



Recipes **Milkshakes**

Milkshakes

*Creamy ice cream meets milk
and exciting ingredients!*

Everyone knows them, everyone loves them, and everyone is awed when milkshakes are served with delicious sauces, toppings and decorations. Milkshakes fascinate old and young alike, and these days can be found on virtually every menu - as a drink, as a dessert on the spot or as a takeaway while you are on the go. The well-known and popular flavours from chocolate to fruity offer various options for biscuit pieces, crunchy nuts or flavourful fruit pieces.

Inspire your customers with a delicious diversity of creamy, milky, and fruity sweet shakes!

Advantages



Flavours that are currently popular with a large target group worldwide



Suitable as a drink, a dessert on the spot or as a takeaway version while on the go.



Every flavour can be created easily with the versatile Cresco range



Additional turnover with popular variations

VarieGò

That certain extra for your milkshakes

Whether it is the classic Amarena cherry, the popping candy effect or classic flavour variations which are popular all over the world, the Variegati range from Cresco Italia offers many variations for flavouring and decorating milkshakes.



Chocomilky & Cereals

With chocolate milk flavour and caramelised, puffed cereal

Art.-Nr. 3100258 / 3,0 kg per bucket



Choco Frizzy

With popping grains for an exciting crackling effect

Art.-Nr. 3100155 / 3,0 kg per bucket



Choco Peanut NEW

With peanut-caramel-chocolate flavour

Art.-Nr. 1341503 / 3,0 kg per bucket



Cookie & Milk

With cocoa-rich shortbread pieces in a light cream base

Art.-Nr. 1337003 / 3,0 kg per bucket



Pistachio

Pistachio preparation with pistachio pieces

Art.-Nr. 3100230 / 3,0 kg per bucket



Strawberry & Milk

With frozen bits of strawberry and skimmed milk powder

Art.-Nr. 1334703 / 3,0 kg per bucket



Speculoff

With traditional Belgian caramel cookies

Art.-Nr. 1336503 / 3,0 kg per bucket



Coffee Crunch Due/2in1

With coffee flavour and crispy cocoa nibs

Art.-Nr. 1336903 / 3,0 kg per bucket

*Scan now to discover
more Variegati and
exciting toppings!*





Strawberry & Milk Milkshake

DECORATION

0.040 kg **Variegò Strawberry & Milk**
Dip the rim of the glass into the Variegò

0.030 kg **Variegò Strawberry & Milk**
Pour the Variegò in the glass.

MILK MIX

0.220 kg Whole Milk, 3,5 % fat
0.090 kg Fruity strawberry ice cream¹
0.090 kg Ice cream à la Greek yoghurt²
Mix in the blender

0.050 kg Cream, whipped up

MERINGUE

0.795 kg Meringue mass for bowls and meringues³
*Top with 7 cm Ø rings using a piping bag (with approx. 9 mm Ø nozzle).
Let it dry.*

Preparation

Pour the milk mixture in the glass, place the meringue ring on top and top with the whipped cream. Garnish as shown in the picture.

1 Milkshake | 440 ml

¹ Fruity strawberry ice cream

1 Ice cream tub, 5 l volume

0.980 kg Sugar
0.070 kg Dextrose/glucose
0.190 kg **Lyra 50**
0.060 kg Glucose syrup, powder
2.300 kg Water
2.000 kg Strawberries, defrosted
0.200 kg **Fruit Paste Strawberry**
0.020 kg Citric acid
*Combine all dry ingredients and mix them with water, strawberries and the ice mixture and liquidise well.

Let it swell up for 20 to 30 minutes.*

² Ice cream à la Greek yoghurt

1 Ice cream tub, 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
0.400 kg **Joghurt Tipo Greco 100**
Place full cream milk into the pasteuriser, mix all dry ingredients and add them at 45 °C. Add the cream shortly before the cooling down process.

Let the base mixture mature for 6 to 12 hours at 4 - 5 °C.

Black ,N‘ White Milkshake

DECORATION

0.040 kg **Variegò Cookie & Milk**
Dip the rim of the glass into the Variegò.

0.030 kg **Variegò Cookie & Milk**
Pour the Variegò in the glass.

