



Recipes
Gelato ♥ Pastry



Gelato Pastry

*Tempting treats meet
creamy ice cream*

The wonderful smell alone puts a smile on people's faces: classic waffles, Belgian waffles, oven-fresh waffles and French profiteroles are indispensable in today's world of flavours. But we are taking creativity one step further. Our trendy treats elevate these baked goods with creamy ice cream, delicious toppings and colourful decoration to another level. Because we go with the motto: "You also eat with your eyes."

Whether as a dessert on the spot, offered from a stall in an amusement park or as a takeaway when you are on the go, these treats are suitable for each occasion and offer infinite creative possibilities.

Inspire your customers with infinite creative possibilities.
Sweet, creamy and simply irresistible!

Advantages



Flavours that are currently popular with a large target group worldwide



Easy, on-site production according to your requirements



Takeaway versions encourage impulse buys



Every flavour can be easily created with the versatile Cresco range



Infinite creative possibilities put you a step ahead of your competitors



Waffle-Mix

*Fresh, delicious waffles with
the waffle mix from BRAUN*

What is special:

- ♡ Fresh, authentic waffles
- ♡ Only natural flavourings
- ♡ Just mix it with a whisk
- ♡ High level of convenience – just add milk or water
- ♡ Countless variations – oven waffle, bubble waffle, waffle on a stick and many more

Infos & download templates

Suitable takeaway packaging

is available, for example, at Pacovis. Just visit their homepage www.pacovis.de or send a request to juergen.hansal@pacovis.de.

Free print templates

for labels (w: 7 cm, h: 4.5 cm) are available at www.cresco-export.com at the media library under the category "services".



Strawberry & Milk Bubble Waffle



Makes 11 portions

- 1.000 kg **Braun Waffle-Mix**
- 0.750 kg Whole Milk, 3,5 % fat
- 0.008 kg **Braun Combani Vanilla Essence**
Mix all ingredients.
- 1.430 kg Ice cream Vanilla Madagascar, 22 scoops
[see basic recipe]
- 0.660 kg Cream, whipped, unsweetened
- 0.770 kg **VarieGò Strawberry & Milk**
- 0.440 kg Strawberries
- 0.055 kg **Braun Flower grates whole milk UTZ-MB**

Preparation

Preheat the bubble waffle maker to 200°C. Place the mixture (approx. 150 g) on the waffle iron and bake until done. Decorate as shown in the picture. Baking time approx. 2 minutes.

Wild Berries Ice cream waffle



Makes 13 portions

- 1.000 kg **Braun Waffle-Mix**
- 0.750 kg Whole Milk, 3,5 % fat
Mix all ingredients.
- 0.845 kg Raspberry Fruit Ice Cream, approx. 13 scoops
[see basic recipe]
- 0.845 kg Strawberry Fruit Ice Cream, approx. 13 scoops
[see basic recipe]
- 0.845 kg Blueberry Fruit Ice Cream, approx. 13 scoops
[see basic recipe]
- 0.910 kg **VarieGò Wild Berries**
- 0.650 kg Cream, whipped, unsweetened
- 0.780 kg Wild berries

Preparation

Preheat the waffle iron to approx. 200°C and coat with cooking oil. Pipe the waffle mixture onto the waffle iron using a piping bag (no. 9 nozzle). Bake. Decorate as shown in the picture. Baking time: approx. 2 minutes.

Spaghetti Bubble Waffle



Makes 11 portions

- 1.000 kg **Braun Waffle-Mix**
- 0.750 kg Whole Milk, 3,5 % fat
- 0.005 kg **Braun Combani Vanilla Essence**
Mix all ingredients for approx. 2 minutes.
- 1.900 kg Perfetta-Basis
[see basic recipe]
- 0.090 kg **Cream Paste Vaniglia Madagascar**
- 0.330 kg Cream, whipped, unsweetened
- 0.550 kg **Topping Strawberry**

Preparation

Bake until done at 190 ° C - 200 °C. Decorate as shown in the picture. Baking time approx. 2 minutes.

Chocolate-Banana Bubble Waffle



Makes 11 portions

- 1.000 kg **Braun Waffle-Mix**
- 0.750 kg Whole Milk, 3,5 % fat
- 0.008 kg **Braun Combani Vanilla Essence**
Mix all ingredients.
- 1.800 kg Bananas
- 1.430 kg Ice cream Vanilla Madagascar, 22 scoops
[see basic recipe]
- 0.660 kg Cream, whipped, unsweetened
- 0.550 kg **Topping Chocolate**

Preparation

Preheat the bubble waffle maker to 200 °C. Pour the mixture (approx. 150 g) into the waffle iron and bake until done. Decorate as shown in the picture. Baking time: approx. 2 minutes.



Frizzy Waffle

- 1.000 kg **Braun Waffle-Mix**
 0.750 kg Whole Milk, 3,5 % fat
Mix all ingredients.
- 1.690 kg Ice cream Vanilla Madagascar, 26 scoop
 [see basic recipe]
 1.040 kg **Variegò Choco Frizzy**

Preparation

Preheat the waffle iron to 200 °C and brush with cooking oil. Apply the mixture with a piping bag with a no. 9 nozzle onto the waffle iron. Bake until done. Halve the waffle after baking and garnish as shown in the picture. Baking temperature approx. 200 °C; baking time approx. 2 minutes.

