

# Recipes

of GELATERIA



## CREAM BASE CREMANATURALE EVO 100

### DESCRIPTION

CREMANATURALE EVO 100 is a hot base for the production of gelato made with ingredients of natural origin. It is fat-free and flavorless.

### BALANCING PARAMETERS

FATS	MILK NON FATS	SUGARS	OTHER SOLIDS
0%	14%	68%	13%

The recipes proposed are balanced with:

<b>TOTAL SOLIDS</b>	<b>40%</b>
<b>FATS</b>	<b>8-10%</b>
<b>MILK NON FATS</b>	<b>10%</b>
<b>SUGARS</b>	<b>18-20%</b>
<b>Other solids per difference</b>	

# Base Mix

HOT PROCESS



INGREDIENTS	g
CREMANATURALE EVO 100	75
Whole milk	620
Skimmed milk powder	40
Vaccine cream 35%	120
Caster sugar	130
Dextrose	15
<b>Total</b>	<b>1000</b>

Taste	RECIPE g	
Fior di latte	Base Mix	860
	Sugar	30
	Cream 35%	110
	<b>Total</b>	<b>1000</b>

PASTES with dosage 30 g / kg		
Caffè, Caffè Moka, Latte Vualà, Vaniglia Naturale, Vaniglia Bourbon, Vaniglia Gold, Vaniglia Madagascar, Vaniglia Thaiti, Pannibon, Vanibon, Vanigià, Liquirizia italiana 100%, Zuppa inglese. Yogobon nature. Aromatizzazioni con gli aromi in pasta	Base Mix	880
	Sugar	10
	Cream 35%	110
	<b>Total</b>	<b>1000</b>
<i>Add the flavor to the indicated dosage</i>		

PASTES with dosage 50 g / kg		
Biscotto, Biscottino S, Caramello al latte, Cream caramel, Caramelito, Crema gialla, Crema cannella, creme brulee, Cassata siciliana, Menta extra, Menta latte, Noce, Marron glaces, Yoplà, Cheesecake	Base Mix	890
	Cream 35%	110
	<b>Total</b>	<b>1000</b>
	<i>Add the flavor to the indicated dosage</i>	

FAT PASTES with dosage 100 g / kg		
Arachide, Peanuts, Baciotto amaro, Carigua cacao 22/24, Cacao Fondente, Gianduja amara, Lolita, Mandorla di Toritto, Nocciola 100% S, Nocciola tonda gentile trilobata, Nocciola swing, Pistacchio Lucano, Pistacchio puro di sicilia 100% S, Pistacchio integrale	Base Mix	800
	Dextrose	60
	Water	140
	<b>Total</b>	<b>1000</b>
<i>Add the flavor to the indicated dosage</i>		

SUGAR PASTES at a dosage of 100 g / kg		
Cioccolato Bianco, Crema Arancia Liquorosa, Croccantino al rum, Leche merengada, Malaga, Mascarpone, Mastiha, Panna cotta, Pistacchio granellato, Tiramisù, Zabaglione	Base Mix	850
	Cream 35%	100
	Water	50
	<b>Total</b>	<b>1000</b>
<i>Add the flavor to the indicated dosage</i>		

PASTES with dosage 100 g / kg		
Antonella, Baciotto dolce, Gianduja dolce, Pistacchio, Torrone	Base Mix	870
	Sugar	50
	Water	80
	<b>Total</b>	<b>1000</b>
<i>Add the flavor to the indicated dosage</i>		

