



The Taste of Summer



Il Gusto *d'estate*



Yuzu Basil Ice Cream

1 ice cream tray, 5 l volume

1.825 kg Water, approx. 60 °C
1.500 kg **Capfruit Fruit Purree Williams Pear**
0.400 kg **Capfruit Fruit Purree Lemon**
0.125 kg Basil

0.350 kg **Lyra 100**
0.200 kg **Paste Yuzu Giappone**
0.350 kg Sugar
0.100 kg Dextrose
0.150 kg Dry glucose syrup DE 33

Mix all the dry ingredients and add to the liquid.
Allow to swell for 20 minutes and freeze as usual.

Il Gusto d'estate



Strawberry Cheesecake Ice Cream

1 ice cream tray, 5 l volume

2.480 kg Whole milk, 3.5 % fat
0.400 kg **Cream Paste Mascarpone**
0.280 kg Cream, liquid

0.360 kg Sugar
0.128 kg **Perfetta 50**
0.120 kg Dextrose
0.120 kg Skimmed milk powder
0.112 kg Dry glucose syrup DE 33
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 **Gelatella Frollina**
0.150 kg **VarieGó Strawberry**
0.020 kg Strawberries

0.100 kg **Braun Mürbella**
0.050 kg Butter

Knead Braun Mürbella and butter into crumbles.
Bake at 180°C for 15 minutes until golden brown. Decorate as shown in the picture.

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



Scan now and get creative!

Il Gusto d'estate



Cold Brew Coffee Ice Cream

1 ice cream tray, 5 l volume

2.520 kg Water, approx. 55 °C

0.280 kg **Capfruit Fruit Puree Lemon**

0.200 kg **Cream Paste Caffè Arabica**

0.120 kg **Cream Paste Vaniglia Madagascar**

0.030 kg Lemon

0.010 kg Espresso beans

Decorate the ice cream tray as shown
in the picture.

0.400 kg Sugar

0.360 kg **Lyra 100**

0.120 kg Dextrose

Mix all the dry ingredients and add to the liquid.

Allow to swell for 20 minutes and freeze as
usual.



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