

# Novelties

## Gelateria 2023



### KEFIR

Powdered preparation for the production of kefir-flavoured ice cream.

#### That's special:

- ♡ Particularly creamy and typical sour-fresh taste
- ♡ With kefir powder, known for its probiotic benefits
- ♡ Exclusively with natural flavours
- ♡ Does not contain gluten-containing ingredients according to the recipe\* (according to Appendix II LMIV)
- ♡ Vegetarian\*\*

**Art. No.:** 3306547

**Packaging:** 1 kg bag (10 x 1 kg bag/carton)

**Application:** 80 - 100 g/kg mass



### VARIEGÓ ROASTED APPLE & MILK

Preparation for marbling and decorating with dried apple pieces

#### That's special:

- ♡ Worldwide taste trend: fruity-fresh roasted apple note in a crispy cream
- ♡ Perfect combination of milk and dried apple pieces for a special mix of textures
- ♡ The all-rounder for any time of year: to refine milk and fruit ice cream
- ♡ As an eye-catcher on the ice cream counter as well as for marbling and decorating milkshakes, waffles and many more
- ♡ Vegetarian\*\*

**Art. No.:** 1341803

**Packaging:** 3.0 kg in the bucket

**Application:** ready to use



## VEGAN BASE

Clean label ice cream base for vegan ice cream and sorbet

### That's special:

- ♡ For fruity and creamy vegan ice cream creations\*\*\*
- ♡ Perfect for the current diet trend: for a modern selection at the ice cream counter which stands out
- ♡ Versatile use for maximum enjoyment: suitable for the application with vegan ice cream pastes, fruit purees as well as with fresh or frozen fruit
- ♡ Easy to prepare: Simply dissolve the base mix in water or oat drink and flavour
- ♡ Without allergens and gluten-containing ingredients according to the recipe\* (according to Appendix II LMIV)
- ♡ Without hydrogenated fats
- ♡ Without palm oil

**Art. No.:** 3306149

**Packaging:** 1 kg bag (10 x 1 kg bag/carton)

**Application:** 0.250 kg vegan base, 0.100 - 0.200 kg sugar (depending on the ice cream paste used), 1.000 kg water or oats drink.

Heat the liquid to 85 °C in the pasteuriser. Mix the dry ingredients and add at 45 °C, and continue to pasteurise. Flavour the hot base, mix and freeze immediately.



# Recipes

## FRESH KEFIR ORANGE ICE CREAM



for one ice cream tray

—	0.300 kg	<b>Crescopanna 100</b>
—	0.300 kg	<b>Paste Kefir</b>
—	0.600 kg	Sugar
—	3.000 kg	Whole milk, 3,5 % fat
—	0.450 kg	Cream, liquid
—	0.400 kg	<b>VarieGó Orange</b>

Mix all dry ingredients and stir well with the other liquid ingredients. Let soak for 20 minutes and then freeze.

Marble in the VarieGó.

**Try out:** Paste Kefir also perfectly matches with VarieGó Ginger!

## CRUNCHY KEFIR-APPLE-CINNAMON



for one ice cream tray

—	0.300 kg	<b>Crescopanna 100</b>
—	0.300 kg	<b>Paste Kefir</b>
—	0.600 kg	Sugar
—	3.000 kg	Whole milk, 3,5 % fat
—	0.450 kg	Cream, liquid
—	0.400 kg	<b>VarieGó Roasted Apple &amp; Milk</b>

Mix all dry ingredients and stir well with the other liquid ingredients. Let soak for 20 minutes and then freeze.

Marble in the VarieGó.

**Try out:** VarieGó Roasted Apple & Milk is also particularly suitable for refining vanilla, cookie or banana ice cream!

## CARIBBEAN CHOCOLATE VEGAN



for one ice cream tray

—	3.000 kg	Water
—	0.630 kg	<b>Vegan base</b>
—	0.340 kg	<b>Cacao Noblesse</b>
—	0.240 kg	Sugar
—	0.630 kg	Dextrose
—	0.005 kg	Sea salt, fine

Heat to 85 °C in the pasteuriser.

Mix the dry ingredients and add at 45 °C.  
Mix the ice cream base and freeze as usual.

## MANDARIN YUZU VEGAN



for one ice cream tray

— 2.000 kg Oat drink

— 0.480 kg **Vegan base**

— 0.360 kg **Yuzu Giappone**

— 0.160 kg Sugar

— 1.000 kg **Capfruit Fruit Puree Mandarin**

▶ Heat to 85 °C in the pasteuriser.

▶ Mix the dry ingredients and add at 45 °C.

▶ Mix the fruit puree into the base and freeze as usual.

You can find more vegan ice cream ideas in the recipe folder “**Vegan Delights**”.



\* Despite the greatest care during production, unintentional cross contamination cannot be safely excluded. (Current production information can be found in our LMIV portal under <https://foodinfo.martinbraungruppe.com/>)

\*\* Marked items are manufactured without ingredients of animal origin with the exception of egg, milk and honey products.

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The information refers only to the ice cream ingredients, not the ice cream made according to the basic recipe. Changes after the printing date cannot be ruled out.



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