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# RECIPE BOOK for the real Italian Gelato

# HOW TO PRODUCE THE REAL ITALIAN GELATO



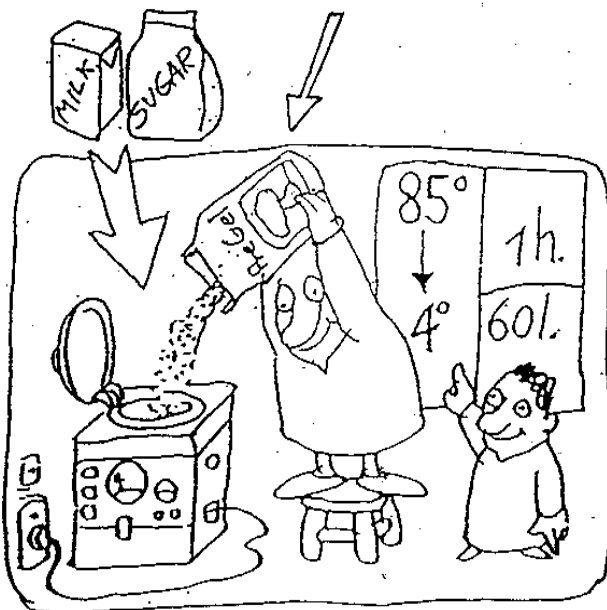
The production of handcrafted ice-cream is mainly concentrated in two phases:

## 1. Preparation of a BASE:

The Base is a mixture of milk, sugar, stabilizer ed emulsifier.

The stabilizer-emulsifier is a powder product made by PreGel. The aim of this ingredient is that of linking all the elements existing in the gelato Base.

The Base can be produced in two differents ways:



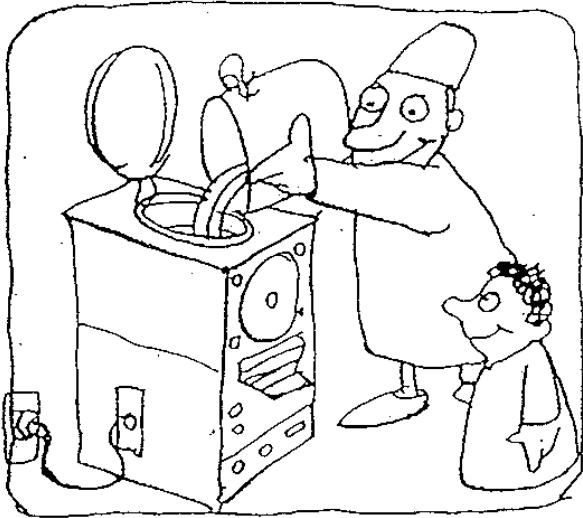
**HOT PROCESSING**, that is to say by means of a machine called *pasteurizer*. This machine has the aim of pasteurizing the Basic Mixture by warming until a temperature of 85 °C, with consequent drop in temperature till 4 °C. This process lasts for about 1 hour, for a quantity of about 60 litres of Base.



**COLD PROCESSING**, it is not necessary the *pasteurizer* and the Basic Mixture is simply obtained by mixing in a container the different ingredients. In this case it is always suggested to keep the Base apart for about one hour.

## 2. Creaming (freezing)

To the Base, should it be hot or cold processed, it has to be added the desired flavour.



The obtained mixture is then simply put in the *freezing machine*, that by cooling, mixing and incorporating air produces the final ice-cream, called "Gelato Artigianale". This process lasts from 5 to 10 minutes for about 5-10 litres of finished ice-cream.

*and now let's taste  
this  
fantastic italian Gelato!*



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***HOT  
PROCESSING  
Ice cream bases***

# CREMOSSISSIMA QUICK BASE

- **CODE REFERENCE:**

0578 CREMOSSISSIMA QUICK

- **MAIN CHARACTERISTICS:**

Hot processed base with fats and low-fat milk-solid.

- **PACKAGING:**

1 box: 8 bags of 1,750 Kg.

- **EVIDENCED INGREDIENTS:**

Creмосissima Quick does contain vegetable fats.

- **RECIPE:**

<u>CREMOSSISSIMA QUICK</u>	<u>350 gr</u>
<u>SUGAR</u>	<u>200 gr</u>
<u>WATER</u>	<u>1 lt</u>

CREMOSSISSIMA QUICK must be pasteurised at 85° C.

Then let the mix rest and freeze it.

CREMOSSISSIMA QUICK makes the gelato get more volume.

- **ADVANTAGES:**

- CREMOSSISSIMA QUICK is a base, leading for the kind of its formula.  
It allows getting an artisan gelato, much more creamy and softer than ever before.
- The perfect balance of all the ingredients, including the by-products of milk and the fats, enable to get a gelato with a very good texture and softness, just by adding some water and sugar.
- Moreover this formula allows to get a gelato with a delicate and clean cream taste, which is ideal not only for making Fiordilatte but also expressly created in order to best exalt the final gelato flavour you make with it.
- The life cabinet of this gelato is very good even after a few days. As a matter of fact the gelato remains perfectly creamy and scoopable.

# DIAMANT 50 BASE

- **CODE REFERENCE:**

01748 DIAMANT 50

- **MAIN CHARACTERISTICS:**

ice cream powder base for hot processing  
to obtain a long life gelato performer without losing quality

- **PACKAGING:**

1 carton: 8 bag of 2 kg.

- **EVIDENCED INGREDIENTS:**

does not contain vegetable fats  
contains powder milk

- **RECIPES:**

<b><u>standard</u></b>	<b><u>with cream</u></b>	<b><u>enriched recipe</u></b>
MILK 1 lt	MILK 1 lt	MILK 1 lt
SUGAR 220-250 gr	SUGAR 250 gr	SUGAR 230 gr
<b>DIAMANT 50 50 gr</b>	<b>DIAMANT 50 50 gr</b>	<b>DIAMANT 50 PREGEL 50 gr</b>
	CREAM (35% fats) 50-100 gr	CREAM (35% fats) 100 gr
		<b>PROTEINGEL PREGEL 30 gr</b>

Mix all the ingredients into the pasteurising machine and pasteurise using the programmed 85°C temperature cycle.

Add the final mix with the requested flavor and freeze on the ice cream making machine.

- **ADVANTAGES:**

- **Neutral flavour:** Diamant 50 base allows to exalt the final flavor of the gelato by adding PreGel pastes.
- **Smoothness/Creaminess:** Diamant 50 base produces a very creamy, smooth and clean cut gelato.
- **Gelato long lasting:** Diamant 50 base, even after several days, keeps the explained advantages on the produced gelato and does not permit any volume or structure alterations.
- **Overrun:** 35%



# DIAMANT 100 BASE

- **CODE REFERENCE:**

1608 DIAMANT 100

- **MAIN CHARACTERISTICS:**

Ice cream powder for the hot processing  
to obtain a long life gelato performer without losing quality

- **PACKAGING:**

1 carton: 8 bag of 1,5 kg.

