easy HOME GELATO

MAKE GELATO WITHOUT GELATO MACHINE!

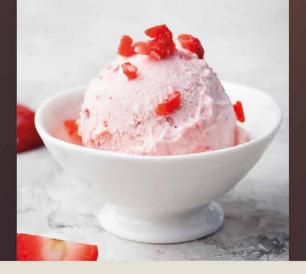






GELATO & PASTRY EST. 1959







GLUTEN FREE

Equipment you need:

enden enden



Hand Mixer with whisk (to whip the mixture)



Bowl (container for whipping the mixture)



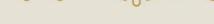
Single-portion trays to be placed in the freezer



Standard home Freezer







ŭ.

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:

6

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

