



# The Taste of Spring





# Il Gusto della primavera



## Yoghurt-Red Fruit Ice Cream

1 ice cream tray, 5 l volume

1.400 kg Whole milk, 3,5% fat  
1.000 kg **Capfruit Fruit Puree Red Fruits**  
0.680 kg Cream, liquid  
0.040 kg **Capfruit Fruit PureeLemon**  
0.040 kg **Fruit Paste Raspberry/Lampone**

0.250 kg **Base Unica 100**  
0.320 kg Sugar  
0.120 kg **Ice cream preparation Yoghurt 50**  
0.080 kg Dextrose/grape sugar

Mix all the dry ingredients and add to the liquid mix. Allow to swell for 20 minutes and freeze as usual. Place the finished ice cream in the tray and smooth it out.

0.350 kg **Gelatella Pralinwhite**  
0.050 kg **Gelatella Chocomilky**

Spread Gelatella Pralinwhite over the ice cream.  
Then decorate the ice cream with Gelatella Chocomilky to hearts.

**Tip:** Gelatella products are also perfect for use as layered ice cream. Simply freeze them in a silicone mold for easy application.

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## Tiramisu Exotic Ice Cream

1 ice cream tray, 5 l volume

3,000 kg Whole milk, 3,5 % fat  
0.600 kg Cream, liquid  
0.300 kg **CP Tiramisu con mascarpone**

0.200 kg **Perfetta 50**  
0.500 kg Sugar  
0.200 kg Dextrose/grape sugar  
0.100 kg Dried glucose syrup DE 33  
0.100 kg Skimmed milk powder  
Mix all the dry ingredients and add to the liquid.  
Mix. Pasteurize the ice cream mixture to 85 °C  
and freeze as usual.

0.400 kg **VarieGó Mango-Maracuja**  
Spread half of the VarieGó into the finished ice cream. Marble and smooth it down. Spread the other half after shock freezing.

0.005 kg **Cacao Noblesse**  
Decorate the ice cream tray as shown in the picture.

*Convince your customers  
with new flavor combinations  
and textures.*



Scan now and get creative!



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## Stracciatella Egg Flip Ice Cream

1 ice cream tray, 5 l volume; total quantity: 65

2,200 kg Whole milk, 3,5% fat  
0.560 kg Cream, liquid  
0.320 kg **Braun Dessert Paste Egg-Flip**  
0.080 kg **Braun Dessert Paste Blackforest Kirschwasser**  
0.040 kg **Cream Paste Vaniglia Madagascar**

0.160 kg **Perfetta 50**  
0.240 kg Sugar  
0.240 kg Dried glucose syrup DE 33  
0.160 kg Skimmed milk powder  
0.004 kg Salt

Mix the dry ingredients and blend them into the liquid. Pasteurise the ice cream mixture, add it at 85 °C and freeze as usual.

0.400 kg **Macao Fondente**

Put half of the ice cream in the tub and spread 200 g of Macao Fondente on top. Pour the rest of the ice cream on top and smooth it down. Once set, spread the remaining 200 g of Macao Fondente on top and smash the plate with a spoon."

Decorate as shown in the picture.

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## Ruby Raspberry

1 ice cream tray, 5 l volume

1.500 kg Whole milk, 3,5% fat  
0.090 kg Cream, liquid  
0.200 kg Braun **Schokobella Ruby**  
Heat Milk to 40 °C.

0.250 kg **Basis unica 100**  
0.200 kg Sugar  
0.120 kg Dextrose/grape sugar  
0.002 kg Peppercorns pink  
Mix all dry ingredients and stir well with the other liquid ingredients.

0.300 kg Raspberries  
0.150 kg **Capfruit Fruit Puree Raspberry**  
0.150 kg **Capfruit Fruit Puree Lemon**  
Mix the fruit into the base. Let the ice cream mix soak for 20 minutes and freeze as usual.

0.020 kg **Braun Schokobella Ruby, dissolved**  
0.001 kg Peppercorns pink  
Decorate the finished ice cream as shown in the picture.



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