

Soft-serve
Product Preparation Guide





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Introduction

The objective of this guide is to offer entrepreneurs pleasant and captivating ideas to enhance soft gelato with delicious solutions for various market segments: gelato shops, cafés, restaurants, etc. Simple preparation guarantees easy replication of the specialties presented.

NOTE

There are two types of soft gelato mixes on the market: powder-based and liquid-based. Powder-based mixes require hydration with milk and/or water. Liquid-based mixes can be ready-to-use UHT (with storage at room temperature) or made in a pasteurizer.

Mixes of the latter type are prepared from scratch by the gelato artisan using basic ingredients (milk, cream, sugars, etc.).



The products illustrated herein are made using the single-portion door equipped with nozzles capable of filling cups and single portions.

Single portion nozzles

Smooth ○

Star ☆



Fiordilatte gelato cone for children



Ingredients:

- Fiordilatte mix 5000 g*
- Colored sugar decorations
- Gelato cone

Equipment:

- Soft gelato machine
- Star single-portion nozzle

Instructions:

- 1 Dispense the gelato from the soft machine onto the cone in an amount appropriate to the size of the cone.
- 2 Garnish the gelato with the colored sugar decorations.



*Quantities may vary according to the capacity of the individual soft gelato machine models.



Instructions:

- ① Dispense the gelato from the soft machine onto the cone in an amount appropriate to the size of the cone.
- ② Decorate the gelato with the pink/red sugar flakes and the rose.



Cone of vanilla gelato

Ingredients:

-  • Vanilla mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix with the addition of vanilla paste for pastry or gelato according to the manufacturer's instructions
-  • Pink/red sugar flakes
-  • Small sugar red rose
-  • Gelato cone

Equipment:

-  • Soft gelato machine
-  • Star single-portion nozzle
-  • Immersion blender, scale, bucket (for mix preparation)



Cone of yogurt gelato

Ingredients:

-  • Yogurt mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix following the recipe below: Fiordilatte mix 1500 g* + whole yogurt 3000 g* + sugar 720 g* + dextrose 105 g* + cold-process stabilizer 0,5% 19 g*.
-  • Gelato cone

Equipment:

-  • Soft gelato machine
-  • Star single-portion nozzle
-  • Immersion blender, scale, bucket (for mix preparation)

Instructions:

- ① Dispense the gelato from the soft machine onto the cone in an amount appropriate to the size of the cone.





Instructions:

- 1 Dispense the gelato from the soft machine onto the cone in an amount appropriate to the size of the cone.
- 2 Decorate the gelato with the chocolate shavings.



Cone of chocolate gelato



Ingredients:

- Chocolate mix 5000 g*. If you don't have chocolate mix, you can substitute it with fiordilatte mix with the addition of cocoa/chocolate paste for pastry or gelato according to the manufacturer's instructions



- Chocolate in flakes/shavings



- Gelato cone

Equipment:



- Soft gelato machine



- Star single-portion nozzle

- Immersion blender, scale, bucket (for mix preparation)



Fiordilatte gelato with coffee



Ingredients:

- Fiordilatte mix 5000 g*
- Espresso coffee



Equipment:



- Soft gelato machine



- Star single-portion nozzle

- Transparent cup

Instructions:

- 1 Pour the espresso coffee into the cup until it is 1/3 full.
- 2 Bring the cup to the nozzle (without touching the liquid) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
- 3 Serve with a spoon.





Instructions:

1. Pour the hot chocolate into the cup until it is 1/3 full.
2. Bring the cup to the nozzle (without touching the liquid) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Serve with a spoon.

★

Fiordilatte gelato with chocolate

Ingredients:

- Fiordilatte mix 5000 g*
- Hot chocolate

Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Transparent cup

★

Single portion of fiordilatte gelato with chocolate topping and cookie

Ingredients:

- Fiordilatte mix 5000 g*
- Chocolate topping
- Cookie crunches
- Chocolate flakes/shavings
- Oreo cookies

Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Transparent cup

Instructions:

1. Pour the chocolate topping and the cookie crunches into the bottom of the cup.
2. Bring the cup to the nozzle (without touching the topping) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. The topping will rise along the wall of the cup, creating an attractive effect.
4. Decorate the gelato with the chocolate shavings and an Oreo cookie. Serve with a spoon.