- **EVIDENCED INGREDIENTS:**

Diamant 100 does contain vegetable fats  
contains powder milk

- **RECIPE**

MILK	1 lt
SUGAR	abt 230 gr
<b>DIAMANT 100</b>	<b>80-100 gr</b>

### **ENRICHED RECIPE**

MILK	1 lt
SUGAR	230 gr
<b>DIAMANT 100</b>	<b>100 gr</b>
PROTEINGEL	20 gr
CREAM	100 gr

It is suggested to add cream in order to obtain a mixture more rich.  
Base Diamant 100 has to be pasteurized at 85°C.. Let mature the mixture, then freeze.

- **ADVANTAGES:**

- Base Diamant 100 allows to obtain a gelato particularly creamy and dense.
- Base Diamant 100 produces a clean cut gelato and exalts added flavour tastes .
- Base Diamant 100 causes a big rise of the volume of the finished gelato.

# MAXIPAN 150

- **CODE REFERENCE:**

07008 MAXIPAN 150

- **MAIN CHARACTERISTICS:**

Product in powder for the hot processing of the bases.

- **PACKAGING:**

1 carton: 8 bag of 1,5 kg.

- **EVIDENCED INGREDIENTS:**

Maxipan 150 does contain vegetable fats

- **RECIPE**

MILK	1 lt
SUGAR	approximately 220 gr
<b>MAXIPAN 150</b>	<b>150 gr</b>

Base Maxipan 150 has to be pasteurized at 85°C.. Let mature the mixture, then freeze.

- **ADVANTAGES:**

- Maxipan 150 base allows obtaining a gelato particularly creamy and dense.
- Maxipan 150 base produces a clean-cut gelato and exalts added flavour tastes.
- Maxipan 150 base causes a big volume rise of the finished gelato.

# MAXIMASTRUTTURA 100 BASE

- **CODE REFERENCE:**

05508 MAXIMASTRUTTURA 100

- **MAIN CHARACTERISTICS:**

Product in powder for the hot processing of the bases.

- **PACKAGING:**

1 carton: 8 bag of 1,5 kg.

- **EVIDENCED INGREDIENTS:**

Maximastruttura 100 does contain vegetable fats

- **RECIPE**

MILK	1 lt
SUGAR	approximately 250 gr
<b>MAXIMASTRUTTURA 100</b>	<b>100 gr</b>

Base Maximastruttura 100 has to be pasteurized at 85°C. Let mature the mixture, then freeze.

- **ADVANTAGES:**

- Maximastruttura 100 base allows obtaining a gelato particularly creamy and dense.
- Maximastruttura 100 base produces a clean-cut gelato and exalts added flavour tastes.
- Maximastruttura 100 base causes a big rise of the volume of the finished gelato.

# VITTORIA SUPER 100 BASE

- **CODE REFERENCE:**

08408 VITTORIA SUPER 100

- **MAIN CHARACTERISTICS:**

ice cream powder base for hot processing to obtain an high quality milk base for gelato suggested for fast consuming ice cream shops

- **PACKAGING:**

1 carton: 8 bags of 1,5 kg each

- **EVIDENCED INGREDIENTS:**

contains vegetable fats

- **RECIPES:**

**Recite with 100 gr/lt. – the best quality**

MILK	1 lt
SUGAR	230 gr
<b>VITTORIA SUPER 100</b>	<b>100 gr</b>
CREAM	50 gr

**Enriched recipe**

MILK	1 lt
SUGAR	230 gr
CREAM	100 gr
<b>VITTORIA SUPER 100</b>	<b>100 gr</b>
<b>PROTEINGEL PREGEL</b>	<b>20 gr</b>

**Recipe with 80 gr/lt.**

MILK	1 lt
SUGAR	230-250 gr
<b>VITTORIA SUPER 100</b>	<b>80 gr</b>
CREAM	50-100 gr

Mix all the ingredients into the pasteurising machine and pasteurise using the programmed 85°C temperature cycle.

Add the final mix with the requested flavor and freeze on the ice cream making machine.

- **ADVANTAGES:**

- **Warm taste:** Vittoria Super improves the gelato with a warm taste feeling.
- **Smooth & Creamy:** Vittoria Super base produces a creamy, smooth and very compact gelato without losing the typical freshness of the Italian gelato.

# PREMIUM DARK CHOCOLATE

- **CODE REFERENCE:**

07408 PREMIUM DARK CHOCOLATE

- **MAIN CHARACTERISTICS:**

A complete, warm product that makes an extraordinary chocolate gelato for its creaminess and shelf life, its highly and embracing chocolate flavour, similar to the feeling you get from plain chocolate.

- **PACKAGING:**

1 carton: 8 bag of 1,5 kg.

- **EVIDENCED INGREDIENTS:**

Premium dark chocolate contains vegetable fats

- **RECIPE**

MILK	800 gr
WATER	200 gr
SUGAR	approximately 230 gr
<b>PREMIUM DARK CHOCOLATE</b>	<b>250 gr</b>

Cook the mixture in a pasteurizer at 85°C.

- **ADVANTAGES:**

- Premium dark chocolate allows to obtain a gelato particularly creamy.
- Premium dark chocolate allows to obtain a gelato which is extraordinary for its lasting in the cabinet
- Premium dark chocolate allows to obtain a gelato with an highly and embracing chocolate flavour

***COLD PROCESSING***  
***Ice cream & sorbet***  
***bases***

# CHOCOLATE 200

- **CODE REFERENCE:**

00548 CHOCOLATE 200

- **MAIN CHARACTERISTICS:**

chocolate ice cream powder base for hot and cold processing to obtain the best quality chocolate gelato.

- **PACKAGING:**

1 carton: 8 bags x 2 Kg

- **EVIDENCED INGREDIENTS:**

does not contain any vegetable fats

- **RECIPES:**

## **Chocolate Base**

CHOCOLATE 200	200 gr
SUGAR	approximately 200 gr
MILK	1lt

## **Enriched Chocolate Base**

WHOLEMILK	1 lt
SUGAR	210 gr
CHOCOLATE 200	200 gr
CREAM	50 gr
VELLUTINA	4 gr

Mix all the ingredients into the pasteurizing machine and pasteurize using the programmed 85°C temperature cycle.

- **ADVANTAGES:**

- Chocolate 200 base produces a bitter chocolate taste gelato, with dark color and soft, smooth structure.
- Chocolate 200 eliminates the several problems, which the preparation of an home-made gelato can imply.
- It is practical in the utilization and it allows obtaining a very smooth gelato.

# BIANCOLATTE SPRINT

- **CODE REFERENCE:**

32301 BIANCOLATTE SPRINT BASE

- **MAIN CHARACTERISTICS:**

Product in powder for cold and hot processing

- **PACKAGING:**

1 carton: 12 bags of 1kg each.

- **EVIDENCED INGREDIENTS:**

Biancolatte Sprint Base does contain vegetable fats

- **RECIPE**

MILK	2,5 lt
BIANCOLATTE SPRINT	1 kg

Stir the content of the bag with the milk by a mixer, then put the mixture into the ice-cream machine. To achieve the best result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

- **ADVANTAGES:**

- Biancolatte Sprint follows the more and more widespread concept of the full practicality and quickness of preparation.
- You need only to mix the ready powder with the milk, without the need to pasteurize. You will obtain a base with a strong flavour of milk-cream and with thick and a creamy structure.
- The utmost easiness of preparation makes it perfect for all the occurrences, however allowing obtaining a high quality product.