# Recipes

for a SINGLE TASTE



Taste	RECIPE g	
Fior di latte	<b>CREMANATURALE EVO 100</b>	<b>70</b>
	Whole milk	535
	Skimmed milk powder	35
	Cream 35%	210
	Sugar	130
	Dextrose	20
	<b>Total</b>	<b>1000</b>
Liquirizia Italiana	<b>CREMANATURALE EVO 100</b>	<b>70</b>
	Whole milk	530
	Skimmed milk powder	35
	Cream 35%	200
	Sugar	120
	Dextrose	25
	Italian licorice	20
<b>Total</b>	<b>1000</b>	
Caffè, Caffè Moka, Latte Vualà, Vaniglia Naturale, Vaniglia Bourbon, Vaniglia Gold, Vaniglia Madagascar, Vaniglia Thaiti, Pannibon, Vanibon, Vanigià, Liquirizia italiana 100%, Zuppa Inglese, Yogobon nature	<b>CREMANATURALE EVO 100</b>	<b>70</b>
	Whole milk	525
	Skimmed milk powder	35
	Cream 35%	200
	Sugar	125
	Dextrose	15
	Taste	30
<b>Total</b>	<b>1000</b>	
Biscotto, Biscottino S, Caramello al latte, Cream caramel, Caramelito, Crema gialla, Crema cannella, creme brulee, Cheesecake, Menta extra, Menta latte, Noce, Yoplà	<b>CREMANATURALE EVO 100</b>	<b>70</b>
	Whole milk	540
	Skimmed milk powder	35
	Cream 35%	180
	Sugar	115
	Dextrose	10
	Taste	50
<b>Total</b>	<b>1000</b>	
Arachide, Peanuts, Baciotto amaro, Carigua cacao 22/24, Cacao Fondente, Gianduja amara, Lolita, Mandorla di Toritto, Nocciola 100% S, Nocciola tonda gentile trilobata, Nocciola swing, Pistacchio Lucano, Pistacchio puro di sicilia 100% S, Pistacchio integrale	<b>CREMANATURALE EVO 100</b>	<b>70</b>
	Whole milk	650
	Skimmed milk powder	20
	Sugar	120
	Dextrose	40
	Taste	100
	<b>Total</b>	<b>1000</b>
Cioccolato Bianco, Crema Arancia Liquorosa, Croccantino al rhum, Leche merengada, Malaga, Mascarpone, Mastiha, Marron glaces, Panna cotta, Pistacchio granellato, Tiramisù, Zabaglione	<b>CREMANATURALE EVO 100</b>	<b>70</b>
	Whole milk	535
	Skimmed milk powder	30
	Cream 35%	170
	Sugar	95
	Taste	100
	<b>Total</b>	<b>1000</b>

# Recipes

for a SINGLE TASTE



Taste	RECIPE g
Antonella, Baciotto dolce, Gianduja dolce, Pistacchio, Torrone	<b>CREMANATURALE EVO 100</b> <b>70</b>
	Whole milk 650
	Skimmed milk powder 20
	Sugar 120
	Dextrose 40
	Taste 100
	<b>Total</b> <b>1000</b>
Malaga, Mascarpone, Mastiha, Panna cotta, Pistacchio granellato, Tiramisù , Zabaglione	<b>CREMANATURALE EVO 100</b> <b>70</b>
	Whole milk 535
	Skimmed milk powder 30
	Cream 35% 170
	Sugar 95
	Taste 100
	<b>Total</b> <b>1000</b>
Cassata siciliana	<b>CREMANATURALE EVO 100</b> <b>55</b>
	Whole milk 420
	Skimmed milk powder 25
	Cream 35% 150
	Sugar 100
	Taste 250
	<b>Total</b> <b>1000</b>
Cioccolato con Cacao nero carigua 22/24	<b>CREMANATURALE EVO 100</b> <b>70</b>
	Whole milk 580
	Cream 35% 100
	Sugar 130
	Dextrose 40
	Cocoa 22-24 80
	<b>Total</b> <b>1000</b>
With aromas in paste	<b>CREMANATURALE EVO 100</b> <b>70</b>
	Whole milk 540
	Skimmed milk powder 35
	Cream 35% 200
	Sugar 130
	Dextrose 15
	Aroma in paste 10
<b>Total</b> <b>1000</b>	