★
*Single portion of fiordilatte gelato
with chocolate topping*

- Ingredients:*
- Fiordilatte mix 5000 g*
 - Chocolate topping
- Equipment:*
- Soft gelato machine
 - Star single-portion nozzle
 - Transparent cup

- Instructions:**
- 🌀 Pour the chocolate topping into the bottom of the cup.
 - 🌀 The topping will rise along the wall of the cup, creating an attractive effect.
 - 🌀 Bring the cup to the nozzle (without touching the topping) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
 - 🌀 Serve with a spoon.

★
*Single portion of fiordilatte gelato
with strawberry topping*

- Ingredients:*
- Fiordilatte mix 5000 g*
 - Strawberry topping
- Equipment:*
- Soft gelato machine
 - Star single-portion nozzle
 - Transparent cup

- Instructions:**
- 🌀 Pour the strawberry topping into the bottom of the cup.
 - 🌀 The topping will rise along the wall of the cup, creating an attractive effect.
 - 🌀 Bring the cup to the nozzle (without touching the topping) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
 - 🌀 Serve with a spoon.





Single portion of fiordilatte gelato with mango topping



Ingredients:

- Fiordilatte mix 5000 g*
- Mango topping



Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Transparent cup

Instructions:

1. Pour the mango topping into the bottom of the cup.
2. Bring the cup to the nozzle (without touching the topping) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. The topping will rise along the wall of the cup, creating an attractive effect.
4. Serve with a spoon.



Gelato with fruit salad and muesli



Ingredients:

- Yogurt mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix following the recipe below: Fiordilatte mix 1500 g* + whole yogurt 3000 g* + sugar 720 g* + dextrose 105 g* + cold-process stabilizer 0,5% 19 g*



- Muesli



- Fresh fruit salad cut into small cubes



Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Transparent cup
- Cutting board and knife for preparing the fruit salad
- Immersion blender, scale, bucket (for mix preparation)

Instructions:

1. Place the fruit salad and the muesli on the bottom of the cup with a spoon, filling it to about 1/3.
2. Dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Serve with a spoon.





Instructions:

1. Pour the muesli into the bottom of the cup until it is about 1/3 filled.
2. Dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Serve with a spoon.



Yogurt gelato with muesli

Ingredients:

-  • Yogurt mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix following the recipe below: Fiordilatte mix 1500 g* + whole yogurt 3000 g* + sugar 720 g* + dextrose 105 g* + cold-process stabilizer 0,5% 19 g*
-  • Muesli

Equipment:

-  • Soft gelato machine
-  • Star single-portion nozzle
-  • Transparent cup
-  • Immersion blender, scale, bucket (for mix preparation)



Yogurt gelato with poached strawberries

Ingredients:

-  • Yogurt mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix following the recipe below: Fiordilatte mix 1500 g* + whole yogurt 3000 g* + sugar 720 g* + dextrose 105 g* + cold-process stabilizer 0,5% 19 g*
-  • Poached strawberries

Equipment:

-  • Soft gelato machine
-  • Star single-portion nozzle
-  • Transparent cup
-  • Immersion blender, scale, bucket (for mix preparation)

Instructions:

1. Pour the poached strawberries into the bottom of the cup until it is about 1/3 filled.
2. Dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Serve with a spoon.





Instructions:

1. Pour the muesli into the bottom of the cup until it is about 1/3 filled.
2. Dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Decorate with honey.
4. Serve with a spoon.



Yogurt gelato with muesli and honey

Ingredients:

- Yogurt mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix following the recipe below: Fiordilatte mix 1500 g* + whole yogurt 3000 g* + sugar 720 g* + dextrose 105 g* + cold-process stabilizer 0,5% 19 g*
- Muesli
- Honey

Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Transparent cup
- Honey dispenser
- Immersion blender, scale, bucket (for mix preparation)



Yogurt gelato with muesli and poached strawberries

Ingredients:

- Yogurt mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix following the recipe below: Fiordilatte mix 1500 g* + whole yogurt 3000 g* + sugar 720 g* + dextrose 105 g* + cold-process stabilizer 0,5% 19 g*
- Muesli
- Poached strawberries

Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Transparent cup
- Immersion blender, scale, bucket (for mix preparation)

Instructions:

1. Pour the muesli and poached strawberries into the bottom of the cup until it is about 1/3 filled.
2. Dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Serve with a spoon.