Makes 26 portions



Pistachio Profiteroles with Ice

- 1.000 kg Eclair-batter
 [see basic recipe]
- PARFAIT MIXTURE**
- 0,150 kg Pasteurised eggs
 0,150 kg Sugar
 0,012 kg **Braun Siebolett**
 0,001 kg Salt
 0,125 kg **Cream Paste Mascarpone**
Mix all ingredients for approx. 3 minutes.
- 0,015 kg **Braun Alaska 666**
 0,044 kg Water (approx. 40 - 50 °C)
Dissolve Alaska 666 in water and fold in parfait mixture.
- 0,725 kg Whipped cream, unsweetened
Stir the whipped cream in the parfait mixture.
- TOPPING**
- 0.780 kg **Variegò Pistachio**

Preparation

Pipe the eclair-batter with a piping bag (no. 6 or star nozzle) in profiterole shapes onto lightly greased and floured baking trays which are lined with baking paper. Bake until done and let cool. Fill each profiterole with ice cream and freeze. Garnish as shown in the picture. Baking temperature approx. 230°C. Bake without steam. Baking time approx. 15 - 20 minutes.

Makes 136 portions

Waffle-Sticks & Go!

- 1.100 kg Eclair-batter
 [see basic recipe]

DECORATION

- 0.780 kg **Variegò Chokomilky & Cereals**

Preparation

Use a piping bag (no. 6 nozzle) to pipe the choux pastry onto the waffle iron, approx. 6 cm long. Bake and decorate as shown in the picture. Baking temperature: approx. 190 °C; baking time: approx. 2 minutes.



Makes 150 portions

Basic recipes

Raspberry Fruit Ice Cream

1 ice cream bucket, 5 l volume

- 0.290 kg **Lyra 100**
 0.590 kg Sugar
 0.060 kg Dextrose/Glucose
 0.040 kg Inulin
 1.870 kg Water
 0.030 kg Citric acid
 1.470 kg **Braun LeGourmet
 Fruit Puree Raspberry**
*Mix all the dry ingredients and mix well with the remaining ingredients.
 Process as usual.*

Ice Cream

Vanilla Madagascar

1 ice cream bucket, 5 l volume

- 3.000 kg Whole Milk, 3,5 % fat
 0.620 kg Sugar
 0.150 kg **Perfetta 50**
 0.060 kg Dextrose/Glucose
 0.090 kg Skim milk powder
 0.150 kg Cream, liquid
 0.200 kg **Cream Paste Vaniglia Madagascar**
*Mix all dry ingredients and combine well with all other ingredients. Place in the pasteuriser.
 Once done, freeze as usual.*
- Cover and let the basis mature at 4-5°C for 6-12 hours.

Strawberry Fruit Ice Cream

1 ice cream bucket, 5 l volume

- 0.980 kg Sugar
 0.070 kg Dextrose/Glucose
 0.190 kg **Lyra 50**
 0.060 kg Glucose powder
 2.300 kg Water
 2.000 kg Strawberries, defrosted
 0.200 kg **Fruit Paste Strawberry**
 0.020 kg Citric acid
*Mix all dry ingredients and blend well with the water, the strawberries and the ice cream paste.
 Let it swell for 20-30 minutes.*

Eclair-batter

Makes 80 portions

- 0.500 kg **Braun Eclair-Mix**
 0.750 kg Water, cold
 0.220 kg Vegetable oil
Mix all dry ingredients in a blender, on 'slow' with a dough hook for 2 minutes until smooth.
- Line a baking tray with baking paper. Pipe portions of approx. 18 g with a star nozzle onto the baking tray. Bake until done.
 Baking temperature: approx. 230°C (as for bread rolls); baking time approx. 16-18 minutes; with some steam; bake without any draft; tip: bigger portions need more baking time.

Blueberry Fruit Ice Cream

1 ice cream bucket, 5 l volume

- 0.780 kg Sugar
 0.070 kg Dextrose/Glucose
 0.190 kg **Lyra 50**
 0.060 kg Glucose powder
 2.300 kg Water
 0.200 kg **Fruit Paste Blueberry**
 0.200 kg **Braun LeGourmet
 Fruit Puree Blueberry**
 0.020 kg Citric acid
*Mix all dry ingredients and blend well with the water, the fruit puree and the ice cream paste.
 Let it swell for 20-30 minutes.*

Perfetta-Basis

1 Ice cream bowl, 5 l volume

- 15.000 kg Whole Milk, 3,5 % fat
 3.100 kg Sugar
 0.750 kg **Perfetta 50**
 0.300 kg Dextrose/Glucose
 0.450 kg Skim milk powder
 0.750 kg Cream, liquid
Place the full cream milk in the pasteuriser, mix the dry ingredients and add at 45°C. Add the cream shortly before cooling.
- Cover and let the basis mature at 4-5°C for 6-12 hours.

Reference Source



You can get waffle irons and baking plates, for example, at:
Ernst Neumärker GmbH & Co KG www.neumaerker.de



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