# FIORPANNA

- **CODE REFERENCE:**

02208 FIORPANNA

- **MAIN CHARACTERISTICS:**

White base in powder for cold and hot processing

- **PACKAGING:**

1 carton: 8 bags of 1,5 kg each

- **EVIDENCED INGREDIENTS:**

Fiorpanna does not contain vegetable fats

- **RECIPES:**

### **Cold processing with a strong flavour**

MILK	1 lt
SUGAR	250 gr
FIORPANNA	50 gr
CREAM	50 gr

### **Hot processing with a strong flavour**

MILK	1 lt
SUGAR	250gr
FIORPANNA	50 gr
CREAM	50 gr

- **ADVANTAGES:**

- Fiorpanna allows obtaining a delicious gelato. The gelato made with this powder may be served as it is or may be a top-quality base for all traditional pastes (especially Granstracciatella Reale).
- It has a strong flavour of fresh cream.

# PANNAGEL

- **CODE REFERENCE:**

02348 PANNAGEL

- **MAIN CHARACTERISTICS:**

ice cream powder base for cold or hot processing  
to produce quickly milk based gelato

- **PACKAGING:**

1 carton: 8 bags of 2 kg each.

- **EVIDENCED INGREDIENTS:**

does not contain vegetable fats

- **RECIPES:**

<b><u>standard</u></b>		<b><u>Enriched recipe</u></b>	
MILK	1 lt	MILK	1 lt
SUGAR	250 gr	SUGAR	230 gr
PANNAGEL	50 gr	DEXSTROSE	40 gr
		SKIMMED POWDER MILK	30 gr
		PANNAGEL	50 gr
		CREAM (35% FAT)	100 gr

Mix all the ingredients and let the liquid mix rest for half an hour.

Add the final mix with the requested flavor and freeze on the ice cream making machine.

- **ADVANTAGES:**

- **Speed:** Pannagel base allows to prepare a gelato in a couple of minutes
- **Smooth & Creamy:** Pannagel base produces a creamy and smooth gelato. No milk powder flavor should be tested.

# TOTALBASE®

- **CODE REFERENCE:**

09308 TOTALBASE

- **MAIN CHARACTERISTICS:**

ice cream & sorbet powder base for cold or hot processing  
to produce quickly an high quality milk or water based gelato (sorbet)  
ONE BASE FOR ALL NEEDS

- **PACKAGING :**

1 carton: 8 bags of 1,5 kg each.

- **EVIDENCED INGREDIENTS:**

contains vegetable fats and milk powder

- **RECIPES:**

## **Dosage for milk gelato**

MILK	1 lt
SUGAR	abt. 220 gr
TOTALBASE	100 gr
PREGEL TRADITIONAL PASTES	see suggested dosage

## **Dosage for fruit gelato**

WATER	1lt
SUGAR	abt. 300 gr
TOTALBASE	100 gr
FORTEFRUTTO	100 gr

## **Gelato with 30% fruit**

WATER	1lt
SUGAR	450 gr
TOTALBASE	165 gr
FORTEFRUTTO	75 gr
FRESH OR FROZEN FRUIT	670 gr

Mix all the ingredients and let the liquid mix rest for half an hour.

Add the final mix with the requested flavor and freeze on the ice cream making machine.

- **ADVANTAGES:**

- **Flexibility:** a unique base for all needs.
- **Structure/Flavor:** it is possible to prepare a gelato with a COMPACT creamy structure and a worm taste. It exalts both water (strawberry, melon, and kiwi...) or milk tastes (chocolate, hazelnuts...).

# LIMONE 50

- **CODE REFERENCE:**  
04048 LIMONE 50
- **MAIN CHARACTERISTICS:**  
Product in powder to prepare lemon gelato
- **PACKAGING:**  
1 carton: 8 bags of 2 kg each
- **EVIDENCED INGREDIENTS:**  
does not contain milk powder and vegetable fats.
- **RECIPES:**

<b><u>standard</u></b>		<b><u>Enriched recipe</u></b>	
LIMONE 50	50 gr	LIMONE 50	125 gr
SUGAR	350-400gr	SUGAR	820 gr
WATER	1 lt	DEXSTROSE	100 gr
VELLUTINA	4 gr	LEMON JUICE	130 gr
		WATER	2,5 lt
		VELLUTINA	10 gr

Dry mix powder and sugar, add water little by little and let the mixture mature for a few hours and then let it freeze.

With the enriched recipe the gelato will keep its structure extremely well.

## **NEW RECIPE**

### **Sgroppinio gelato for restaurants**

LIMONE 50	150 gr
SUGAR	750 gr
FRUTTOSA	25 gr
WHITE DRY WINE	250 gr
WODKA	200 gr
LEMON JUICE	150 gr
WATER	2 lt

- **ADVANTAGES :**
  - **Quality/Practicality** allows to prepare an optimum gelato with the lemon flavor without the use of fresh lemon juice. Standard quality of the final gelato is always granted at top level.
  - **Convenience:** the price is reasonable.

# FRUTTOSA® (Sorbet powder base)

- **CODE REFERENCE:**

02108 FRUTTOSA 50

- **MAIN CHARACTERISTICS:**

sorbet powder base for cold or hot processing  
the real sorbet; zero fat contains

- **PACKAGING :**

1 carton: 8 bags of 2 kg.

- **EVIDENCED INGREDIENTS:**

Do not contain powder milk either vegetable fat.

- **RECIPES:**

## COLD PROCESSING

### Only water

#### only Fortefrutto

FRUTTOSA	50 gr
WATER	1 lt
SUGAR	300 gr
FORTEFRUTTO	100 gr

#### 20% of Fruit+ Fortefrutto

FRUTTOSA	70 gr
WATER	1 lt
SUGAR	400 gr
WHISKED FRUIT	420 gr
FORTEFRUTTO	60 gr

#### 30% of Fruit+ Fortefrutto

FRUTTOSA	70 gr
WATER	850 gr
WHISKED FRUIT	560 gr
SUGAR	380 gr
FORTEFRUTTO	60 gr

#### 40% of Fruit+ Fortefrutto

FRUTTOSA	70 gr
WATER	620 gr
SUGAR	365 gr
WHISKED FRUIT	840 gr
FORTEFRUTTO	60 gr

### water and milk

#### Fortefrutto + Milk

FRUTTOSA	50 gr
WATER	500 gr
MILK	500 gr
SUGAR	250 gr
FORTEFRUTTO	100 gr

#### 20% of Fruit + Milk + Fortefrutto

FRUTTOSA	70 gr
WATER	500 gr
MILK	500 gr
WHISKED FRUIT	420 gr
SUGAR	340 gr
FORTEFRUTTO	60 gr

#### 30% of Fruit + Milk + Fortefrutto

FRUTTOSA	70 gr
WATER	450 gr
MILK	390 gr
WHISKED FRUIT	560 gr
SUGAR	340 gr
FORTEFRUTTO	60 gr

#### 40% of Fruit + Milk + Fortefrutto

FRUTTOSA	70 gr
WATER	340 gr
MILK	280 gr
WHISKED FRUIT	840 gr
SUGAR	340 gr
FORTEFRUTTO	60 gr

**FORTEFRUTTO:** pure fruit concentrate paste.

**IMPORTANT:** For each tub add always about 10 gr. of SETAGEL and eventually 25-30 gr. of FRIZZI or a little of lemon juice.

