






GLAZE AND DECORATE



Almond & Pistachio Crunch Cake

INGREDIENTS

-  Powder Preparation Cremapiù 
- Biscuit Pistacchio Crunch flavored
-  Nocciolotta 

-  Roasted Almond Italia Paste 
-  Variegato Pistachio Crunch 
-  Chopped Roasted Caramelized Pistachio 



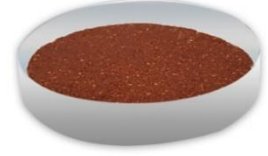
- 1) Use a stainless steel ring for cakes diameter 22/24 cm



- 2) Put inside the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



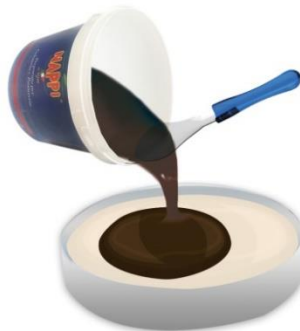
- 3) First layer is made by a bottom of **biscuit Pistachio Crunch flavored**



- 4) Second layer which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavore and mixed with a whisk of **80 g Roasted Almond Italia Paste**



- 5) Third layer is made by **Variegato Pistachio Crunch + Roasted Chopped Caramelized Pistachio**



- 6) Fourth and last is made by **Cremapiù Preparation flavored as indication at page nr. 4**



- 7) By helping of a spatula make smooth the surface of the cake



- 8) Put into a blast freezer for few hours



- 9) Take off the cake from the mold removing the acetate tape, glaze with **Variegato Pistachio Crunch**, decorate with chopped roasted caramelized Pistachio Put in blast freezer for 15 minutes



CheeseCake with Wildberries



INGREDIENTS

-  Powder Preparation Cremapiù  • Philadelphia Cheese or Spreadable Cheese
- Biscuit Nocciolotta White flavored  Variegato Wildberries 
-  Yogurtissimo Powder 

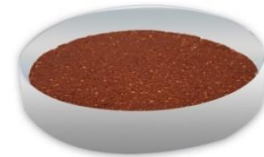
1) Use a stainless steel ring for cakes diameter 22/24 cm



2) Put inside the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



3) First layer is made by a bottom of **biscuit Nocciolotta White** flavored



4) Second layer which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavored and mixed with a whisk of **25 g Yogurtissimo** and **200/300 g Philadelphia Chees** or **any other spreadable cheese**



5) Third layer is made by **Variegato Wildberries**



6) Fourth and last layer is made by **Cremapiù Powder Preparation** flavored as indication at page nr. 4



7) By helping of a spatula, make smooth the surface of the cake



8) Put into a blast freezer for few hours






9) Take off the cake from the mold, removing the acetate tape, glaze with **variegato Wildberries**, decorate with fresh wildberries. Put in blast freezer for 15 minutes



Tiramisù Cake



INGREDIENTS

-  Powder Preparation Cremapiù 
- Biscuit Nocciolotta Caffè flavored
-  Tiramisù Paste 

-  Variegato Coffee Crunch 
-  Nocciolotta Coffee 

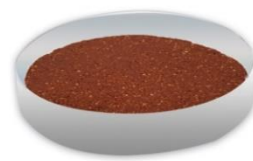
1) Use a stainless steel ring for cakes diameter 22/24 cm



2) Put inside the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



3) First layer is made by a bottom of **biscuit Nocciolotta Coffee** flavored



4) Second layer which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavored and mixed with a whisk of **60/80 g Tiramisù Paste**



5) Third layer is made by **Variegato Coffee Crunch**



6) Fourth and last layer is made by **Cremapiù Powder Preparation** flavored as indication at page nr. 4



7) By helping of a spatula, make smooth the surface of the cake



8) Put into a blast freezer for few hours



9) Take off the cake from the mold, removing the acetate tape, glaze with **Nocciolotta Coffee**

Put in blast freezer for 15 minutes



Pingù Cake

INGREDIENTS



Powder Preparation Cremapiù



- Cocoa Sponge Cake



Nocciolotta



Variegato White Cream



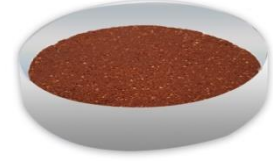
- 1) Use a stainless steel ring for cakes diameter 22/24 cm



