



*Recipes*  
Vegan delights



# Vegan delights

*Creamy and simply delicious!*

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The demand for vegan ice cream creations is ever-increasing. More and more consumers want to avoid animal products on ethical grounds and rather eat vegan. Young individuals (ages 15 – 28) in particular see themselves as drivers of the dietary movement and describe themselves as flexitarians – i.e. they consciously choose less animal-based food.

However, customers expect 100% indulgence!

Our vegan ice cream delights based on plant drinks are a special seduction and creamy at the same time. Whether it is the classic Kerman pistachio, a delicate chocolate ice cream or our Far Eastern Yuzu Giappone - create a special taste experience for a balanced lifestyle.

## Your benefits

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Simple and quick preparation on site



Delicious plant drink-based ice creams with pure flavour and creaminess



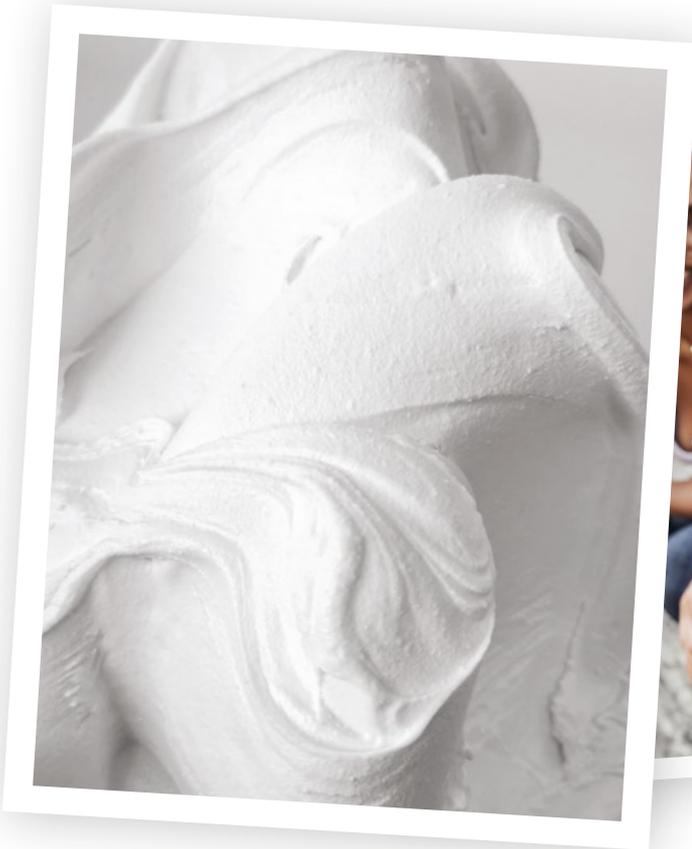
Every flavour of the versatile Cresco Italia range is easy to recreate



Perfectly fitting to current food trends: for a modern selection at the ice cream counter that stands out



A vegan lifestyle is not only environment- and climate-friendly but is also an alternative for people with lactose intolerance.



## Vegan base

*Clean label ice cream base for vegan ice cream and sorbet*

### That's special:

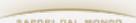
- ♡ For fruity and creamy vegan ice cream varieties
- ♡ Versatile use for maximum enjoyment: suitable for the preparation of vegan ice creams pastes, fruit purees as well as with fresh or frozen fruit
- ♡ Easy preparation: Heat the liquid in the pasteuriser to 85 °C. Mix the dry ingredients, add at 45 °C and pasteurise further. Flavour the hot base, mix and freeze immediately.
- ♡ Without hydrogenated fats
- ♡ Without palm oil
- ♡ Without allergens
- ♡ Without gluten-containing ingredients according to the recipe (according to Appendix II LMIV)

**Tip:** The base **Lyra 50** is also suitable for vegan fruit ice cream.

# Vegan range\*

## PASTE CREMA

Cream Pastes are made of high quality raw materials and provide a very special and delightful taste and texture.

