

  
**DOLCE**  

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**ASPORTO**  


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# **DOLCE ASPORTO**

## **Recipe Book**



  
**COMPRITAL**

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Visit the Dolce Asporto  
section on the new  
Comprital website





# COCONUT - ALMOND - MERINGUE

## List of Preparations

**Dolce Asporto coconut gelato**

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**Dolce Asporto gelato with Mandorla 1957 La Preferita (raw almond)**

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**Meringue crumble**

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**Whipped meringue**

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## List of ingredients:

**B924**

BASE BIANCA "DOLCE ASPORTO"  
(neutral base)

**B951**

BASE MERINGA  
(egg white in powder for meringue)

**PC753**

LA GLASSA BIANCA  
(white glaze)

**02590C00G**

MANDORLE PRALINATE LA PREFERITA  
(pralinated almonds)

**PC025C**

PASTA COCCO  
(coconut paste)

**04401A40B**

PASTA MANDORLA 1957 LA PREFERITA  
(100% Pure Almond 1957 paste)



## Dolce Asporto coconut gelato

- 225g Room temperature water
- 130g Coconut puree
  - 75g Castor Sugar
- 170g Base Bianca Dolce Asporto (neutral base)
- 310g Cold cream
  - 90g Pasta Cocco (coconut paste)

Mix the ingredients except the cream at room temperature.  
Chill in refrigerator at 4°C, allowing to stand at least 15 minutes.  
Insert chilled cream, emulsify gently for a few seconds and finally batch freeze.

## Meringue crumble

- 100g Meringue crumble
- 150g White chocolate
  - 5g Lemon zest

Melt the chocolate and add the zest, uniform the mixture and top with the meringue crumbs.

## Dolce Asporto Almond gelato

- 380g Water
- 105g Castor sugar
  - 25g Dextrose
- 170g Base Bianca Dolce Asporto (neutral base)
- 210g Cream
  - 110g Pasta Mandorla 1957 La Preferita (almond paste)

Mix the ingredients except the cream at room temperature.  
Chill in refrigerator at 4°C, allowing to stand at least 15 minutes.  
Insert chilled cream, emulsify gently for a few seconds and finally batch freeze.

## Whipped Meringue

- 400g Water
  - 90g Base Meringa (meringue base)
- 510g Caster sugar

Combine and mix all ingredients and heat in microwave at 50°C, mixing occasionally.  
Then assemble in planetary mixer.

## Assembly

### For the cake:

Create the insert in a steel mold by arranging a layer of meringue crumble, dress the almond gelato, and close with the almond biscuit. Break down and cut to size.  
Dress the coconut gelato in the log mold keeping the biscuit facing outward. Place the almond insert, level and blast freeze.  
Frost with La Glassa Bianca heated to about 29-30°C and mixed. Allow to stabilize in freezer.  
Decorate with meringue dressed in sac à poche bag, Mandorle Pralinate, coconut petals and white chocolate decorations.

### For the cut cake:

Place the almond biscuit in the steel mold and add the meringue crumble.  
Dress the coconut and almond gelato in sequence, smooth with spatula and blast freeze.  
Unmold, frost with La Glassa Bianca warheated to about 29-30°C and mixed.  
Trim edges with knife so that frosting remains only on the surface.  
Cut to desired size by making rectangles then stabilize in freezer.  
Decorate with meringue dressed in sac à poche bag, Mandorle Pralinate, coconut petals and white chocolate decorations.

### For the jar:

Place the meringue crumble to the side edges of the jar. Using a smooth nozzle, dress the almond gelato from the center to the edge of the jar. Dress the coconut gelato in a sphere mold, blast freeze, unmold and frost with La Glassa Bianca heated to about 29-30°C and mixed. Decorate the sphere with meringue crumbs.  
Place the sphere in the jar, on top of the almond gelato. Finish with the whipped meringue dressed sac à poche bag, Mandorle Pralinate, coconut petals and white chocolate decorations.





