



DOLCE
ASPORTO

2025
Recipe Book

Gelato Sticks Edition



COMPRITAL

**Browse through our
Dolce Asporto recipe book
and make perfect desserts
from the freezer to the table!**



Recipe book edited by Mattia Mainardi.

THE THREE DOLCE ASPORTO BASES ARE:

INNOVATIVE

They are designed to be **easily workable** at **room temperature**.

IMPECCABLE

The **high stability** makes your creations **perfect when glazed** and **clean when cut**.

IMMEDIATE

They allow portioning and **consumption** even at **-18°C**, eliminating waiting time.

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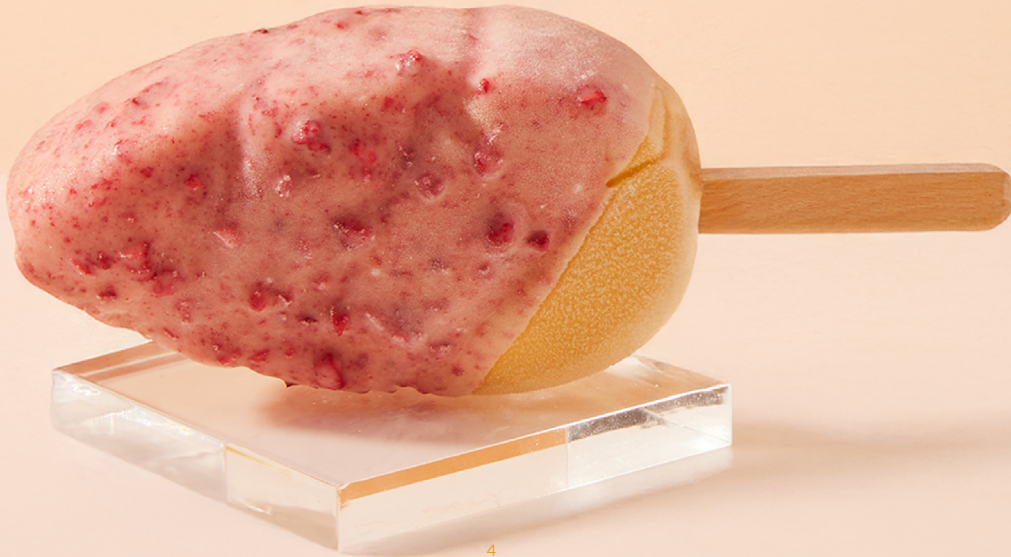
Vanilla Tahiti Dolce Asporto gelato

Ingredients:

370g	Water room temperature
95g	Caster sugar
170g	Base Bianca Dolce Asporto cod. B924
310g	Cold cream
45g	Pasta vaniglia Tahiti cod. 04555C001
10g	Dextrose

Process:

- ◆ Mix all the ingredients except the cream at room temperature.
- ◆ Chill in the refrigerator at 4°C and allow to stand for at least 15 minutes.
- ◆ Then add the cold cream and gently emulsify for a few seconds.



Fruit Dolce Asporto sorbet

Fruit 8-12°Bx

Ingredients:

260g	Water room temperature
60g	Caster sugar
200g	Base Frutta Dolce Asporto cod. B947
450g	Fruit puree
30g	Dextrose

Fruit 13-15°Bx

Ingredients:

280g	Water room temperature
40g	Caster sugar
200g	Base Frutta Dolce Asporto cod. B947
450g	Fruit puree
30g	Dextrose

Fruit 16-18°Bx

Ingredients:

310g	Water room temperature
20g	Caster sugar
200g	Base Frutta Dolce Asporto cod. B947
450g	Fruit puree
20g	Dextrose

Process:

- ◆ Mix all powdered ingredients with water at room temperature (25-30°C).
- ◆ Add the fruit, mix and leave to ripen in the fridge for 15 minutes.
- ◆ Blend.

Assembly and Finishing

For the gelato stick:

- ◆ Precool the moulds in the freezer.
- ◆ Pour the gelato in the mould, insert the wooden stick and level out with the spatula.
- ◆ Blast chill.
- ◆ Unmould the gelato sticks and dip them into the COATING preheated to about 30°C.

For the Bon Bon:

- ◆ Precool the moulds in the freezer.
- ◆ Pour the gelato into the mould, level out with a spatula and blast chill.
- ◆ Unmould and dip them into the COATING preheated to about 30°C with the help of a toothpick.

Pairing advice for combining coatings and sorbet or gelato

Pairings of Copertura
Yogurt con Frutti rossi
cod. PC830



Strawberry Sorbet

Raspberry Sorbet

Cherry Sorbet

Peach Sorbet

Berry Sorbet

Mango Sorbet (using PF273 Mango Alphonso Polpa)

Yoghurt Gelato (using P1187 Yogurt greco)

Mascarpone Gelato (using P408A Mascargel Giubileo)

Cheesecake Gelato (using PC770 Cream Cheese)

Vanilla Gelato (using 04555C00I Vaniglia Tahiti)



Pairing advice for combining coatings and sorbet or gelato



Pairings of Copertura
Fondente con Cocco
cod. PC829

Raspberry Sorbet

Mango Sorbet (using PF273 Mango Alphonso Polpa)

Coconut gelato (using PC634PB Cocco Giubileo)

Salted Caramel gelato (using PC646P Caramello salato Giubileo)

Chocolate gelato (using P1101 Knam Professional)

White Chocolate gelato (using P1188 Cioccolato Bianco)

Almond gelato (using 04401A50B Mandola 1957)

Pistachio gelato (using 04165A50B Pistacchio 1957)

Hazelnut gelato (using 09000A50B Nocciola Anniversario)

Vanilla gelato (using 04555C00I Vaniglia Tahiti)



Pairing advice for combining coatings and sorbet or gelato

Pairings of Copertura
Fondente con Pop Corn Caramellato
cod. PC831



Caramel gelato (using PC637PB Caramel mou Giubileo)

Coffee gelato (using PC626PB Caffè del nonno Giubileo)

Zabaione gelato (using PC638PB Zabaione di Zibibbo Giubileo)

Biscuit gelato (using PC507P Frollino)

Peanut gelato (using PC720P Arachide tostata)

Rhum gelato (using PF035P Croccantino al Rhum)

Gianduia gelato (using PC569P Gianduia Premium)

Mascarpone gelato (using P408A Mascargel Giubileo)

Hazelnut gelato (using 09000A50B Nocciola Anniversario)

Vanilla gelato (using 04555C00I Vaniglia Tahiti)





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COMPRITAL S.p.A.

Via Verdi, 53 - 20049 Settala - Milano - Italy - Tel. +39 02 95770829
www.comprital.com - comprital@comprital.com