

Recipes

of GELATERIA



NO ADDED SUGAR AND VEGAN BASE FOR CREAM /
FRUIT GELATO

CALO VEGAN BASE SWEET
CALO VEGAN BASE FAT

DESCRIPTION

CALO VEGAN BASE SWEET and CALO VEGAN BASE FAT are two cold process bases for cream and fruit gelato, with **no added sugar and for vegans.**

Recipes for fruit gelato

With fruit pastes without added sugar



Taste	RECIPE g	
Pasta calo Fragola	CALO VEGAN BASE SWEET	60
	Water	620
	Nucleo Light	130
	Fibra sweet	90
	Pasta	100
	Total	1000
	#N/D	

Recipes for creamy gelato

With cream pastes without added sugar



Taste	RECIPE g	
Pasta calo Biscotto, Pasta calo Caramel	CALO VEGAN BASE SWEET	80
	Water	620
	Nucleo light	150
	Fibra sweet	100
	Pasta	50
	Total	1000
Pistachio (Pasta Pistacchio Superior, Pasta Pistacchio Integrale, Pasta Pistacchio Lucano, Pasta Pistacchio Pesto)	CALO VEGAN BASE FAT	120
	Water	620
	Nucleo light	160
	Pasta	100
	Total	1000
Hazelnut (Pasta Nocciola TGT, Pasta nocciola 100%S, Pasta Nocciola Italiana, Pasta Nocciola Swing)	CALO VEGAN BASE FAT	120
	Acqua	620
	Nucleo light	160
	Pasta	100
	Totale	1000
Pasta Arachide, Pasta Gianduja Amara, Pasta Cacao Fondente	CALO VEGAN BASE FAT	120
	Acqua	620
	Nucleo light	160
	Pasta	100
	Totale	1000
Almond (Pasta Mandorla, Pasta Mandorla di Toritto)	CALO VEGAN BASE FAT	120
	Acqua	620
	Nucleo light	160
	Pasta	100
	Totale	1000