

# Novelties Gelateria 2021



## YUZU GIAPPONE

Pulverized premium paste with Japanese Yuzu

### That's special:

- ♡ With Japanese yuzu extract
- ♡ Only natural flavouring
- ♡ Only colouring food
- ♡ Vegetarian\*
- ♡ Vegan\*\*

**Art. No.:** 3306489 **Packaging:** 1,0 kg bag (10 x 1 kg bag/carton)

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

SAPORI DAL MONDO



## HONEY CURCUMA

Paste made with 25% honey and curcuma flavour

### That's special:

- ♡ Contains 25% honey
- ♡ With curcuma powder for a special spicy taste
- ♡ Only natural flavouring
- ♡ Only colouring food
- ♡ Vegetarian\*

**Art. No.:** 3306490 **Packaging:** 3,0 kg bucket

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



## VARIEGÓ COOKIE & MILK

With cookie pieces in a white cream

### That's special:

- ♡ Matches the worldwide trend of dark cookies in a delicious white cream
- ♡ Contains 4% dark cookie pieces
- ♡ With 9,5 % skimmed milk powder and 9,5 % whole milk powder for a creamy, milky flavour
- ♡ Crunchy texture creates a special mouth-feeling to all sorts of ice creams and pastries
- ♡ Vegetarian\*

**Art. No.:** 1337003 **Packaging:** 3,0 kg bucket

**Application:** ready to use



## VARIEGÓ COFFEE CRUNCH DUE / 2IN1

With coffee and crunchy cocoa nibs

### That's special:

- ♡ Allrounder: Can be used as an ice cream paste and as a variegato for marbling
- ♡ The perfect combination of coffee and cocoa nibs for a special mix of textures
- ♡ Creamy and crispy at the same time
- ♡ Can be used perfectly in the ice machine
- ♡ Vegetarian\*

**Art. No.:** 1336903 **Packaging:** 3,0 kg bucket

**Application:** 80-100 g/kg or ready to use



## BASE UNICA ZERO

Ice cream base with sweetener. For creations without added sugar.

### That's special:

- ♡ For ice cream results without added sugar
- ♡ Perfectly fitting to current food trends: for a modern choice in the ice cream cabinet
- ♡ Versatile usage for full indulgence: suitable for the application with 100% pastes and fresh or frozen fruits
- ♡ Simple application: just add water or milk and flavouring paste or fruit
- ♡ Without hydrogenated fats

**Art. No.:** 3306375 **Packaging:** 1 kg bag (10 x 1 kg bag/carton)

**Application:** 1,000 g Base Unica Zero, 2,500 g Milk, 300 g Flavouring paste



**Good to know:** The product contains a sweetener, excessive consumption may produce laxative effects. Watch out for correct indication and disclosure of this information to customers according to the local law.

## VARIEGÓ SPECULOFF

With caramel cookie pieces and a typical Belgium speculoos flavour

### That's special:

- ♡ Contains 15 % caramel cookie pieces
- ♡ Matches the worldwide trend of typical Belgium speculoos taste, for a creamy, warm and slightly spiced flavour
- ♡ Only natural flavouring
- ♡ Crunchy texture creates a special mouth-feeling to all sorts of ice creams and pastries

**Art. No.:** 1336503 **Packaging:** 3 kg bucket

**Application:** ready to use



## VARIEGÓ GINGER

With typical ginger flavour and candied ginger pieces

### That's special:

- ♡ Trend flavour ginger: refreshingly hot and zesty, yet warm and delicious for special creations
- ♡ With candied ginger pieces
- ♡ Perfectly suitable for marbling, swirling and decorating each creation with this unique taste
- ♡ Without flavouring

**Art. No.:** 3306275 **Packaging:** 3 kg bucket

**Application:** ready to use



## YUZU LEMON



for one ice cream tray

- \_\_\_ 0,750 kg Sugar
- \_\_\_ 0,320 kg **Yuzu Giappone**
- \_\_\_ 0,150 kg **Lyra 50**
- \_\_\_ 3,000 kg Water

Mix all dry ingredients and stir well with the other liquid ingredients. Let soak for 20-30 minutes and then freeze.

## HONEY CURCUMA



for one ice cream tray

- \_\_\_ 0,250 kg **Base Unica 100**
- \_\_\_ 0,550 kg Sugar
- \_\_\_ 2,500 kg Whole Milk, 3,5% fat
- \_\_\_ 0,100 kg Cream, liquid
- \_\_\_ 0,340 kg **Paste Honey Curcuma**

Mix all dry ingredients and stir well with the other liquid ingredients. Let soak for 20-30 minutes and then freeze.