ART. NO.	PRODUCT	UNIT	DOSAGE
 3306022	<b>CAFFÈ ARABICA COLOMBIA</b> Ice cream paste with premium Colombian coffee.	3 kg	70 - 100 g
3305487	<b>PEANUTS</b> 100 % peanut paste made from roasted peanuts.	3 kg	80 - 100 g
3302673	<b>GREEN MINT/MENTA VERDE</b> Ice cream paste with fresh mint flavour.	3 kg	40 - 60 g
3100060	<b>HAZEL NUT/NOCCIOLA</b> Ice cream paste made from Italian hazel nuts.	3 kg	70 - 90 g
 3100062	<b>NOCCIOLA PIEMONTE IGP</b> 100 % Premium hazel nut paste made from Italian Piemont hazel nuts.	3 kg	80 - 100 g
3306109	<b>CACAO NOBLESSE</b> Preparation in powder form for the production of vegan chocolate ice cream.	1 kg	50 - 80 g
 3306489	<b>YUZU GIAPPONE</b> Preparation in powder form with Japanese Yuzu extract.	1 kg	80 - 100 g
 1333803	<b>PISTACCHIO KERMAN NATURA</b> Pistachio paste made from 99 % Iranian Kerman pistachios without colourant for a natural colour result.	3 kg	80 - 100 g
 3100066	<b>PISTACCHIO KERMAN/IRAN</b> Pistachio paste with 99 % Iranian Kerman pistachios.	3 kg	80 - 100 g
3100131	<b>PISTACCHIO ORIGINARIO</b> Pistachio paste with 70 % roasted pistachios.	3 kg	80 - 100 g
 3306040	<b>VANIGLIA BOURBON MADAGASCAR</b> With vanilla pods for the preparation of high-quality vanilla ice cream.	3 kg	40 - 50 g
3304816	<b>VANILLA/VANIGLIA CLASSICA</b> Ice cream paste with vanilla flavour.	3 kg	40 - 50 g

\*Products are made without ingredients of animal origin. Changes after the printing date cannot be ruled out.



## PASTE FRUTTA

From traditional flavours to the most special and original ones – the range of Fruit Pastes offers a wide choice of different varieties. The Fruit Pastes contain the highest possible percentage of fruit and fruit juice, guaranteeing a high quality and an artisan flavour.

ART. NO.	PRODUCT	UNIT	DOSAGE
3302680	<b>PINEAPPLE</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3300960	<b>BANANA</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3300970	<b>STRAWBERRY/FRAGOLA</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3301250	<b>GREEN APPLE/MELA VERDE</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3301060	<b>BLUEBERRY/MELA VERDE</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3301000	<b>RASPBERRY/LAMPONE</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3300920	<b>CHERRY (WITH AMARENA FLAVOUR)</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3302668	<b>MANGO</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3301080	<b>MARACUJA PASSION FRUIT</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3300980	<b>FOREST FRUIT/FRUTTI DI BOSCO</b> For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g

## TOPPINGS

Whether toppings or drops, all the products in this category help to add something special to the finished ice cream to create the perfect ice cream treat - both visually and in terms of flavour.

ART. NO.	PRODUCT	DOSAGE
3305947	AMARENA	1 kg
3305945	RASPBERRY/LAMPONE	1 kg
3305950	CARAMEL/CARAMELLO	1 kg
3305943	MANGO	1 kg
3305952	RED FRUITS	1 kg



## VARIEGATI

A range of trendy and traditional Variegati, ready for covering, layering, marbling or decorating gelato. Available with crunchy pieces for a trendy mix of textures, this range adds a special finish to all sorts of ice cream and pastries.

ART. NO.	PRODUCT	DOSAGE
3306041	<b>AMARENA</b> Preparation with candied cherries and Amarena flavour.	3 kg
3306275	<b>GINGER</b> Preparation with candied ginger.	3 kg
3305973	<b>MANGO-MARACUJA</b> Preparation with fruit puree and fruit juice.	3 kg
3306042	<b>ORANGE/ARANCIA</b> Preparation with orange flavour.	3 kg
3301279	<b>FOREST FRUIT/ FRUTTI DI BOSCO</b> Preparation with forest fruits.	3 kg

# Vegan recipes



## Basic recipe

### *Vegan*

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1.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.

0.250 kg **Vegan base**  
0.070 kg Sugar  
0.085 kg Dextrose  
Mix the dry ingredients and add at 45 °C.

# Peanut

## Vegan

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- 4.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.
- 0.690 kg **Vegan base**  
0.440 kg Sugar  
0.560 kg Dextrose  
0.012 kg Sea salt, fine  
Mix the dry ingredients and add at 45 °C.
- 0.560 kg **Cream Paste Peanut**  
Mix the paste into the base and freeze as usual.

# Salted Caramel

## Vegan

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- 3.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.
- 0.800 kg **Vegan base**  
0.180 kg Sugar  
0.140 kg Dextrose  
0.020 kg Sea salt, fine  
Mix the dry ingredients and add at 45 °C.
- 0.200 kg **Braun DP Caramel**  
0.160 kg **Cream Paste Vaniglia Madagascar**  
Mix the paste into the base and freeze as usual.



# Pistacchio Kerman

## Vegan

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- 4.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.
- 0.600 kg **Vegan base**  
0.360 kg Sugar  
0.550 kg Dextrose/glucose  
0.012 kg Sea salt, fine  
Mix the dry ingredients and add at 45 °C.
- 0.540 kg **Cream Paste Pistacchio Kerman Natura**  
Mix the paste into the base and freeze as usual.