For a better result, let rest the mixture for two hour in order to let the fruit to fit the flavour to the water and to let the stabilizers to hydrate in the best way.

## HOT PROCESSING CONCENTRATE SYRUP

Syrup helps to improve the structure of the sorbet. Icing process and oxidation phenomenon should be reducing through concentrate syrup use. Syrups allow simplifying the mixture's preparation for the cream processing. Syrup should be maintained refrigerated.

Syrup preparation:

WATER	500 gr
FRUTTOSA	120 gr
SUGAR	650 gr
CONCENTRATED SYRUP	1270 gr

Mix the powders to water and pasteurize at 65°.

Recipes are based on 5 liters tubs (about 3,5 kg). To have the exact quantities of syrup to prepare let time the initial recipe for the number of tubs needed.

### Only water

#### ***Only Fortefrutto***

CONCENTRATED SYRUP	1330 gr
WATER	1980 gr
FORTEFRUTTO	250 gr

#### ***20% Fruit + Fortefrutto***

CONCENTRATED SYRUP	1330 gr
WATER	1280 lt
WHISKED FRUIT	750 gr
FORTEFRUTTO	110 gr

#### ***30% Fruit + Fortefrutto***

CONCENTRATED SYRUP	1320 gr
WATER	990 gr
WHISKED FRUIT	1000 gr
FORTEFRUTTO	110 gr

#### ***40% Fruit + Fortefrutto***

CONCENTRATED SYRUP	1270 gr
WATER	600 gr
WHISKED FRUIT	1500 gr
FORTEFRUTTO	110 gr

### Water and milk

#### ***Fortefrutto + Milk***

CONCENTRATED SYRUP	1170 gr
WATER	790 gr
MILK	1250 gr
FORTEFRUTTO	250 gr

#### ***20% Fruit + Milk + Fortefrutto***

CONCENTRATED SYRUP	1170 gr
WATER	440 gr
MILK	900 gr
WHISKED FRUIT	750 gr
FORTEFRUTTO	110 gr

#### ***30% Fruit + Milk + Fortefrutto***

CONCENTRATED SYRUP	1170 gr
WATER	340 gr
MILK	700 gr
WHISKED FRUIT	1000 gr
FORTEFRUTTO	110 gr

#### ***40% Fruit + Latte + Fortefrutto***

CONCENTRATED SYRUP	1170 gr
WATER	150 gr
MILK	500 gr
WHISKED FRUIT	1500 gr
FORTEFRUTTO	110 gr

**FORTEFRUTTO:** pure fruit concentrate paste; see pag.

**IMPORTANT:** on each recipe add about 10 gr. of VELLUTINA and 25-30 gr. of FRIZZI or lemon juice.

- **SUGGESTIONS:**

Recipe: only with water: Amarena (sour cherry), Ananas (pineapple), Fragola (strawberry), Fragolina (wild strawberry), Frutto della Passione (Passion Fruit), Lampone (raspberry), Mango, Mela (apple), Mirtillo (blueberry), Mora, Papaja, Cedro, Frutti di Bosco, (forest berries) Arancia (orange), Limone Mediterraneo, Kiwi, Mandarino;

Recipe: water and milk: Albicocca (apricot), Banana, Fragola (strawberry), Melone (melon), Mirtillo (blueberry), Pesca (peach) and acidity-less fruits.

- **ADVANTAGES :**

- **Flavour:** Fruttosa does not contain powder milk, neither vegetal fats. For this reason it is possible to made the real Sorbetto/Sorbet (water based gelato).
- **Smoothness/Creaminess:** with Fruttosa the gelato with the fruit flavor will stay creamy and smoothness even at the same temperature of the ice cream at the cream flavor.
- **Quality:** the more we can put fruits the more we can improve the quality of the gelato, but as a result we have a prices rise.

# NEUTRAL BASESOIA

- **CODE REFERENCE:**

09408 NEUTRAL BASE SOYA

- **MAIN CHARACTERISTICS:**

A powder mix based on Soya suitable for the preparation of both sorbets and premium gelato-COLD processing.

- **PACKAGING:**

1 carton: 8 bags of 2 kg. each.

- **EVIDENCED INGREDIENTS:**

The Soya present in this product is not genetically modified. It does not contain common sugar but fructose.

- **RECIPES:**

**A. PREMIUM ICE-CREAM**

<u>SOYA BASE</u>	<u>500 gr.</u>
<u>WATER</u>	<u>1 lt.</u>

To obtain a flavoured premium ice cream, we suggest using just the following "Pre Gel Traditional Pastes":

<u>CACAOPAT</u>	<u>70-100 gr./kg.</u> (pure chocolate paste – sugar & milk free)
<u>HAZELNUT</u>	<u>70-100 gr./kg.</u> (pure hazelnut paste – sugar & milk free)
<u>PISTACHIO SICILIA</u>	<u>70-100 gr./kg.</u> (pure pistachio paste – sugar & milk free)
<u>REGINA HAZELNUT</u>	<u>70-100 gr/Kg.</u> (pure hazelnut paste – sugar & milk free)
<u>CREMA NOCCIOLA</u>	<u>70-100 gr/Kg.</u> (pure hazelnut paste – sugar & milk free)

Add to the mix (water+Base Soya) one of the paste according to their standard dosage.

**B. SORBETS WITH FRUIT:**

<u>SOYA BASE</u>	<u>500 gr.</u>
<u>WATER</u>	<u>640 lt.</u>
<u>FRESH OR FROZEN FRUIT</u>	<u>460 gr.</u>

Procedure: melt powder in water, add the shacked fruit and let the mixture stand for a couple of hours. Then freeze.

- **ADVANTAGES :**

We recommend Soya base to:

- All those persons who do not tolerate milk;
- Diabetic persons (it does not contain any saccharose sugar)
- All those persons particularly caring of health diets;
- All those persons affected by hypercholesterolemia (it does not contain any fat)



# *FRUIT FLAVOURS*

# FORTEFRUTTO (the pure paste of fruit)

- **REFERENCE:**

AMARENA CHERRY C  
APRICOT C/N  
BANANA C/N  
BILBERRY C/N  
BLACKBERRY C/N  
BLACKCURRANT N  
CEDRO C  
CHERRY N  
EXOTIC NS  
FOREST BERRIES C/N  
GOLDEN KIWI N  
GRAPES C/N  
GREEN APPLE C/N  
KIWI C/N  
MANDARIN N  
MANGO ALPHONSO N  
MARASCA SOUR CHERRY N  
MEDITERRANEAN LEMON N  
MELON C/N  
ORANGE C/N  
PAPAYA C/N  
PASSIONFRUIT - MARACUJA C/N  
PEACH C/N  
PEACH MANGO N WITH VIT A..C.E.  
PEAR N  
PINEAPPLE C/N  
PINK GRAPEFRUIT C/N  
RASPBERRY C/N  
STRAWBERRY C/N  
WILD STRAWBERRY C  
(C= with colorants, N= with natural colorants)

- **MAIN CHARACTERISTICS:**

pure concentrate paste of fruit studied for the production of gelato & sorbet

- **NOTE:**

Mandarin consisting of : MANDARIN I /MANDARIN II;  
Mediterranean Lemon consisting of: LIMONFIORE/LIMONAGRO

- **PACKAGING:**

1 carton: 2 can of 3 kg each.

