

Recipes

of GELATERIA



CREAM BASE

CREAM OROFREDDO 200

DESCRIPTION

The CREAM OROFREDDO 200 is a hot and cold base. They give a full-bodied and creamy structure with a cream flavor.

BALANCING PARAMETERS

FATS	MILK NON FATS	SUGARS	OTHER SOLIDS
37%	25%	28%	7%

The recipes proposed are balanced with:

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

Base Mix

HOT and COLD PROCESS



INGREDIENTS		g
CREAM OROFREDDO 200		150
Whole milk		700
Caster sugar		150
Total		1000

Taste	RECIPE g
Fior di latte	Stir the basic mixture as it is

SUGAR PASTES

Add a quantity of cream equal to 1,5 times the quantity of pasta added

FAT PASTES

Add 20-30g of sugar for every 100g of added pasta

Recipes



for a SINGLE TASTE

Taste	RECIPE g	
Fior di latte	CREAM OROFREDDO 200	150
	Whole milk	660
	Cream 35%	40
	Sugar	150
	Total	1000
Liquirizia Italiana	CREAM OROFREDDO 200	150
	Whole milk	680
	Sugar	150
	Italian licorice	20
	Total	1000
PASTES with dosage 30 g / kg	CREAM OROFREDDO 200	150
	Whole milk	650
	Cream 35%	30
	Sugar	140
	Taste	30
Total	1000	
PASTES with dosage 50 g / kg	CREAM OROFREDDO 200	150
	Whole milk	630
	Cream 35%	50
	Sugar	120
	Taste	50
Total	1000	
FAT PASTES with dosage 100 g / kg	CREAM OROFREDDO 200	150
	Water	200
	Whole milk	400
	Sugar	160
	Taste	90
Total	1000	
SUGAR PASTES at a dosage of 100 g / kg	CREAM OROFREDDO 200	150
	Whole milk	620
	Cream 35%	50
	Sugar	80
	Taste	100
Total	1000	

Recipes



for a SINGLE TASTE

Taste	RECIPE g	
Cassata siciliana	CREAM OROFREDDO 200	110
	Whole milk	500
	Cream 35%	50
	Sugar	90
	Taste	250
	Total	1000
Cioccolato con Cacao nero carigua 22/24	CREAM OROFREDDO 200	150
	Whole milk	400
	Water	200
	Sugar	170
	Cocoa 22-24	80
	Total	1000
With aromas in paste	CREAM OROFREDDO 200	150
	Whole milk	655
	Cream 35%	40
	Sugar	145
	Aroma in paste	10
	Total	1000