# Mandarin Yuzu

## Vegan

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- 2.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.
- 0.480 kg **Vegan base**  
0.360 kg **Yuzu Giappone**  
0.160 kg Sugar  
Mix the dry ingredients and add at 45 °C.
- 1.000 kg **Capfruit Fruit Puree Mandarin**  
Mix the paste into the base and freeze as usual.



# Banana Caramel

## Vegan

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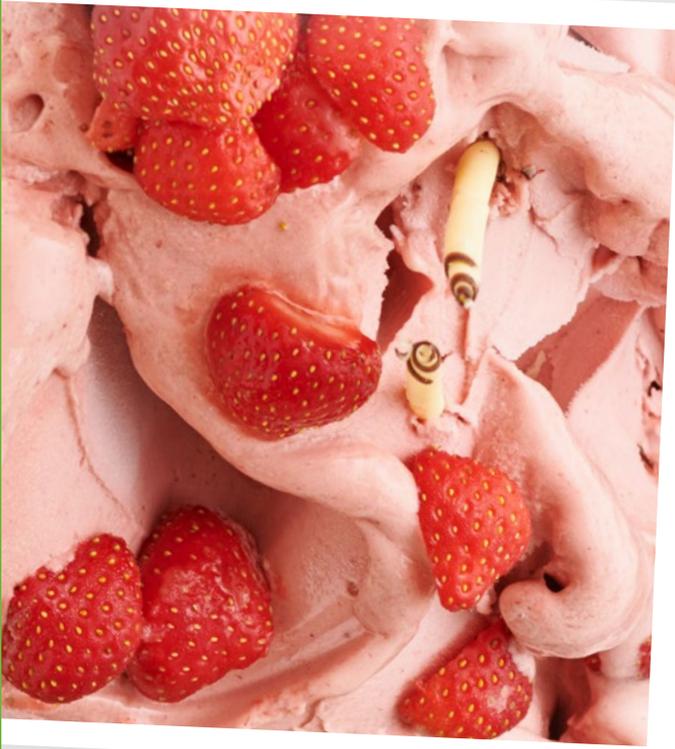
- 2.500 kg Oat drink  
Heat to 85 °C in the pasteuriser.
- 0.800 kg **Vegan base**  
0.100 kg Sugar  
0.225 kg Dextrose  
Mix the dry ingredients and add at 45 °C.
- 1.000 kg **Capfruit Fruit Puree Banana**  
0.150 kg **Braun DP Caramel**  
0.150 kg **Cream Paste Vaniglia Madagascar**  
Mix the fruit puree and the ice cream paste into the base and freeze as usual.

# Black currant

## Vegan

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- 2.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.
- 0.520 kg **Vegan base**  
0.200 kg Sugar  
0.310 kg Dextrose  
Mix the dry ingredients and add at 45 °C.
- 2.000 kg **Capfruit Fruit Puree Black Currant**  
0.150 kg **Capfruit Fruit Puree Lemon**  
Mix the fruit pastes into the base and freeze as usual.



# Strawberry Dream

## *Vegan*

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2.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.

1.000 kg **Vegan base**  
0.375 kg Sugar  
0.375 kg Dextrose  
Mix the dry ingredients and add at 45 °C.

2.000 kg Strawberries  
0.250 kg **Fruit Paste Strawberry**  
0.250 kg **Capfruit Fruit Puree Lemon**  
Mix the fruit puree and the ice cream paste into the base and freeze as usual.

# Caffè Arabica

## *Vegan*

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3.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.

0.770 kg **Vegan base**  
0.220 kg Zucker  
0.200 kg Dextrose  
Mix the dry ingredients and add at 45 °C.

0.320 kg **Cream Paste Caffé Arabica Colombia**  
Mix the paste into the base and freeze as usual.

# Caribbean Chocolate

## *Vegan*

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3.000 kg Water  
Heat to 85 °C in the pasteuriser.

0.630 kg **Vegan base**  
0.340 kg **Cacao Noblesse**  
0.240 kg Sugar  
0.630 kg Dextrose

0.005 kg Sea salt, fine  
Mix the dry ingredients and add at 45 °C.  
Mix the ice cream base and freeze as usual.

# Coconut & Bourbon Vanilla

## Vegan

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- 2.000 kg Water
- 2.000 kg Coconut milk (18 %)  
Heat to 85 °C in the pasteuriser.
- 0.900 kg **Vegan base**
- 0.300 kg Sugar
- 0.360 kg Dextrose
- 0.006 kg Sea salt, fine  
Mix the dry ingredients and add at 45 °C.
- 0.450 kg **Cream Paste Vaniglia Madagascar**  
Mix the paste into the base and freeze as usual.