Instructions:

1. Pour the cornflakes into the bottom of the cup until it is about 1/3 filled.
2. Dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Serve with a spoon.



Yogurt gelato with cornflakes

Ingredients:

-  • Yogurt mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix following the recipe below: Fiordilatte mix 1500 g* + whole yogurt 3000 g* + sugar 720 g* + dextrose 105 g* + cold-process stabilizer 0,5% 19 g*
-  • Cornflakes

Equipment:

-  • Soft gelato machine
-  • Star single-portion nozzle
-  • Transparent cup
-  • Immersion blender, scale, bucket (for mix preparation)



Yogurt gelato with blended strawberries

Ingredients:

-  • Yogurt mix 5000 g*. If you don't have vanilla mix, you can substitute it with fiordilatte mix following the recipe below: Fiordilatte mix 1500 g* + whole yogurt 3000 g* + sugar 720 g* + dextrose 105 g* + cold-process stabilizer 0,5% 19 g*
-  • Strawberries

Equipment:

-  • Soft gelato machine
-  • Star single-portion nozzle
-  • Blender
-  • Transparent cup
-  • Big straw
-  • Immersion blender, scale, bucket (for mix preparation)

Instructions:

1. Pour the blended strawberries into the bottom of the cup until it is about 1/3 filled.
2. Dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Decorate with strawberry pieces.
4. Serve with straw and spoon.





Instructions:

- 1 Place the fruit salad on the bottom of the cup with a spoon, filling it to about 1/3.
- 2 Bring the cup to the nozzle (without touching the fruit) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
- 3 Serve with a spoon.



Cream gelato with fruit salad

Ingredients:

-  • Cream or vanilla mix 5000 g*. If you don't have cream or vanilla mix, you can substitute it with fiordilatte mix with the addition of cream or vanilla paste for pastry or gelato according to the manufacturer's instructions
-  • Fresh fruit salad cut into small cubes

Equipment:

-  • Soft gelato machine
-  • Star single-portion nozzle
-  • Transparent cup
-  • Immersion blender, scale, bucket (for mix preparation)



Tiramisu gelato

Ingredients:

-  • Fiordilatte mix
-  • Sponge cake (thickness 1-1.5 cm)
-  • Liquid coffee
-  • Freeze-dried coffee
-  • Mascarpone cheese
-  • Whole milk
-  • Sugar
-  • Cold-process stabilizer 0,5%
-  • Cocoa powder

Equipment:

-  • Soft gelato machine
-  • Smooth single-portion nozzle
-  • Round pastry cutters
-  • Transparent cup
-  • Simple syrup bottle
-  • Cocoa powder shaker
-  • Immersion blender, scale, bucket

Preparation:

- 1 Dissolve 150 grams* of sugar in ½ liter of coffee and pour into the simple syrup bottle.
- 2 Prepare two sizes of sponge cake disks using the round pasta cutters: the first size should be the same diameter as the bottom of the cup, the second size a bit larger.
- 3 Soak the sponge cake with the coffee simple syrup.

Tiramisu gelato mix

- Recipe A- Pour into a container the Fiordilatte mix 3600 g* + whole milk 400 g* + mascarpone cheese 800 g* + sugar 400 g* + freeze-dried coffee 28 g* + cold-process stabilizer 0,5% 4 g*.
- Recipe B- Pour into a container the Fiordilatte mix 4000 g* with the addition of Tiramisu paste for pastry or gelato according to the manufacturer's instructions.

Mix with the immersion blender until the powders have completely dissolved. Pour into the machine and cool to + 4°C.