## COFFEE CRUNCH



for one ice cream tray

- \_\_\_ 0,800 kg Sugar
- \_\_\_ 0,400 kg **Base Unica 100**
- \_\_\_ 0,100 kg Skimmed milk powder
- \_\_\_ 0,080 kg Dextrose
- \_\_\_ 0,200 kg Cream, liquid
- \_\_\_ 4,000 kg Whole Milk, 3,5% fat
- \_\_\_ 0,550 kg **Variegó Coffee Crunch Due / 2in1**

Give milk in the pasteurizer. Mix all dry ingredients and add to the pasteurizer at 45 °C. Add the cream shortly before cooling down. Add **Variegó Coffee Crunch Due / 2in1** and then freeze.

- \_\_\_ 0,400 kg Variegó **Variegó Coffee Crunch Due / 2in1**

After freezing, marble with **Variegó Coffee Crunch Due / 2in1**.

## PISTACHIO ICE CREAM WITHOUT ADDED SUGAR



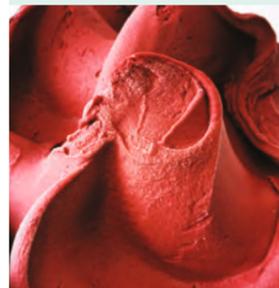
for one ice cream tray

- \_\_\_ 1,000 kg **Base Unica Zero**
- \_\_\_ 2,500 kg Whole Milk, 3,5 % fat
- \_\_\_ 0,300 kg **Cream Paste Pistacchio Kerman**

Mix together all ingredients, let soak for 15 minutes and then freeze.

**Try out:** Cream Paste Pistacchio Kerman can be replaced by Hazelnut Piemonte, Peanut and other pastes without added sugar.

## CHERRY ICE CREAM WITHOUT ADDED SUGAR



for one ice cream tray

- \_\_\_ 1,000 kg **Base Unica Zero**
- \_\_\_ 1,300 kg Water
- \_\_\_ 1,500 kg Cherries (frozen)

Mix together all ingredients, let soak for 15 minutes and then freeze.

**Try out:** Cherries can be replaced by all other fresh or frozen fruits without added sugar. Fruit purees without added sugar are also suitable for creating your customers favourite fruity flavour.

## CRUNCHY SPECULOOS



for one ice cream tray

- 0,520 kg Sugar
- 0,125 kg **Perfetta 50**
- 0,125 kg Skimmed milk powder
- 0,045 kg Dextrose
- 2,000 kg Whole milk, 3,5 % fat
- 0,150 kg Cream, liquid

— 0,350 kg **Cream Paste Mascarpone**

— 0,450 kg **VarieGó Speculoff**

Give milk in the pasteurizer. Mix all dry ingredients and add to the pasteurizer at 45 °C. Add the cream shortly before cooling down.

Mix **Cream Paste Mascarpone** with Perfetta Base.

After freezing, marble with **VarieGó Speculoff**. Decorate with cookie crumble as desired.

**Try out:** The sweet yet spicy taste of VarieGó Speculoff also perfectly matches with the slight sour taste of red fruits or raspberries.

## LEMON GINGER



for one ice cream tray

- 1,250 kg **Ready Line Lemon**
- 2,750 kg Water

— 0,300 kg **VarieGó Ginger**

Mix **RL Lemon** with water and let soak for 20 minutes. Stir well and then freeze.

After freezing, marble with **VarieGó Ginger** and freeze again. Garnish the final creation with the remaining **VarieGó Ginger**.

**Try out:** Apart from citrus fruits, VarieGó Ginger also perfectly matches with rich chocolate flavours.

## COOKIE & MILK



for one ice cream tray

- 0,520 kg Sugar
- 0,125 kg **Perfetta 50**
- 0,125 kg Skimmed milk powder
- 0,045 kg Dextrose
- 2,000 kg Whole milk, 3,5% fat
- 0,150 kg Cream, liquid

— 0,350 kg **Cream Paste Mascarpone**

— 0,450 kg **VarieGó Cookie & Milk**

Give milk in the pasteurizer. Mix all dry ingredients and add to the pasteurizer at 45 °C. Add the cream shortly before cooling down.

Mix **Cream Paste Mascarpone** with Perfetta Base.

After freezing, marble with **VarieGó Cookie & Milk**.

Despite the greatest care during production, unintentional cross contamination cannot be safely excluded.

\* Articles are produced without ingredients of animal origin with the exception of egg, milk and honey products.

\*\* Articles are produced without ingredients of animal origin.

The information relates exclusively to the ice cream ingredients, not to the final ice cream according to the basic recipe. Changes after printing date cannot be ruled out.



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