# Nocciola Piemonte

## Vegan

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- 4.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.
- 0.540 kg **Vegan base**
- 0.480 kg Sugar
- 0.600 kg Dextrose
- 0.012 kg Sea salt, fine  
Mix the dry ingredients and add at 45 °C.
- 0.540 kg **Cream Paste Nocciola Piemonte IGP**  
Mix the paste into the base and freeze as usual.

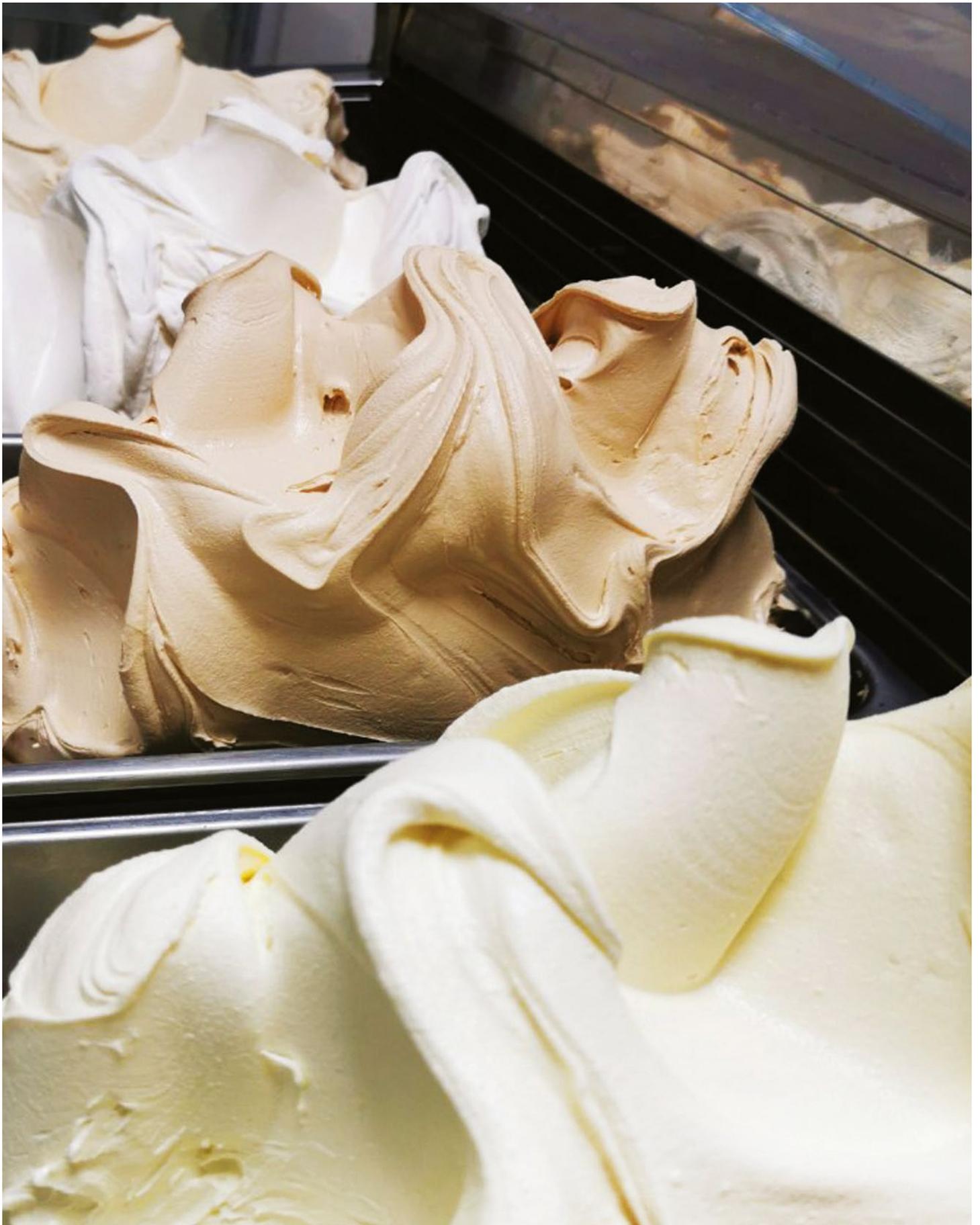
# Bourbon Vanilla Madagascar

## Vegan

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- 3.000 kg Oat drink  
Heat to 85 °C in the pasteuriser.
- 0.770 kg **Vegan base**
- 0.180 kg Sugar
- 0.220 kg Dextrose  
Mix the dry ingredients and add at 45 °C.
- 0.330 kg **Cream Paste Vaniglia Madagascar**  
Mix the paste into the base and freeze as usual.





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