Instructions:

Place the sponge cake disk on the bottom of the cup. Bring the cup to the nozzle (without touching the sponge cake) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it. Stop dispensing when the cup is about 60% full. Place the second sponge cake disk. Finish filling the cup with Tiramisu gelato. Sprinkle with cocoa. Serve with a spoon.





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Single portion of Sicilian Cassata gelato



- Fiordilatte mix



- Ricotta cheese



- Whole milk



- Sugar



- Cold-process stabilizer 0,5%



- Mixed candied fruit cubes



- Chocolate pieces



- Soft gelato machine



- Star single-portion nozzle



- Transparent cup



- Immersion blender, scale, bucket

Preparation:

Ricotta gelato mix

- Recipe A- Pour into a container the Fiordilatte mix 3400 g* + whole milk 600 g* + ricotta cheese 800 g* + sugar 480 g* + cold-process stabilizer 0,5% 6 g*.
- Recipe B- Pour into a container the Fiordilatte mix 4000 g* with the addition of Ricotta paste for pastry or gelato according to the manufacturer's instructions.

Mix with the immersion blender until the powders have completely dissolved. Pour into the machine and cool to + 4°C.

Instructions:

- Place the candied fruit and chocolate pieces on the bottom of the cup with a spoon, filling it to about 1/4.
- Bring the cup to the nozzle (without touching the fruit and chocolate) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
- Decorate with a few pieces of candied fruit and chocolate.
- Serve with a spoon.

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Sicilian cannoli with ricotta gelato



- Fiordilatte mix



- Ricotta cheese



- Whole milk



- Sugar



- Cold-process stabilizer 0,5%



- Empty Sicilian cannoli



- Mixed candied fruit cubes



- Chopped pistachios



- Soft gelato machine



- Smooth single-portion nozzle



- Immersion blender, scale, bucket



- Small plate

Preparation:

Ricotta gelato mix

- Recipe A- Pour into a container the Fiordilatte mix 3400 g* + whole milk 600 g* + ricotta cheese 800 g* + sugar 480 g* + cold-process stabilizer 0,5% 6 g*.
- Recipe B- Pour into a container the Fiordilatte mix 4000 g* with the addition of Ricotta paste for pastry or gelato according to the manufacturer's instructions.

Mix with the immersion blender until the powders have completely dissolved. Pour into the machine and cool to + 4°C.

Instructions:

- Dispense the gelato inside the cannoli first on one side and then on the other, taking care not to exaggerate the quantity in order not to overflow the cannoli.
- Add the candied fruit and the chopped pistachios.
- Serve on a plate.





Preparation:

Cheesecake gelato mix

- Recipe A- Pour into a container the Fiordilatte mix 3400 g* + whole milk 400 g* + spreadable cream cheese 1000 g* + wholemeal shortbread cookies 200 g* + sugar 440 g* + cold-process stabilizer 0,5% 6 g*.
- Recipe B- Pour into a container the Fiordilatte mix 4000 g* with the addition of Cheesecake paste for pastry or gelato according to the manufacturer's instructions.

Mix with the immersion blender until the powders have completely dissolved. Pour into the machine and cool to + 4°C.

Instructions:

1. Pour the poached berries into the bottom of the cup until it is about 1/4 filled. Bring the cup to the nozzle (without touching the poached fruit) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
2. Decorate with cookie crunch and garnish with mint leaves.
3. Serve with a spoon.



Cheesecake gelato with berries and cookie crunch



Ingredients:

- Fiordilatte mix
- Spreadable cream cheese (like Philadelphia)
- Whole milk
- Sugar
- Cold-process stabilizer 0,5%
- Wholemeal shortbread cookies
- Poached berries
- Mint leaves



Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Immersion blender, scale, bucket
- Transparent cup



Choux pastry with chocolate gelato



Ingredients:

- Chocolate mix 5000 g*. If you don't have chocolate mix, you can substitute it with fiordilatte mix with the addition of cocoa/chocolate paste for pastry or gelato according to the manufacturer's instructions



- Choux pastry
- Cocoa powder



Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Bread knife
- Cocoa powder shaker
- Immersion blender, scale, bucket
- Small plate



Instructions:

1. Cut the choux pastry with a knife 2/3 from the base without crushing it.
2. Bring the base of the pastry to the single-portion nozzle and dispense the gelato from the soft machine, taking care not to exaggerate.
3. Cover the pastry with the piece that was removed.

