

Sweet Indulgence

WORLDWIDE FAMOUS CHOCOLATES IN ICE CREAM APPLICATIONS



Sweet Indulgence

Chocolate bars are popular sweets for all ages. You can find them in almost unlimited variety. The well-known and popular flavours from chocolate to fruity offer various options for biscuit pieces, crunchy nuts or flavourful fruit pieces.

The popular flavours can also be used in the ice cream area and offer a refreshing variety in the ice cream parlour. Let yourself be inspired by our recipe ideas!

Your Benefits:

- » Well-known trendy tastes for a wide target group
- » Great marketing campaign on successful chocolate bars
- » Simple applications with the Cresco assortment
- » Additional sales through popular variants



Peanut Chocomilky



for a 5l ice cream tray

- _____ 0,300 kg **Base Unica 100**
- _____ 0,750 kg Sugar
- _____ 0,060 kg Dextrose
- _____ 3,000 kg Whole milk, 3,5 % fat
- _____ 0,200 kg Cream, liquid
- _____ 0,420 kg **Cream Paste Peanut**
- _____ 0,100 kg **Cream Paste Dulce de Leche**

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

Decoration

- _____ 0,300 kg **Gelatella Chocomilky**

After freezing, marble with **Gelatella Chocomilky**. Decorate with roasted peanuts and peanut chocolate bars.

Strawberry & Milk



for a 5l ice cream tray

- _____ 0,300 kg **Base Unica 100**
- _____ 0,750 kg Sugar
- _____ 0,060 kg Dextrose
- _____ 3,000 kg Whole milk, 3,5 % fat
- _____ 0,200 kg Cream, liquid
- _____ 0,420 kg **Yogurt Tipo Greco 100**

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

Decoration

- _____ 0,400 kg **VarieGò Strawberry & Milk**

After freezing, marble with **VarieGò Strawberry & Milk**. Decorate with yogurt strawberry bars.

Try out:

Gelatella products are also perfect for ice cream in layers and ice cream cakes, due to the liquid consistency which stays smooth in frozen condition. For easy use freeze in a silicone mold and then insert the layer.

Special Features!

VarieGò Strawberry & Milk combines a fruity strawberry taste with freeze-dried strawberry pieces in a creamy VarieGò.



Choc'Or

for a 5l ice cream tray

- _____ 0,600 kg Sugar
- _____ 0,150 kg **Perfetta 50**
- _____ 0,150 kg Skimmed milk powder
- _____ 0,050 kg Dextrose
- _____ 3,000 kg Whole milk, 3,5 % fat
- _____ 0,180 kg Cream, liquid
- _____ 0,480 kg **Cream Paste Choc'Or**

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 **Cream Paste Choc'Or** and then freeze.

Decoration

- _____ 0,400 kg **Variegò Choc'Or**

After freezing, marble with **Variegò Choc'Or**.
▶ Decorate with roasted hazelnuts and hazelnut chocolate bars

Special Features!

Variegò Choc'Or offers a great mix of textures with crunchy biscuit pieces and pieces of hazelnuts in a creamy Variegò with chocolate flavor. The perfect solution for special creations!

Cocco Chocomilky

for a 5l ice cream tray

- _____ 0,600 kg Sugar
- _____ 0,150 kg **Perfetta 50**
- _____ 0,150 kg Skimmed milk powder
- _____ 0,050 kg Dextrose
- _____ 3,000 kg Whole milk, 3,5 % fat
- _____ 0,180 kg Cream, liquid
- _____ 0,410 kg **Paste Cocco di Sulù**

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 **Paste Cocco di Sulù** and then freeze.

Decoration

- _____ 0,300 kg **Gelatella Chocomilky**

After freezing, marble with **Gelatella Chocomilky**.
▶ Decorate with grated coconut and coconut chocolate bars.

Special Features!

The premium **Paste Cocco di Sulù** with Philippine coconuts can be used to give all kinds of ice creams, semifreddi, mousses, desserts, creams and pastries a special coconut flavour. Endless creations with Cresco pastes!



Ice Cream Lolly

for 7 silicone molds popsicles (6 pieces each); Total number 42

- _____ 0,400 kg Sugar
- _____ 0,100 kg **Perfetta 50**
- _____ 0,100 kg Skimmed milk powder
- _____ 0,030 kg Dextrose
- _____ 2,000 kg Whole milk, 3,5 % fat
- _____ 0,120 kg Cream, liquid
- _____ 0,270 kg **Cream Paste Mascarpone**

- _____ 42 pcs. Ice cream sticks (wood)
- _____ 1,100 kg **Gelatella Pralinwhite**

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 **Cream Paste Mascarpone** and then freeze.

Put the Ice cream in the silicone molds. Stick the wooden ice cream sticks and freeze in the flash freezer for 1 hour. Take the ice cream lollies out of the silicone molds and dip in **Gelatella Pralinwhite** for a soft delicate glaze.

Try out:

Gelatella Pralinwhite offers a great mix of caramelized almonds and white chocolate flavor. It can also be used perfectly for ice cream in layers and for marbling and decorating ice cream.



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