

Gelato for CAKES GELATO

Recipes



Recipes for **CREAM Gelato**,
stored and sold at $-18^{\circ}\text{C}/-20^{\circ}\text{C}$, for
GELATO CAKES, GELATO for RESTAURANTS



GELATO CAKES

The recipe book exclusively offers gelato recipes for creating finished products such as Gelato Cakes Parfait, and Semifreddo.

The final customizatio, from shapes and decorations to the addition of sponge cake, is left entirely to your professional creativity and craftsmanship.

RESTAURANT DESSERTS

These recipes allow you to offer restaurateurs a signature gelato that is ready to serve.

They provide a versatile solution for transforming your gelato into the ideal dessert for any end-of-meal experience

Chocolate

The recipes are balanced for Gelato with:

	Recepe 1	Recepe 2
TOTAL SOLIDS	43%	50%
FATS	14%	22%
NON FAT MILK	7%	6%
SUGARS	17%	17%
Other solids for difference		

INGREDIENTS	g Recepe 1	g Recepe 2
EASY&LATTE PARFAIT CIOCCOLATO	1200	1200
Whole milk 3,5% FAT Fresh/UHT	2060 (2L)	1030 (1L)
Cream 35% fat	1000	2000
Total	4260	4230



Egg Cream

The recipes are balanced for Gelato with:

	Recepe 1	Recepe 2
TOTAL SOLIDS	43%	50%
FATS	15%	22%
NON FAT MILK	8%	8%
SUGARS	17%	17%
Other solids for difference		

INGREDIENTS	g Recepe 1	g Recepe 2
EASY&LATTE PARFAIT CIOCCOLATO	1200	1200
Whole milk 3,5% FAT Fresh/UHT	2060 (2L)	1030 (1L)
Cream 35% fat	1000	2000
Total	4260	4230

Pistachio, Hazelnut, Almond

The recipe is balanced for a Gelato with:

TOTAL SOLIDS	48%
FATS	18%
NON FAT MILK	8%
SUGARS	16%
Other solids for difference	

INGREDIENTS	g
EASY&LATTE PARFAIT	1200
Whole milk 3,5% FAT Fresh/UHT	2060 (2L)
Cream 35% fat	1000
Hazelnut/pistachio/almond paste	420
Total	4680



Fiordilatte

The recipe is balanced for a Gelato with:

TOTAL SOLIDS	49%
FATS	21%
NON FAT MILK	10%
SUGARS	17%
Other solids for difference	

INGREDIENTS	g
EASY&LATTE PARFAIT	1500
Water	1200
Cream 35% fat	2100
Sugar	120
Total	4920



PREPARATION AND STORAGE

Cold Process

1. Disperse the product in room temperature or lukewarm water using an immersion blender. For chocolate flavors, use water heated to 50-60°C.
2. Let the mixture rest at room temperature for at least 10 minutes.
3. Pour the mixture into the batch freezer.
4. Blast chill at -30°C to -35°C for 5 minutes.
5. Store at a constant temperature between -18°C and -20°C.
6. Guaranteed 30 days, minimum shelf life, without the formation of any ice crystals.
7. For a shelf life of up to 60 days, we recommend storing at a minimum of -22°C, ideally at -25°C.