4. Sprinkle with cocoa powder.
5. Serve on a plate.





Instructions:

1. Cut the choux pastry with a knife 2/3 from the base without crushing it.
2. Bring the pastry to the single-portion nozzle and dispense the gelato from the soft machine, taking care not to exaggerate. Add some fruit pieces/dried fruit sprinkles.
3. Cover the pastry with the piece that was removed.
4. Sprinkle with powdered sugar.
5. Serve on a plate.

Choux pastry with fiordilatte gelato

Ingredients:

-  • Fiordilatte mix 5000 g*
-  • Choux pastry
-  • Various fresh fruits cut into small cubes/dried fruit sprinkles
-  • Powdered sugar

Equipment:

-  • Soft gelato machine
-  • Smooth single-portion nozzle
-  • Bread knife
-  • Powdered sugar shaker
-  • Small plate

Choux pastry with cream gelato

Ingredients:

-  • Cream or vanilla mix 5000 g*. If you don't have cream or vanilla mix, you can substitute it with fiordilatte mix with the addition of cream or vanilla paste for pastry or gelato according to the manufacturer's instructions
-  • Choux pastry

Equipment:

-  • Soft gelato machine
-  • Smooth single-portion nozzle
-  • Bread knife
-  • Immersion blender, scale, bucket
-  • Small plate

Instructions:

1. Cut the choux pastry with a knife 2/3 from the base without crushing it.
2. Bring the base of the pastry to the single-portion nozzle and dispense the gelato from the soft machine, taking care not to exaggerate.
3. Cover the pastry with the piece that was removed.
4. Serve on a plate.





Brioche stuffed with cream gelato/ fiordilatte



Ingredients:

- Cream or vanilla mix 5000 g*. If you don't have cream or vanilla mix, you can substitute it with fiordilatte mix with the addition of cream or vanilla paste for pastry or gelato according to the manufacturer's instructions



- Fiordilatte mix 5000 g*
- Empty brioche pastry



Equipment:

- Soft gelato machine
- Star single-portion nozzle/smooth
- Bread knife
- Immersion blender, scale, bucket
- Small plate



Instructions:

- 1 Cut the brioche in half with a knife without crushing it, trying to keep the two pieces attached at the center.
- 2 Bring the base of the brioche to the single-portion nozzle and dispense the gelato from the soft machine, taking care not to exaggerate.
- 3 The filling can be done in small tufts or with continuous delivery.

- 4 Cover the top of the brioche with the gelato.
- 5 Serve on a plate.



Roll cake with fiordilatte gelato



Ingredients:

- Fiordilatte mix 5000 g*
- Sponge cake sheets (thickness 0.7-1.0 cm and measuring about 20 x 30 cm)



Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Bread knife
- Spatula
- Small plate



Instructions:

- 1 Pre-cool the sponge cake.
- 2 Dispense the gelato onto the sheet of chilled sponge cake and spread it evenly with the help of a spatula for a thickness of about 1-1.5 cm.
- 3 Roll the sheet of sponge cake, taking care to keep the gelato inside. Place the roll immediately into the freezer.
- 4 After about 15-20 minutes, cut it into slices with a knife.
- 5 Serve on a plate.





Éclair with fiordilatte gelato



Ingredients:

- Fiordilatte mix 5000 g*
- Éclair shells
- White chocolate
- Pink coloring for chocolate
- Small red decorative chocolate/sugar flower



Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Bread knife
- Microwave
- Paper cone or pastry bag for decoration



Preparation:

- 1 Dissolve the appropriate amount of white chocolate in the microwave to a temperature of about 28°C. Add the coloring to a part of the chocolate.
- 2 Cut the éclair shell with a bread knife, lengthwise in half, without crushing it.
- 3 Dip the inverted upper part of the shell into the colored chocolate in order to slightly glaze the surface.
- 4 Allow to dry.

