

easy HOME GELATO

MAKE GELATO WITHOUT GELATO MACHINE!



RUBICONE

GELATO & PASTRY EST. 1959

PRODOTTIRUBICONE.COM

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GLUTEN FREE



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Equipment you need:



Hand Mixer with whisk
(to whip the mixture)



Bowl
(container for whipping
the mixture)



Single-portion trays
to be placed in the
freezer



**Standard home
Freezer**

How to prepare:

- **Pour milk into the bowl and add Easy Home Gelato powder** (and if you like also the flavoring paste).
- **Turn on Hand Mixer and whip the mixture** (at max speed).
- **Make single portion trays of approx. 150g**
- **Place single portions into the freezer** for a time ranging from 4 to 6 hours or until the product has frozen.
- **Then your Easy Home Gelato is ready!**

How to create different Flavors:

During mixing, add Rubicone's flavoring pastes (Pistachio, Hazelnut, Strawberry, ...). Request the complete products catalogue.

Serving suggestion:

Take Easy Home Gelato out from freezer and serve. In case it is too firm we **suggest to leave it at room temperature** for a few minutes.

COD. N593

Packaging: 1,6 KG X 8

Dosage: 400G POWDER + 1 LT. MILK



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