MILK MIX

0.270 kg Whole Milk, 3,5 % fat
0.130 kg Cookie & Cream¹
0.090 kg **Braun Kekseria Chocolate-Chips Cookie**
Mix in the blender

0.050 kg Cream, whipped up

MERINGUE

0.795 kg Meringue mass for bowls and meringues³
Let it dry.

Preparation

Pour the milk mixture in the glass, place the meringue ring on top and top with the whipped cream. Garnish as shown in the picture.

1 Milkshake | 440 ml

¹ Cookie & Cream

1 Ice cream tub, 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
0.400 kg **Fruit Paste Mascarpone**
*Combine dry ingredients, mix well with the other ingredients and place into the pasteuriser.
Then freeze as normal.*

VARIEGÒ

0.400 kg Variegò Cookie & Milk
Marble into the mass once frozen.

Let the base mixture mature for 6 to 12 hours at 4 - 5 °C.

³ Meringue mass for bowls and meringues

Makes 30 portions

0.045 kg **Braun Ovasil**
0.250 kg Water
0.250 kg Sugar
Whip Ovasil and water and add the sugar gradually.

0.250 kg Sugar
stir briefly

Line a baking tray with baking paper.

Using a piping bag with a normal or star spout (9mm), form approx. 7 cm rings and dry the meringues out overnight at max. 100 °C.

Scan now to view the application video





Coffee Crunch Milkshake

DECORATION

0.040 kg **Variegò Coffee Crunch Due / 2in1**
Dip the rim of the glass into the Variegò.

0.030 kg **Variegò Coffee Crunch Due / 2in1**
Pour the Variegò in the glass.

MILK MIX

0.130 kg Ice Coffee Arabica¹
0.270 kg Whole Milk, 3,5 % fat
Mix in the blender

0.050 kg Cream, whipped up

COFFEE MERINGUE

0.795 kg Meringue mixture for nests and meringues²
0.040 kg **Cream Paste Caffè Arabica Colombia**
*Season meringue mixture and form approx.
7 cm Ø rings with a piping bag (Ø approx. 9mm).
Let dry.*

Preparation

Pour the milk mixture into the glass, put the meringue ring on top and pipe the cream on top. Garnish as shown in the picture.

1 Milkshake | 440 ml

¹ Ice Coffee Arabica

1 Ice cream bowl, 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
0.400 kg **Cream Paste Caffè Arabica Colombia**

Combine the dry ingredients, mix in well with all the other ingredients and place into the pasteuriser.

Then freeze as normal.

Let the base mixture mature for 6 to 12 hours covered at 4 - 5 °C.

² Meringue mixture for nests and meringues

Makes 30 portions

0.045 kg **Braun Ovasil**
0.250 kg Water
0.250 kg Sugar
Whisk Ovasil and water, add sugar gradually.

0.250 kg Sugar
mix in briefly

Line a baking sheet with baking paper.
Let the meringues dry out overnight at max. 100 °C.

Pistachio Crunch Milkshake

DECORATION

0.040 kg **Variegò Pistachio**
Dip the rim of the glass into the Variegò

0.030 kg **Variegò Pistachio**
Pour the Variegò in the glass.

MILK MIX

0.270 kg Whole Milk, 3,5 % fat
0.130 kg Pistachio Ice Cream Kerman¹
Mix in the blender

0.050 kg Cream, whipped up

MERINGUE

0.008 kg Meringue mixture for nests and meringues²
Form approx. 7cm Ø rings with a piping bag (approx. 9mm Ø). Let dry.

Preparation

Pour the milk mixture into the glass, put the meringue ring on top and pipe the cream on top. Garnish as shown in the picture.

1 Milkshake | 440 ml

¹ Pistachio Ice Cream Kerman

1 Ice cream bowl, 5 l volume

0.080 kg Skim milk powder
0.280 kg **Crescopanna**
0.540 kg Sugar
0.310 kg Dextrose/glucose
3.020 kg Whole Milk, 3,5 % fat
0.200 kg Cream, liquid
0.440 kg **Cream Paste Pistacchio Kerman**
*Combine all dry ingredients and mix in well with all the other ingredients.
Process as normal.*



Colourful milkshake straws

Compostable, biodegradable paper straws
(12 mm 0.5 wide) available at Amazon,
for example from Morneve Boba.

Milkshake glasses

Available at Amazon, for
example from Smith's Mason Jars.
www.smithsmasonjars.com



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