Instructions:

- 1 Bring the base of the éclair to the single-portion nozzle and dispense the gelato from the soft machine for the whole length of the pastry, taking care not to exaggerate.
- 2 Cover the gelato with the top of the shell.
- 3 Using the paper cone/pastry bag, decorate the éclair with zig-zagging white chocolate.
- 4 Place the decorative red flower.
- 5 Serve on a plate.



Éclair with cream gelato



Ingredients:

- Cream or vanilla mix 5000 g*. If you don't have cream or vanilla mix, you can substitute it with fiordilatte mix with the addition of cream or vanilla paste for pastry or gelato according to the manufacturer's instructions
- Éclair shells
- Dark/milk and white chocolate



Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Bread knife
- Microwave
- Paper cone or pastry bag for decoration



Preparazione:

- 1 Dissolve a suitable quantity of the chocolates in the microwave to a temperature of about 28-30°C.
- 2 Cut the éclair shell with a bread knife, lengthwise in half, without crushing.
- 3 Dip the inverted upper part of the shell into the dark/milk chocolate in order to slightly glaze the surface.
- 4 Allow to dry.

Instructions:

- 1 Bring the base of the éclair to the single-portion nozzle and dispense the gelato from the soft machine for the whole length of the pastry, taking care not to exaggerate
- 2 Cover the gelato with the top of the shell.
- 3 Using the paper cone/pastry bag, decorate the éclair with zig-zagging white chocolate.
- 4 Serve on a plate.





Instructions:

- 🕒 Bring the base of the tartlet to the single-portion nozzle and dispense the gelato from the soft machine, taking care not to exaggerate. Add some fruit pieces.
- 🕒 Serve on a plate.

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Tartlets with fiordilatte gelato and fresh fruit



Ingredients:

- Fiordilatte mix 5000 g*
- Tartlets
- Fresh fruit salad cut into small cubes



Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Small plate

☆

Macaron with fiordilatte gelato



Ingredients:

- Fiordilatte mix 5000 g*
- Macarons



Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Small plate

Instructions:

- 🕒 Bring the flat base of the macaron to the single-portion nozzle and dispense the gelato from the soft machine, taking care not to exaggerate. Cover the gelato with another macaron.
- 🕒 Serve on a plate.





Preparation:

Hollow out about 1/3 of the muffin using the knife.

Instructions:

☞ Bring the muffin to the single-portion nozzle and dispense the gelato from the soft machine, taking care not to exaggerate. Decorate with the sugar sprinkles.

☞ Serve on a plate.



Chocolate muffin with fiordilatte gelato



Ingredients:

- Fiordilatte mix 5000 g*
- Chocolate muffin
- Colored sugar sprinkles



Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Small knife
- Small plate



Milk shake with banana gelato



Ingredients:

- Fiordilatte mix
- Banana
- Whole milk
- Sugar
- Dextrose



Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Cup
- Immersion blender, scale, bucket
- Straw



Preparation:

Banana gelato mix

- Recipe A- Pour into a container the Fiordilatte mix 3300 g* + banana pulp 1100 g* + sugar 170 g* + dextrose 25 g*.
- Recipe B- Pour into a container the Fiordilatte mix 4500 g* with the addition of banana paste for pastry or gelato according to the manufacturer's instructions.

Mix with the immersion blender until the powders have completely dissolved. Pour into the machine and cool to + 4°C.

Instructions:

☞ Pour some milk into the cup until it is 1/3 full.

☞ Bring the cup to the nozzle (without touching the liquid) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.

☞ Serve with straw.





Instructions:

1. Pour some Cola into the cup until it is 1/3 full.
2. Bring the cup to the nozzle (without touching the liquid) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Serve with straw.



Fiordilatte gelato with cola



Ingredients:

- Fiordilatte mix 5000 g*
- Cola



Equipment:

- Soft gelato machine
- Star single-portion nozzle
- Cup
- Straw



Fiordilatte gelato with Whiskey



Ingredients:

- Fiordilatte mix 5000 g*
- Whiskey
- Cookie crunches



Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Transparent cup
- Spoon



Instructions:

1. Pour the Whiskey into the cup until it is 1/3 full.
2. Bring the cup to the nozzle (without touching the liquid) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
3. Decorate with cookie crunch.
4. Serve with a spoon.