# COFFEE - CHOCOLATE - CARAMEL

## List of Preparations

**Dolce Asporto coffee gelato**

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**Dolce Asporto chocolate gelato**

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**Ganache with La Glassa di Fusto Caramello al burro salato  
(caramel salted butter glaze)**

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**Gianduia rocher coating for sticks**

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**Cocoa biscuit**

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## List of ingredients:

**B924**  
BASE BIANCA "DOLCE ASPORTO"  
(neutral base)

**B1034A**  
BASE CIOCCOLATO "DOLCE ASPORTO"  
(intense chocolate flavour)

**PF106D**  
COPERTURA FONDENTE  
(chocolate chip or coating with cocoa butter)

**PC747**  
LA GLASSA CACAO  
(cocoa glaze)

**PC759**  
LA GLASSA CARAMELLO AL BURRO SALATO  
(caramel salted butter glaze)

**PC796**  
LA GLASSA GIANDUIA CROCK  
(gianduia glaze with hazelnuts)

**01945Y00D**  
NOCCIOLA PIEMONTE IGP INTERA TOSTATA  
LA PREFERITA  
(Whole PGI Piedmont Hazelnut - Roasted)

**PC508P**  
PASTA CAFFÈ  
(coffee paste)

**05000B00B**  
PASTA PRALINATO NOCCIOLA LA PREFERITA  
(hazelnut praline paste)





## Dolce Asporto coffee gelato

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**370g** Room temperature water  
**95g** Castor Sugar  
**170g** Base Bianca Dolce Asporto (neutral base)  
**310g** Cold cream  
**45g** Pasta Caffè (coffee paste)  
**10g** Dextrose

Mix the ingredients except the cream at room temperature.  
Chill in refrigerator at 4°C, allowing to stand at least 15 minutes.  
Insert cold cream and emulsify gently for a few seconds and finally batch freeze.

## Dolce Asporto chocolate gelato

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**400g** Milk  
**315g** Base Cioccolato Dolce Asporto (intense chocolate flavour base)  
**285g** Cream

Heat milk to 50°C. Mix with the Base Cioccolato Dolce Asporto.  
Add the remaining cold milk and mix. Allow to cool to 25-30°C.  
Combine cold cream, mix and batch freeze.

## Caramel ganache

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**400g** La Glassa Caramello al burro salato (caramel salted butter glaze)  
**100g** Milk chocolate

Melt the chocolate and add to the glaze heated to 35°C,  
helping with an immersion blender

## Gianduaia rocher coating for sticks

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**700g** La Glassa Gianduaia Crock (gianduaia glaze with hazelnuts)  
**300g** Copertura Fondente (dark milk coating)

Melt the Copertura Fondente, combine La Glassa Gianduaia Crock and emulsify  
with a soft spatula.  
Use at about 28-30°C by dipping.



## Assembly

### For the log:

In the insert mold dress the chocolate gelato and top with the cocoa biscuit previously enriched with a thin layer of Pasta Pralinato Nocciola. Unmold and create a layer of caramel ganache on top of the insert, using a flat nozzle. Finish with coarsely chopped toasted hazelnuts.  
Dress the coffee gelato in the log mold and place the insert, leaving the biscuit toward the outside. Blast freezing.  
Glaze with La Glassa Cacao previously warmed and mixed at 32-33°C then stabilize in freezer.  
Decorate with clumps of coffee gelato and top with dark chocolate decorations.

### For the single-portion:

Create a thin layer with the Pasta Pralinato Nocciola in the chocolate tartlet.  
Dress the coffee gelato alternating, in places, with the caramel ganache. Smooth and blast freeze.  
Dress the chocolate gelato in a spherical mignon mold.  
Unmold the spheres and place them on the tartlet. Complete with chocolate and roasted hazelnut decoration colored gold.

### For the stick:

Dress the coffee gelato by filling the stick mold halfway. Create a groove with a spoon, insert the wooden stick and dress La Glassa Caramello al burro salato using a sac à poche bag. Blast freeze for a few minutes and top with chocolate gelato.  
Glaze with gianduaia rocher topping and decorate with gold-colored crumble.