- 2) Put the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



- 3) First layer is made by a bottom of **Cocoa Sponge Cake**



- 4) Second layer which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavored and mixed with a whisk of **50 g Variegato White Cream**



- 5) Third layer is made by **Nocciolotta**



- 6) Fourth and last layer is made by **Cremapiù Powder Preparation** flavored as indication at page nr. 4



- 7) By helping of a spatula, make smooth the surface of the cake



- 8) Put into a blast freezer for few hours



- 9) Take off the cake from the mold, removing the acetate tape, glaze **Nocciolotta** and **Nocciolotta White**. Decorate at plasure. Put in blast freezer for 15 minutes

GLAZE AND DECORATE



Sacher

INGREDIENTS

 Powder Preparation Cremapiù 

- Cocoa Sponge Cake

 Cocoa Powder 22/24 

 Variegato Apricots of Vesuvius 
 Nocciolotta 



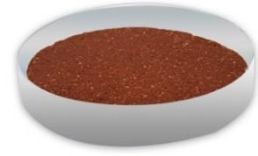
- 1) Use a stainless steel ring for cakes diameter 22/24 cm



- 2) Put the ring a layer of roll acetate tape to avoid problems when we have to mould the cake



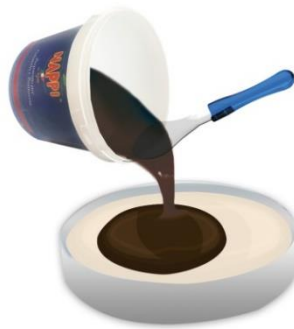
- 3) First layer is made by a bottom of **Cocoa Sponge Cake**



- 4) Second layer which is to be put into the aluminium ring with a sac a poche and to be spread with a spatula is made by Cremapiù Preparation, flavored and mixed with a whisk of **30 g di Cocoa Powder 22/24**



- 5) Third layer is made by **variegato Apricots of Vesuvius**



- 6) Fourth last layer is made by **Cremapiù Powder Preparation** flavored as indication at page nr. 4



- 7) By helping of a spatula, make smooth the surface of the cake



- 8) Put into a blast freezer for few hours



- 9) Take off the cake from the mold, removing the acetate tape, glaze with **Nocciolotta**. Decorate at pleasure
Put in blast freezer for 15 minutes

GLAZE AND DECORATE




Biscuit for Cakes and Miniglasses




Preparazione per Fondo Biscotto con Farina di Biscotto per Cheesecake Crunch

Preparation of Biscuit with Crunchy Cheesecake Biscuit Meal




1

Versare 1 Kg di Farina di biscotto per cheesecake Crunch in una ciotola
-
Pour 1 Kg of crunchy cheesecake biscuit meal in a bowl




2

Versare 500 g di Nociolotta White
-
Pour 500 g of Nociolotta White




3

Mescolare in modo energico al fine di raggiungere un prodotto omogeneo
-
Stir in a robust way to achieve a homogeneous product.




4

Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme
-
Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



5

Fondo torta compatto e croccante già a temperatura ambiente
-
A compact and crunchy fund pie at room temperature



6

Taglio netto
-
Clean cut

Preparazione per Fondo Biscotto Nappirock

Preparation of Nappirock Biscuit



1

Versare 1 Kg di Farina di biscotto per cheesecake in una ciotola
-
Pour 1 Kg of crunchy cheesecake biscuit meal in a bowl



2

Versare 750 g di Nappirock
-
Pour 750 g of Nappirock



3

Mescolare in modo energico al fine di raggiungere un prodotto omogeneo
-
Stir in a robust way to achieve a homogeneous product.



4

Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme
-
Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



5

Fondo torta compatto e croccante già a temperatura ambiente
-
A compact and crunchy fund pie at room temperature



6

Taglio netto
-
Clean cut

Preparazione per Fondo Biscotto Arachidi

Preparation of Peanuts Biscuit



1
Versare 1 Kg di Farina di biscotto per cheesecake in una ciotola

Pour 1 Kg of crunchy cheesecake biscuit meal in a bowl



2
Versare 500 g di Nocciolotta Arachidi

Pour 500 g of Nocciolotta Peanuts



3
Mescolare in modo energico al fine di raggiungere un prodotto omogeneo

Stir in a robust way to achieve a homogeneous product.