Instructions:

- ① Pour the Rum into the cup until it is 1/3 full.
- ② Bring the cup to the nozzle (without touching the liquid) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
- ③ Decorate with cookie crunch.
- ④ Serve with a spoon.

Chocolate gelato with Rum

Ingredients:

- Chocolate mix 5000 g*. If you don't have chocolate mix, you can substitute it with fiordilatte mix with the addition of cocoa/chocolate paste for pastry or gelato according to the manufacturer's instructions
- Rum
- Cookie crunches

Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Immersion blender, scale, bucket
- Transparent cup
- Spoon

Fiordilatte gelato with Sake

Ingredients:

- Fiordilatte mix 5000 g*
- Sake

Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Transparent cup
- Spoon

Instructions:

- ① Pour the Sake into the cup until it is 1/3 full.
- ② Bring the cup to the nozzle (without touching the liquid) and dispense the gelato from the soft machine, taking care to lower the cup as the gelato fills it.
- ③ Serve with a spoon.





Mojito sorbet

Ingredients:

- Fresh mint leaves
- Lime
- White cane sugar
- White Rum
- Soda/sparkling water
- Fruit stabilizer 0,5%
- Water
- Rosemary sprigs

Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Juicer
- Transparent cup
- Immersion blender, scale, bucket
- Fine mesh conical strainer
- Spoon and straw

Preparation:

Lime sorbet mix

Allow 100 g* of mint leaves to macerate in 2750 g* of water for 3 hours. With the immersion blender, lightly blend for a few seconds and filter through a mesh strainer. To the mint-flavored water add: 900 g* lime juice + 1335 g* white cane sugar + 15 g* fruit stabilizer 0,5%. Mix with the immersion blender until the powders have completely dissolved. Pour into the machine and cool to +4°C.

Cocktail: 50% Rum - 50% Carbonated water

Instructions:

- Fill a very cold glass 1/3 of the way with the cocktail.
- Bring the cup to the nozzle (without touching the liquid) and dispense the sorbet from the soft machine, taking care to lower the cup as the sorbet fills it.
- Decorate with a slice of lime and rosemary sprig.
- Serve with a spoon and a straw.

Salmon gelato tartlets

Ingredients:

- Fiordilatte mix
- Savory shortcrust tartlets
- Smoked salmon
- Trehalose (or sugar)
- Cold-process stabilizer 0,5%
- Sea salt

Equipment:

- Soft gelato machine
- Smooth single-portion nozzle
- Immersion blender, scale, bucket
- Pepper grinder

Preparazione:

Salmon gelato mix

Pour into a container the Fiordilatte mix 3150 g* + whole milk 350 g* + smoked salmon 875 g* + trehalose 300 g* + cold-process stabilizer 0,5% 11 g* + salt 10 g*. Mix with the immersion blender until the powders have completely dissolved. Pour into the soft machine and cool to +4°C.

Cool the tartlets in the freezer before using them.

Instructions:

- Bring the tartlet to the single-portion nozzle and dispense a small amount of gelato taking care not to overflow.
- Sprinkle with pepper.
- Serve on a plate.





*Finger food
with gorgonzola gelato*

Ingredients:

- Fiordilatte mix
- Small toasted bread slices
- Gorgonzola cheese
- Trehalose (or sugar)
- Cold-process stabilizer 0,5%
- Sea salt
- Chopped walnuts

Equipment:

- 
- Soft gelato machine
 - Star single-portion nozzle
 - Immersion blender, scale, bucket

Preparation:

Gorgonzola gelato mix

Pour into a container the fiordilatte mix 3500 g* + gorgonzola cheese 1000 g* + trehalose 250 g* + cold-process stabilizer 0.5% 5 g* + salt 8 g*. Mix with the immersion blender until the powders have completely dissolved. Pour into the soft machine and cool to +4°C.

