

CHRISTMAS RECIPE BOOK



GELATO & PASTRY EST. 1959

GINGERBREAD CREMINO

Ingredients

FOR GELATO MAKING

▲ White Base

COD.F087

▲ Eggnog/Zabaione flavoring paste
65 g / kg mix

RIPPLING AND DECORATION

COD.F630

▲ Top layer Speculoos Cremino

COD.F038

▲ Grains of Granny's cookie

COD.F834

▲ Chopped meringue

▲ Gingerbread biscuits





APPLE STRUDEL

Ingredients

FOR GELATO MAKING

▴ White Base

COD.F004

▴ American Pie flavoring paste

35 g / kg mix

COD.F011

▴ Cinnamon flavoring paste

35 g / kg mix

RIPPLING AND DECORATION

COD.N588

▴ Strudel variegato rippling sauce

▴ Raisin, pine nuts, puff pastry crumbles, cinnamon







GELATO MOUSSE WITH MASCARPONE FLAVOR

Ingredients

FOR GELATO MAKING

- COD.F805** ▶ Pan Dessert base for mousses
500 g / kg mix
- ▶ Fiordilatte gelato
500 g / kg mix
- ▶ Milk
500 g
- COD.F092** ▶ Mascarpone plus
500 g / kg mix

RIPPLING AND DECORATION

- ▶ Wafer cones
- COD.F852** ▶ Pistacchio coating
- COD.F038** ▶ Grains of Granny's cookie
- COD.F968** ▶ Shredded coconut

PROCEDURE

Add all the ingredients in a planetary mixer and whip up to obtain a consistency similar to a Semifreddo. Place in tray and chill for at least 5 minutes, then decorate at your will.

SUGGESTION

In order to keep decorative cones intact and without cracks due to Display cabinet's cold temperature, we suggest to fill them using for example Gelato Mousse or Whipped cream.





CHRISTMAS CHOCOLATE

Ingredients

FOR GELATO MAKING

- COD.N694** ✓ Ready Rum Chocolate complete premix in powder (Alcohol Free)
- ✓ Water

RIPPLING AND DECORATION

- COD.N585** ✓ Orange & Cinnamon variegato rippling sauce
- ✓ Powdered cinnamon
- ✓ Candied orange peels
- ✓ Chocolate chips







SPICED GELATO CAKE

Ingredients

BOTTOM LAYER GELATO

- ◀ **COD.F952** Ready Spiced Chocolate complete premix in powder
- ◀ Water

TOP LAYER GELATO

- ◀ White base
- ◀ **COD.F085** Vanilla 30 Supreme flavoring paste
30 g x kg / mix

MIDDLE INSERT

- ◀ **COD.F658** Raspberry variegato rippling sauce

GLAZING & DECORATION

- ◀ For glazing mix:
 - ◀ **COD.F556** — 1/3 Dark Chocolate coating
 - ◀ **COD.F976** — 2/3 Cremino Brunella
- ◀ Decorate with spices, chocolate shreds, raspberries, meringue grains, rosemary sprigs





CHRISTMAS GELATO STICKS

CREATIVE IDEAS

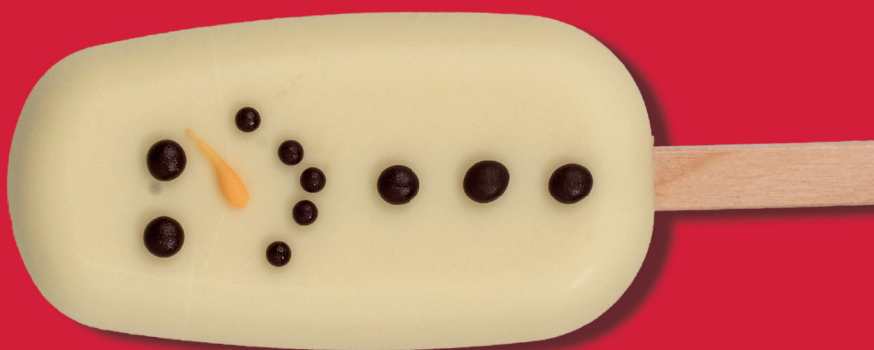
DECORATE USING COATINGS LINE

- Once Gelato Sticks are properly frozen, dip them into the **coating** to obtain a crunchy outer layer: you can choose among 15 chocolate based products with different flavors
- **Coatings** are perfect to make handmade decorations, quick and easy. They harden with cold temperature and in order to create different shapes and decorations just draw on a cool surface and keep them inside the blast chiller.
- Use a piping bag to make handmade decorations directly on gelato sticks.

15 COATINGS

COD.F959 **BLACK HAWAII**
COD.F990 **CHOCO HAZELNUT**
COD.N641 **CHOCO RUBY**
COD.F556 **DARK CHOCOLATE**
COD.F857 **HAZELNUT**
COD.F853 **LEMON**
COD.N050 **MILK CHOCOLATE**
COD.N154 **SALTED CARAMEL**

COD.F852 **PISTACHIO**
COD.N933 **RED VELVET**
COD.F859 **STRAWBERRY**
COD.F969 **STRACCIATELLA RAW CHIPS**
COD.F998 **STRACCIATELLA VEGAN**
COD.F856 **WHITE CHOCOLATE**
COD.N022 **YELLOW VANILLA**





HOLIDAYS SOFT GELATO CREATIVE IDEAS

FOR SOFT GELATO MAKING

- Soft ice cream shape is perfect in order to recreate a delicious Christmas tree and a lot of themed characters:

— Christmas tree has been created by using **Soft Matcha 5 stars**;

COD.F570

DECORATION

- Use coatings to create some fancy decorations:

— star on top of Christmas tree is made using **lemon coating**.

COD.F853





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