4
Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme

Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



5
Fondo torta compatto e croccante già a temperatura ambiente

A compact and crunchy fund pie at room temperature



6
Taglio netto

Clean cut

Preparazione per Fondo Biscotto Dark

Preparation of Dark Biscuit



1
Versare 1 Kg di Farina di biscotto al cacao in una ciotola

Pour 1 Kg of Cocoa biscuit meal in a bowl



2
Versare 750 g di Biscottella Dark

Pour 750 g of Biscottella Dark



3
Mescolare in modo energico al fine di raggiungere un prodotto omogeneo

Stir in a robust way to achieve a homogeneous product.



4
Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme

Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



5
Fondo torta compatto e croccante già a temperatura ambiente

A compact and crunchy fund pie at room temperature



6
Taglio netto

Clean cut

Preparazione per Fondo BiscottoWhite

Preparation of White Biscuit



1
Versare 1 Kg di Farina di biscotto per cheesecake in una ciotola

Pour 1 Kg of crunchy cheesecake biscuit meal in a bowl



2
Versare 500 g di Nocciolotta White

Pour 500 g of Nocciolotta White



3
Mescolare in modo energico al fine di raggiungere un prodotto omogeneo

Stir in a robust way to achieve a homogeneous product.



4
Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme

Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



5
Fondo torta compatto e croccante già a temperatura ambiente

A compact and crunchy fund pie at room temperature



6
Taglio netto

Clean cut

Preparazione per Fondo Biscotto Caffè

Preparation of Coffee Biscuit



1
Versare 1 Kg di Farina di biscotto per cheesecake in una ciotola

Pour 1 Kg of crunchy cheesecake biscuit meal in a bowl



2
Versare 500 g di Nocciolotta Caffè

Pour 500 g of Nocciolotta Coffee



3
Mescolare in modo energico al fine di raggiungere un prodotto omogeneo

Stir in a robust way to achieve a homogeneous product.



4
Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme

Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



5
Fondo torta compatto e croccante già a temperatura ambiente

A compact and crunchy fund pie at room temperature



6
Taglio netto

Clean cut

Preparazione per Fondo Biscotto Pistacchio Crunch

Preparation of Pistachio Crunch Biscuit



1
Versare 1 Kg di Farina di biscotto per cheesecake in una ciotola

Pour 1 Kg of crunchy cheesecake biscuit meal in a bowl



2
Versare 750 g di Pistacchio Crunch

Pour 750 g of Pistachio Crunch



3
Mescolare in modo energico al fine di raggiungere un prodotto omogeneo

Stir in a robust way to achieve a homogeneous product.



4
Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme

Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



5
Fondo torta compatto e croccante già a temperatura ambiente

A compact and crunchy fund pie at room temperature



6
Taglio netto

Clean cut

Preparazione per Fondo Biscotto Limone

Preparation of Lemon Biscuit



1
Versare 1 Kg di Farina di biscotto per cheesecake in una ciotola

Pour 1 Kg of crunchy cheesecake biscuit meal in a bowl



2
Versare 500 g di Nocciolotta Limone

Pour 500 g of Nocciolotta Lemon



3
Mescolare in modo energico al fine di raggiungere un prodotto omogeneo

Stir in a robust way to achieve a homogeneous product.



4
Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme

Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



5
Fondo torta compatto e croccante già a temperatura ambiente

A compact and crunchy fund pie at room temperature



6
Taglio netto

Clean cut

Preparazione per Fondo Biscotto Amarena

Preparation of Amarena Biscuit



Versare 1 Kg di Farina di biscotto per cheesecake Crunch in una ciotola

Pour 1 Kg of crunchy cheesecake biscuit meal in a bowl



Versare 500 g di Variegone Amarena

Pour 500 g of Variegone Amarena



Mescolare in modo energico al fine di raggiungere un prodotto omogeneo

Stir in a robust way to achieve a homogeneous product.



Versare il composto in un cerchio e stendere (con l'ausilio di una spatola) per creare uno strato uniforme

Pour the mixture into a circle and spread (with the aid of a spatula) to create an uniform layer



Fondo torta compatto e croccante già a temperatura ambiente

A compact and crunchy fund pie at room temperature



Taglio netto

Clean cut

Note

[illegible]