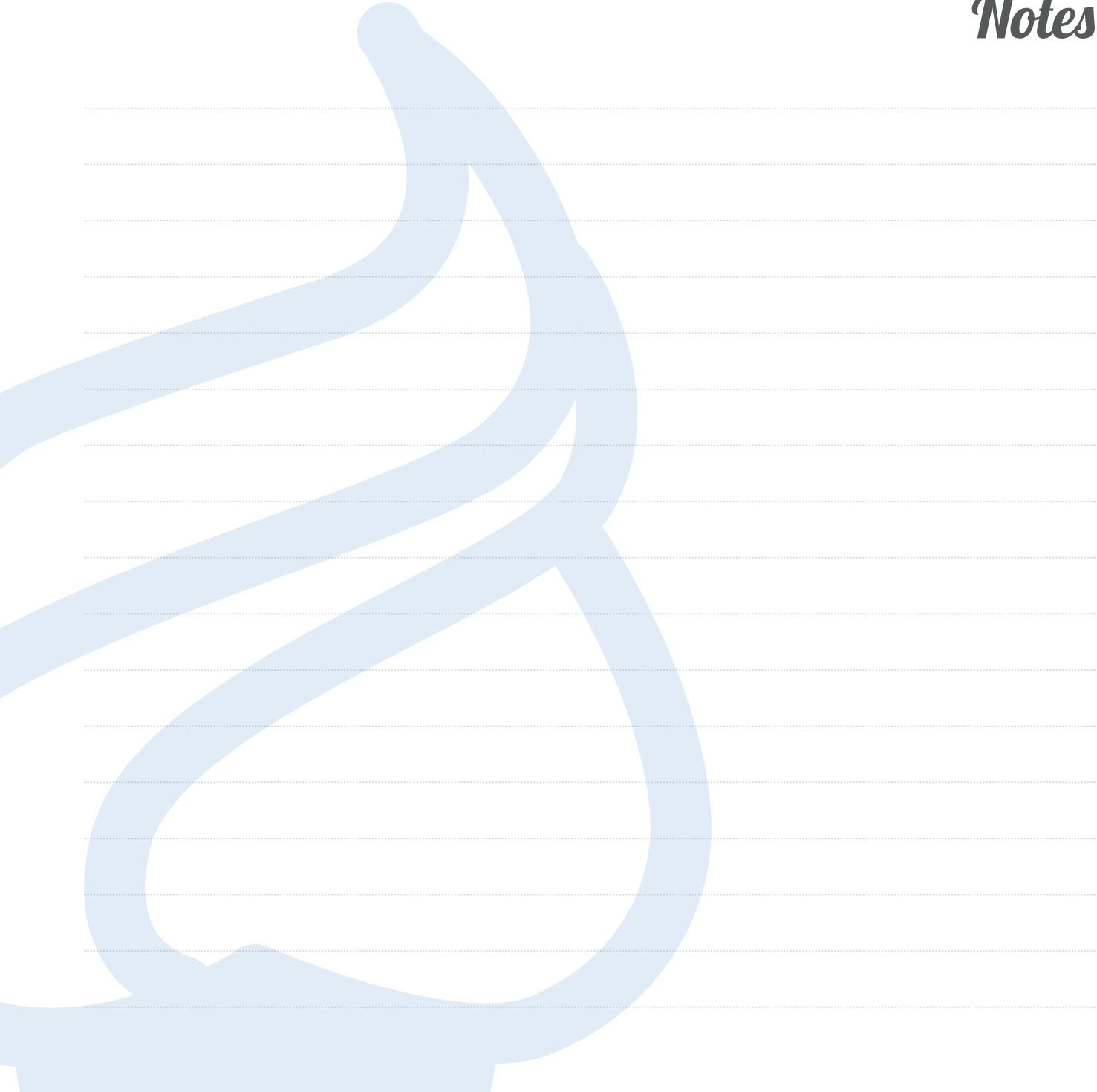
Cool the toast in the freezer before use.

Instructions:

- 1 Bring the toasted bread to the single-portion nozzle and dispense a small amount of gelato taking care not to overflow.
- 2 Garnish with the chopped walnuts.
- 3 Serve on a plate.

Notes

Notes





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