# CHANTILLY - RASPBERRY - MANGO

## List of Preparations

**Dolce Asporto** mascarpone cream gelato

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**Dolce Asporto** raspberry gelato

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**Dolce Asporto** Alphonso mango gelato

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Alphonso mango Meringue

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## List of ingredients:

**B924**  
BASE BIANCA "DOLCE ASPORTO"  
(neutral base)

**B947**  
BASE FRUTTA "DOLCE ASPORTO"  
(fruit base)

**B951**  
BASE MERINGA  
(egg white in powder for meringue)

**PC830**  
COPERTURA YOGURT CON FRUTTI ROSSI  
(yogurt cover with red fruits)

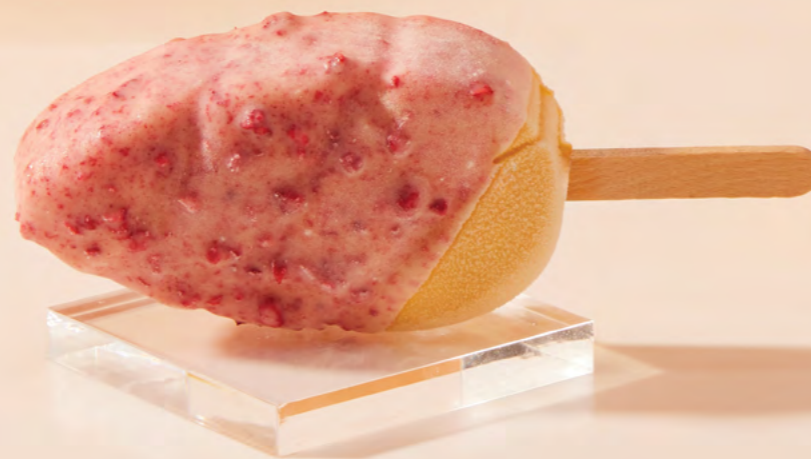
**PC794**  
LA GLASSA BIANCA CROCK  
(white glaze with almonds)

**PC748**  
LA GLASSA NEUTRA  
(neutral glaze)

**PF273**  
MANGO ALPHONSO POLPA  
(100% pure mango alphonso pulp)

**P408A**  
MASCARGEL GIUBILEO  
(natural mascarpone in powder  
- for cheesecake flavor)

**01490B50A**  
PASTA CREMA DI PARMA LA PREFERITA  
(egg based paste with grape sugar)



## Dolce Asporto mascarpone cream gelato

- 345g Room temperature water
- 55g Caster sugar
- 170g Base Bianca Dolce Asporto (neutral base)
- 90g Pasta Crema Di Parma La Preferita (egg based paste with grape sugar)
- 30g Mascargel Giubileo
- 310g Cold cream

## Dolce Asporto Raspberry gelato

- 310g Room Temperature Water
- 220g Base Frutta Dolce Asporto (fruit base)
- 50g Caster sugar
- 400g Raspberry puree
- 20g Dextrose

Premix the powdered ingredients and mix with the previously mixed water and fruit.

## Dolce Asporto mango gelato

- 350g Water at room temperature
- 200g Base Frutta Dolce Asporto (fruit base)
- 30g Castor sugar
- 400g Mango Puree
- 20g Dextrose

## Mango Meringue

- 300g Mango Alphonso pulpa (100% pure mango alphonso pulp)
- 100g Water
- 90g Base Meringa (meringue base)
- 510g Caster sugar

Premix the powdered ingredients and mix with the previously mixed water and fruit.



## Assembly

### For the cake:

Create an insert by alternating a layer of raspberry gelato, mango gelato, raspberry gelato and biscuit. Dress the cream and mascarpone gelato in the cake mold, place the insert and keeping the biscuit on the outside. Subsequently smooth and blast freeze. Spray the cake with yellow cocoa butter and frost, by dipping, in Glassa Bianca Crock heated and evened at 31°C.

### For the single-portion:

Dress the raspberry gelato in the tartlet and blast freeze. Form mascarpone cream gelato into a quenelle mold. Unmold and frost with La Glassa Neutra and decorate with dried yellow petals. Place quenelles on tartlets and top with mango meringue dressed with plain nozzle. Decorate with chocolate decoration.

### For the stick:

Dress the mango gelato by filling the stick mold halfway, insert the wooden stick, chill for a few minutes and top with the mascarpone cream gelato. Glaze with Copertura Yogurt con Frutti Rossi.





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