- **USE OF FORTEFRUTTO**

- In order to obtain an excellent performance of Fortefrutto it is suggested to use PreGel Fruttosa or Totalbase bases.

- Fortefrutto fruit pastes can be used with a 70 gr/kg dosage, or with a 30 gr/kg dosages if you want to strengthen a gelato made with fresh fruits.
  
- **ADVANTAGES:**
  - **Flavor/Quality:** fresh fruit, used to prepare the gelato, should not be always on the right point; the final gelato could be good and colorful as not. Fortefrutto Pre Gel allows maintaining constant the right color and the right flavor of final the gelato.

# TANTAFRUTTA

- **REFERENCE:**

ANANAS/PINEAPPLE  
CILIEGIA/CHERRY  
FRAGOLA/STRAWBERRY  
FRUTTI DI BOSCO/FORREST BERRIES  
MELA RENETTA/RENNET APPLE  
PESCA/PEACH

- **MAIN CHARACTERISTICS:**

A paste worked out to flavour the fruit gelato.

- **PACKAGING:**

1 carton: 2 can of 3 kg each.

- **ADVANTAGES:**

A new line of pastes with a high fruit content to quickly make an excellent gelato with no need to add fresh fruit.

# ***THE CLASSICAL FLAVOURS***

***based on dried fruit and  
traditional Italian  
specialties***

## SUGGESTED FLAVOUR RECIPES:

## SUGGESTED DECORATIONS:

### **ALPENCARAMEL**

White base mix	kg	1
ALPENCARAMEL PreGel	gr	25-30

### **AMARETTO**

#### **(Bitter almonds and cocoa)**

White base mix	kg	1
AMARETTO PreGel	gr	50

Decorate pan with whole or crumbled macaroons.

### **BUBBLE GUM**

White base mix	kg	1
BUBBLE GUM PreGel	gr	35

Variegate with CORIANDOLINE Pre Gel Strawberry or Lemon flavors.

### **CACAOPAT**

White base mix	kg	1
CACAOPAT PreGe	gr.	70-100

#### ***Note: difference between Cacaopat and Prontociocc chocolate pastes:***

1. Cacaopat paste does not contain any sugar, the taste of the obtained gelato is weak and delicate.
2. Prontociocc contains sugar and the final product is characterized by a stronger plain chocolate taste.

### **CANNELLA**

#### **(Cinnamon)**

White base mix	kg	1
CANNELLA PreGel	gr	25-35

### **CAPPUCCINO/LATTE MACCHIATO**

White base mix	kg	1
LATTE MACCHIATO PreGel	gr	50

### **CARAMAO MOU**

White base mix	kg	1
CARAMAO PreGel	gr	25-30

### **CARAMEL**

White base mix	kg	1
CARAMEL PreGel	gr	20-35

Decorate with TOPPING CARAMEL PreGel.

### **CASSATA SICILIANA**

#### **(With pieces of candied fruit)**

White base mix	kg	1
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Decorate with pieces of chocolate.

CASSATA SICILIANA PreGel gr 175

### **CIAMBELLA**

#### **(Italian style plum-cake)**

White base mix	kg	1
CIAMBELLA PreGel	gr	50

Decorate with pieces of sponge-cake.

### **CIOCCOLATINO**

#### **(chocolate sweets)**

White base mix	kg	1
CIOCCOLATINO PreGel	gr	70

Variegate with GRANSTRACCIATELLA REALE PreGel or with CORIANDOLINE Pre Gel.

### **CIOCCOLATO BIANCO**

#### **(White Chocolate)**

White base mix	kg	1
CIOCCOLATO BIANCO PreGel	gr	70

Variegate with CORIANDOLINE Pre Gel white chocolate flavour.  
In order to obtain KINDER flavour variegate with Arabeschi DONATELLA

### **CIOCCOLATO ALL'ARANCIO**

#### **(Orange Chocolate)**

White base mix	kg	1
CIOCCOLATO ALL'ARANCIO PreGel	gr	50

### **COCCO**

#### **(Coconut)**

White base mix	kg	1
COCCO PreGel	gr	70

« **BOUNTY flavor** »  
variegate with ARABESCHI DONATELLA PreGel.

### **COLA**

Cola paste	gr	50
Fruttosa	gr	50
Sugar	gr	300
Water	lt	1

### **COFFEE MOKA CONCENTRATO**

White base mix	kg	1
COFFEE MOKA CONCENTRATO	gr	30

### **COFFEE COSTA D'ORO**

White base mix	kg	1
COFFEE COSTA D'ORO	gr	70

**CREMA CAFFE'**

White base mix	kg	1
CREMA CAFFE'	gr	35-40

**CONFETTO**

White base mix	kg	1
CONFETTO Pregel	gr	100

**CREMA ALL'UOVO****(Egg Cream)**

White base mix	kg	1
CREMA ALL'UOVO PreGel	gr	70

**CREMA FIORENTINA****(Italian Specialties)**

White base mix	kg	1
CREMA FIORENTINA PreGel	gr	50-60

Decorate the surface and the inner with JOLLY CROCCANTE PreGel.

**CREMA LIMONE**

White base mix	kg	1
CREMA LIMONE PreGel	gr	70

Ripple with ARABESCHI FRAGOLISSIMA PreGel.

**CREMA MASCARPONE (cheese cream)**

White base mix	kg	1
CREMA MASCARPONE PreGel	gr	50

Decorate with TOPPING CAFFE' PreGel, ARABESCHI FRAGOLISSIMA, or nut kernels.

**CREMA DEI CAMPIONI**

White base mix	kg	1
CREMA DEI CAMPIONI	gr	60

**CREMA NOCCIOLA****(Hazelnut cream)**

White base mix	kg	1
CREMA NOCCIOLA PreGel	gr	70

**CREMA NOCE DI SORRENTO**

White base mix	kg	1
CREMA NOCE DI SORRENTO Pregel	gr	70

**CREME A L'ORANGE PREGEL COINTREAU**

White base mix	kg	1
CREME A L'ORANGE COINTREAU PreGel	gr	70



### **CREMA PISTACCHIO**

#### **(Special pistachio)**

White base mix	kg	1
CREMA PISTACCHIO PreGel	gr	70

### **CROCCANGELO**

#### **(Crunch)**

White base mix	kg	1
CROCCANGELO PreGel	gr	70-100

### **CROCCANTINO**

#### **(Crunch and rum)**

White base mix	kg	1
CROCCANTINO PreGel	gr	70

JOLLY CROCCANTE Pre Gel.

