

# Recipes

of GELATERIA



## CREAM BASE

# ORO TRADIZIONALE 200

### DESCRIPTION

The ORO TRADIZIONALE 200 is a hot and cold base. They give a full-bodied and creamy structure with a cream flavour.

### BALANCING PARAMETERS

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

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 and COLD PROCESS

INGREDIENTS		g
OROTRADIZIONALE 200		150
Whole milk		700
Caster sugar		150
<b>Total</b>		<b>1000</b>

Taste	RECIPE g
Fior di latte	Mix the basic mixture as is

## SUGAR PASTES

Add a quantity of Cream equal to 1.5 times the quantity of Pasta addition

## FAT PASTA

Add 20-30g of Sugar for every 100g of Pasta added

# Recipes



for a SINGLE TASTE

Taste	RECIPE g	
Fior di latte	<b>OROTRADIZIONALE 200</b>	<b>150</b>
	Whole milk	660
	Cream 35%	40
	Sugar	150
	<b>Total</b>	<b>1000</b>
Liquirizia Italiana	<b>OROTRADIZIONALE 200</b>	<b>150</b>
	Whole milk	680
	Sugar	150
	Italian licorice	20
	<b>Total</b>	<b>1000</b>
PASTA dosage 30 g / kg	<b>OROTRADIZIONALE 200</b>	<b>150</b>
	Whole milk	650
	Cream 35%	30
	Sugar	150
	Taste	30
<b>Total</b>	<b>1000</b>	
PASTA dosage 50 g / kg	<b>OROTRADIZIONALE 200</b>	<b>150</b>
	Whole milk	630
	Cream 35%	50
	Sugar	120
	Taste	50
<b>Total</b>	<b>1000</b>	

PASTA dosage 100 g / kg	<b>OROTRADIZIONALE 200</b>	<b>150</b>
	Water	200
	Whole milk	400
	Sugar	160
	Taste	90
	<b>Total</b>	<b>1000</b>
SUGAR PASTES	<b>OROTRADIZIONALE 200</b>	<b>150</b>
	Whole milk	620
	Cream 35%	50
	Sugar	80
	Taste	100
	<b>Total</b>	<b>1000</b>

# Recipes



for a SINGLE TASTE

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