### **DONATELLA**

#### **(Cream of Chocolate and Hazelnut)**

White base mix	kg	1
DONATELLA PreGel	gr	120

« **ROCHER flavor** »

Variegate with Arabeschi DONATELLA  
ROCK

### **GELAZZURRA - Blue Flag -**

White base mix	kg	1
GELAZZURRA PreGel	gr	35

### **GIANDUIA**

#### **(Chocolate with hazelnut flavor)**

White base mix	kg	1
GIANDUIA PreGel	gr	85

(If it gets hard, add 50 gr. of sugar)

### **GRAN STRACCIATELLA REALE (chocolate chips)**

White base mix	kg	1
GRANSTRACCIATELLA REALE	gr	50

### **LIQUIRIZIA**

#### **(Liquorice)**

White base mix	kg	1
LIQUIRIZIA PreGel	gr	70

### **MALAGA**

#### **(Rum and raisin)**

White base mix	kg	1
MALAGA PreGel	gr	70

**MANDORLA****(Roasted Almond)**

White base mix	kg	1
MANDORLA TOSTATA PreGel	gr	70-100

Decorate with pieces of almonds.

**MARRON GLACE'****(Chestnut)**

White base mix	kg	1
MARRON GLACE' PreGel	gr	70

**MIELE****(Honey)**

White base mix	kg	1
MIELE PreGel	gr	100

**MENTA****(White or green mint)**

White Base mix	kg	1
MENTA PreGel	gr	35

Menta N= white mint

Menta C= green mint

**« AFTER EIGHT flavor »**

Variegate gelato with STRACCIATELLA

**NOCCIOLA P.(fine-granulated)****(Hazelnut P.)**

White base mix	kg	1
NOCCIOLA PreGel	gr	70

If it tends to harden, add 50 gr of sugar or dextrose and a little spoon of Vellutina PreGel.

We advise to add some toasted hazelnuts or granular hazelnuts into the pan or variegate with ARABESCHI DONATELLA PreGel or ARABESCHI PRALINE HAZELNUT

**NOCCIOLA REGINA**

White base mix	kg	1
NOCCIOLA REGINA PreGel	gr	80-120

**NOCCIOLA "ELITE" DARK**

White base mix	kg	1
NOCCIOLA ELITE PreGel	gr	70

**NOCE****(Walnut)**

White base mix	kg	1
NOCE PreGel	gr	70

Decorate with nut coated with burnt sugar

**PANNACOTTA****(Cooked cream)**

White base mix	kg	1
PANNACOTTA PreGel	gr	100

Variagate with TOPPING CARAMEL PreGel.

**PANNAPANNA**

White base mix	kg	1
PANNAPANNA PreGel	gr	35

**PEPITA (Honey-almond-choco crunch)**

White base mix	kg	1
PEPITA PreGel	gr	50-70

**PISTACCHIO (fine)**

White base mix	kg	1
PISTACCHIO (fine) PreGel	gr	25-35

Decorate with pistachios.

**PISTACCHIO (granulated)**

White base mix	kg	1
PISTACCHIO (granulated) PreGel	gr	25-35

Decorate with pistachios.

**PISTACCHIO SICILIA**

White base mix	kg	1
PISTACCHIO SICILIA PreGel	gr	70-100

**PRONTOCIOCC**

White base mix	kg	1
PRONTOCIOCC PreGel	gr	100

**TARTUFO BIANCO (white truffle)**

White base mix	kg	1
TARTUFO BIANCO PreGel	gr	70

Decorate with roasted hazelnuts

**TARTUFO AL BACIO (truffle)  
(Chocolate with whole size hazelnuts)**

White base mix	kg	1
TARTUFO AL BACIO PreGel	gr	130

If it grows hard, add 50 gr of dextrose or sugar. Add toasted hazelnuts, while gelato gets out of whisking machine.

**TIRAMISU'****(Italian Specialties)**

White base mix	kg	1
TIRAMISU' PreGel	gr	80

Powder pan with cacao. Add, eventually in layers, finger-biscuits or sponge-cake soaked with ZUPPI CAFFE' PREGEL.

**TORRONE****(Almond Nougat)**

White base mix	kg	1
TORRONE PreGel	gr	70

Decorate with pieces of almond nougat.

**TORTA DI MELE****(Apple Pie)**

White base mix	kg	1
TORTA DI MELE PreGel	gr	50

Variegate with ARABESCHI TORTA DI MELE PreGel.

**VANIGLIA ANTICA****(Old fashioned Italian vanilla cream)**

White base mix	kg	1
VANIGLIA ANTICA PreGel	gr	25-35

**VANIGLIA CLASSICA BOURBON**

White base mix	kg	1
VANIGLIA ANTICA PreGel	gr	25-35

**VANILLA (With vanilla pods )**

White base mix	kg	1
VANILLA PreGel	gr	25-35

**VANIGLIA MEXICO SUPERIOR (French note)**

White base mix	kg	1
VANIGLIA MEXICO SUPERIOR PreGel	gr	25-40

**ZABAJONE (egg,wine)**

White base mix	kg	1
ZABAJONE PreGel	gr	80-90

Decorate with TOPPING ZABAJONE PreGel.

**ZABAJONE N (natural colouring)**

White base mix	kg	1
ZABAJONE N PreGel	gr	80-90

**ZABAJONE VITTORIA (In glass jars-The classic superior)**

White base mix	kg	1
ZABAJONE VITTORIA PreGel	gr	80-90

**ZUPPA INGLESE****(Italian Specialty)**

White base mix	kg	1
ZUPPA INGLESE PreGel	gr	25-35

Divide with 2 layers of sponge-cake soaked with ZUPPI ALKERMES Pre Gel.  
Optional: add some STRACCIATELLA PreGel or ARABESCHI CIOCCOLATO FONDENTE

# ***SPRINT PRODUCTS***

# SPRINT PRODUCTS

The use of the sprint products allows obtaining, quickly, an high quality gelato with a warm and full taste feeling.

It is a further possibility that let the ice-cream maker to vary his offer of products with a very small effort: it is decided to insert the flavor at the last moment, even though it is guaranteed an excellent result.

## AGRUMACE SPRINT

- **REFERENCE:**

32801 AGRUMACE SPRINT

- **MAIN CHARACTERISTICS:**

Complete product to prepare a gelato with a citrus flavour, fresh, summery and rich in vitamins.

- **PACKAGING:**

1 carton: 12 bags of 1,1 kg each.

- **RECIPE:**

<u>WATER</u>	<u>2,5 lt</u>
<u>AGRUMACE SPRINT</u>	<u>1,1 kg</u>

Pour the contents of the bag in the water, shake with a mixer, then pour into the gelato machine. To achieve the best result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

# WATERMELON SPRINT

- **REFERENCE:**

31701 WATERMELON SPRINT

- **MAIN CHARACTERISTICS:**

Complete product, in powder, for a cold processing watermelon gelato, with a very natural and fresh taste and an inviting red colour.

- **PACKAGING:**

1 carton: 12 bags of 1,2 kg each.

- **RECIPE:**

<u>WATER</u>	<u>1lt</u>
<u>WATERMELON SPRINT</u>	<u>450 g</u>

You can also add some fresh fruits as follows:

<u>WATERMELON SPRINT</u>	<u>1,2 Kg (1 bag)</u>
<u>FRESH PULPED WATERMELON</u>	<u>1,2 Kg</u>
<u>WATER</u>	<u>1,8 Kg</u>

Mix the powder of a bag with water and fresh fruits by using a whisk and let the mix rest 30 minutes. Then pour the mix into the gelato machine.

## **ADVANTAGES**

This product is especially suitable for the summer time since you prepare it very quickly. You get a very fresh watermelon gelato also without adding fresh fruit.

As a matter of fact, it's not easy to find a very tasteful and good watermelon.

# GREEN APPLE SPRINT

- **REFERENCE:**

35301 GREEN APPLE SPRINT

- **MAIN CHARACTERISTICS:**

Complete product to quickly prepare sorbet with the fresh, pleasantly tart flavour of apple.

- **PACKAGING:**

1 carton: 12 bags of 1,1 kg each.

- **RECIPE:**

<u>WATER</u>	<u>2,5 lt</u>
<u>GREEN APPLE SPRINT</u>	<u>1,1 kg</u>

Stir the contents of the bag in the water by a mixer, then pour the mixture into the ice-cream machine. To achieve the best result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

# PINK GRAPEFRUIT SPRINT

- **REFERENCE:**

32101 PINK GRAPEFRUIT SPRINT

- **MAIN CHARACTERISTICS:**

A complete product in powder to prepare a pink grapefruit sorbet (cold processing). Rich in vitamins and thirst quenching, it is excellent for fruit gelato sundaes, too.

- **PACKAGING:**

1 carton: 12 bags of 1,2 kg each.

- **RECIPE:**

<u>WATER</u>	<u>1 lt</u>
<u>PINK GRAPEFRUIT SPRINT</u>	<u>450 gr</u>

Or (dosage for fresh fruit gelato):

<u>WATER</u>	<u>1,8 Kg</u>
<u>PINK GRAPEFRUIT SPRINT</u>	<u>1,2 Kg</u>
<u>PINK GRAPEFRUIT JUICE</u>	<u>1,2 Kg</u>

Stir the contents of the bag in the water and fruit by a whisk; let the mixture mature for abt. 30 minutes, then pour the mixture into the ice cream machine.



# COFFEE SPRINT

- **REFERENCE:**

09601 COFFEE SPRINT

- **MAIN CHARACTERISTICS:**

Complete product to rapidly prepare a coffee gelato.

- **PACKAGING:**

1 carton: 12 bags of 0,920 kg each.

- **RECIPE:**

MILK	2,5 lt
CAFFE' SPRINT	0,920 kg

Pour the contents of the bag into the milk, shake with a whisk, then pour the mix into the gelato machine. An addition of coffee espresso strengthens and rounds the gelato taste.

## **ADVANTAGES OF THE PRODUCT**

CAFFE' SPRINT allows to prepare very quickly a coffee gelato with a full and unique flavour.

# CHOCOLATE SPRINT

- **REFERENCE:**

32401 CHOCOLATE SPRINT

- **MAIN CHARACTERISTICS:**

Complete product in powder for cold processing; it allows to get a very good tasty and creamy chocolate gelato just adding some milk.

- **PACKAGING:**

1 carton: 12 bags of 1kg each.

- **RECIPE:**

MILK	2,5 lt
CHOCOLATE SPRINT	1 kg

Pour the contents of the bag into the milk, shake with a mixer, then pour into the gelato machine. To achieve a better result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

## **ADVANTAGES**

With Chocolate Sprint you get a good quality gelato very quickly, making it easier for the gelato maker.

# COCCO SPRINT

- **REFERENCE:**

06901 COCCO SPRINT

- **MAIN CHARACTERISTICS:**

Complete product in powder for cold processing; it allows to get a very good tasty and creamy coconut gelato just adding some milk and cream.

- **PACKAGING:**

1 carton: 12 bags of 0,920 kg each.

- **RECIPE:**

COCCO SPRINT	0,920 kg
MILK	2 lt
CREAM	0,5 lt

Pour the contents of the bag into the milk and the cream, shake with a mixer, then pour into the gelato machine. To achieve a better result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

## ADVANTAGES

With Cocco Sprint you get a good quality gelato very quickly, making it easier for the gelato maker.

# LIMONCELLO SPRINT

- **REFERENCE:**

09001 LIMONCELLO SPRINT

- **MAIN CHARACTERISTICS:**

A complete, yellow-coloured product that only needs water adding for an exquisite "limoncello" gelato.

The result is a very fresh, aromatic, soft and exclusive taste.

- **PACKAGING:**

1 carton: 12 bags of 1,100 kg each.

- **RECIPE:**

LIMONCELLO SPRINT	1,1 kg
WATER	2,5 lt

Please melt the powder, possibly in lukewarm water, strongly mixing by a whisk. Then let the mix rest some hours before freezing.

# LEMON SPRINT

- **REFERENCE:**

09701 LEMON SPRINT

- **MAIN CHARACTERISTICS:**

Complete product for a quick preparation of a creamy lemon gelato; Lemon Sprint is suitable for a creamy lemon gelato and for soft gelato.

- **PACKAGING:**

1 carton: 12 bags of 1,100 kg each.

- **RECIPE:**

<u>LEMON SPRINT</u>	<u>1,1 kg</u>
<u>WATER</u>	<u>2,5 lt</u>

To achieve the best results let the powder melt away in lukewarm water, stirring with a whisk. Let the mixture mature for a few hours and then let it freeze. By choice, you may add the juice of 2 or 3 lemons.

# MASCARPONE IMPERIALE SPRINT

- **REFERENCE:**

05001 MASCARPONE IMPERIALE SPRINT

- **MAIN CHARACTERISTICS:**

A complete product that only needs milk and cream adding to quickly prepare a mascarpone flavoured gelato.

- **PACKAGING:**

1 carton: 12 bags of 1 kg each.

- **RECIPES:**

<u>MASCARPONE IMPERIALE SPRINT</u>	<u>1 kg</u>
<u>MILK</u>	<u>2,5 lt</u>

<u>MASCARPONE IMPERIALE SPRINT</u>	<u>1 Kg</u>
<u>MILK</u>	<u>2 lt</u>
<u>CREAM</u>	<u>500 gr</u>

Stir the content of the bag with warmish milk and with cream ( in the case of the second recipe) by a mixer, then pour the mixture into the gelato machine. To achieve the best result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

This gelato which reproduce faithfully the mascarpone flavour can be laced with a little quantity of Pasta Tiramisu (30g/1 lt of milk) if you want to obtain Mascarpone gelato with Tiramisù flavour.

## SUGGESTIONS

Variegate with Arabeschi Cristalberry PreGel if you want to obtain a combination very suitable for the Mascarpone Imperiale Sprint flavour. You can also decorate with Coffee Topping.

## ADVANTAGES

- It is a cream with a strong mascarpone flavour without the need of addition of fresh mascarpone.
- Mascarpone Imperiale Sprint goes well with many Variegati and allows the preparation of different high-quality specialties.

# OROCREAM SPRINT

- **REFERENCE:**

05201 OROCREAM SPRINT

- **MAIN CHARACTERISTICS:**

Complete product in powder for cold processing; it allows to get a very good tasty (custard) cream gelato just adding some milk and cream.

- **PACKAGING:**

1 carton: 12 bags of 1 kg each.

- **RECIPES:**

<u>OROCREAM SPRINT</u>	<u>1 kg</u>
<u>MILK</u>	<u>2,5 lt</u>

<u>OROCREAM SPRINT</u>	<u>1 Kg</u>
<u>MILK</u>	<u>2 lt</u>
<u>CREAM</u>	<u>500 gr</u>

Stir the contents of the bag with the milk and the cream by a mixer, then pour the mixture into the ice-cream machine. To achieve the best result, let the mixture mature for about 30 minutes in a cool place before freezing.

## **SUGGESTIONS**

- Variegate with Arabeschi Cristalberry PreGel.
- Variegate with Arabeschi Cristalberry and decorate with Coriandolina Yellow (lemon).
- Variegate with Arabeschi Ciliegia kirsh
- Variegate with Arabeschi Apricot
- Variegate with Arabeschi Plum
- Variegate with Arabeschi Pepitone Crunch

It is suggested to keep Arabeschi Cristalberry, Cherry, Plum, Apricot and Pepitone Crunch in a cool place or in a refrigerator in order to avoid that the difference of temperature between gelato and Arabeschi become so high as to melt the gelato in the point of contact.

## **ADVANTAGES**

As always, cream gelato is one of the most popular flavours, but somehow troublesome. The addition of eggs, with the new laws of HACCP is certainly a critical moment. The product must be

Pasteurized carefully and the shelf life of the product is anyway very limited with the result that often there is a waist of product. With Orocream PreGel finally there is the possibility to obtain an high quality product, safe and easy to use. Orocream PreGel has the taste of classic cream, delicate and balanced like the one obtained traditionally but with all the advantages of the ready to use product.

# RICE CAKE SPRINT

- **REFERENCE:**

33001 RICE CREAM SPRINT

- **MAIN CHARACTERISTICS:**

Complete product in powder for the preparation of rice cake flavour gelato

- **PACKAGING:**

1 carton: 12 bags of 1 kg each.

- **RECIPES:**

RICE CAKE SPRINT	400 gr
BOILING MILK	2,5lt

Pour the contents of the bag into the boiling milk, leave the mixture to stand for about 30 minutes, then stir with a mixer and pour into the ice cream making machine.

Add grated orange or lemon peels to personalize the product or ripple it with Stracciatella when you take it out of ice-cream making machine.

## **ADVANTAGES**

The preparation of a rice cake flavoured gelato has always implied overcoming some technical difficulties such as trying to prevent the rice grains from getting too hard or too soft and therefore tasteless.

Using Rice Cake Sprint it is possible to get easily and quickly a tasty gelato reproducing exactly the taste of the Emilian rice cake and with a lot of tiny pieces of rice. A delicate and natural flavour for new and attractive proposals to be presented in the ice cream parlour.

# VANILLA SPRINT

- **REFERENCE:**

32501 VANILLA SPRINT

- **MAIN CHARACTERISTICS:**

Complete product in powder for cold processing; it allows to obtain a creamy vanilla flavour gelato just adding some milk.

- **PACKAGING:**

1 carton: 12 bags of 1 kg each.

- **RECIPES:**

VANILLA SPRINT	1 Kg
MILK	2,5 lt

Stir the content of the bag with the milk by a mixer, then pour the mixture into the ice-cream machine. To achieve the best result, let the mixture mature for about 30 minutes in a cool place before freezing.

## **ADVANTAGES.**

With Vanilla Sprint you get a good quality gelato very quickly, making it easier for the gelato maker.

# YOGURSPRINT

## YOGURSPRINT FOREST BERRIES

- **REFERENCE:**

32901 YOGURSPRINT

32701 YOGURSPRINT FOREST BERRIES

- **MAIN CHARACTERISTICS:**

Complete products to quickly prepare a creamy and strong yoghurt flavoured gelato and a forest berries flavoured yoghurt gelato.

- **PACKAGING:**

1 carton: 12 bags of 1 kg each.

- **RECIPES:**

YOGURSPRINT	
YOGURSPRINT FOREST BERRIES	1 Kg
MILK	2,5 lt

Or

YOGURSPRINT	
YOGURSPRINT FOREST BERRIES	1 Kg
MILK	2 lt
FRESH YOGHURT	0,5 lt

Stir the content of the bag with the milk by a mixer, then pour the mixture into the ice-cream machine. To achieve the best result, let the mixture mature for about 30 minutes in a cool place before freezing.

### ADVANTAGES.

PreGel yogurt has always been a classic speciality in all the ice-cream parlours.

With **PreGel Yogursprint** and **Forest berries Yogursprint**, it is possible to obtain easily and quickly the high quality traditional yoghurt flavour. This product belongs to the wide range of PreGel Sprint items, by which you get a very high quality gelato with the minimum effort.

# SOYA COFFEE SPRINT

# SOYA CHOCOLATE SPRINT

- **REFERENCE:**

05301 SOYA COFFEE SPRINT

05801 SOYA CHOCOLATE SPRINT

- **MAIN CHARACTERISTICS:**

Complete products to quickly prepare a coffee flavoured soya gelato and a chocolate flavoured soya gelato.

- **PACKAGING:**

1 carton: 12 bags of 1,250 kg each.

- **RECIPES:**

SOYA COFFEE SPRINT

SOYA CHOCOLATE SPRINT      1,250 Kg

WATER      2,5 lt

Stir the content of the bag with the water by a mixer, then pour the mixture into the ice-cream machine. To achieve the best result, let the mixture mature for about 30 minutes in a cool place before freezing.

## ADVANTAGES.

With ***Soia Chocolate*** and ***Soia Coffee Sprint*** it is very easy to get a delicious and creamy chocolate or coffee soia-gelato, suitable for all those who much care about their health.

As well as PreGel ***Soia Base***, ***Soia Chocolate*** and ***Soia Coffee Sprint*** are obtained with GMO free soia, that is to say not genetically modified, and the only kind of sugar inside is fructose.

With these products, therefore, you get a gelato particularly suitable for:

- People allergic to lactose.
- People who must be careful about the cholesterol quantity in the food (think about the gelato you get is cholesterol free, and do consider also the beneficial soya effects on contrasting hypercholesterolemia).
- People who cannot eat any aliment containing saccharose.
- All the people who want to be fit without giving up the pleasure of eating a good gelato.



# QUARCREAM SPRINT

- **REFERENCE:**

05901 QUARCREAM SPRINT

- **MAIN CHARACTERISTICS:**

Complete product to prepare a gelato with the taste of fresh cheese obtained with milk enzymes.

- **PACKAGING:**

1 carton: 12 bags of 0,920 Kg each.

- **RECIPE:**

QUARCREAM SPRINT	920 gr
MILK	2 lt
CREAM	0,5 lt

Stir the contents of the bag with the milk and the cream by a mixer, then pour the mixture into the ice cream machine. To achieve the best result, let the mixture mature for abt 30 minutes in a cool place before freezing. The addition of quark boosts and rounds the taste of gelato.

- **SUGGESTIONS:**

Variegate with ARABESCHI FRAGOLISSIMA.