



DOLCE ASPORTO



**Create at room temperature,
enjoy at - 18°C!**

Recipe Book by Mattia Mainardi

Gelato Dolce Asporto Fiordipanna

INGREDIENTS:

- ◆ 385 g Room temperature water
- ◆ 110 g Sugar
- ◆ 170 g Dolce Asporto White Base
- ◆ 310 g Cold Cream
- ◆ 25 g Dextrose



PROCEDURE:

- ◆ **Mix** ingredients, except cream, at room temperature.
- ◆ **Chill** in refrigerator at 4°C and **let it rest** for at least 15 minutes.
- ◆ **Add** the cold cream, **emulsify** gently for a few seconds.
- ◆ **Batch freeze.**

Images are for illustrative purposes only

Gelato Dolce Asporto with Sugary Paste 50 g

INGREDIENTS:

- ◆ 370 g Room temperature water
- ◆ 90 g Sugar
- ◆ 170 g Base Bianca Dolce Asporto
- ◆ 310 g Cold Cream
- ◆ 50 g Sugary Paste 50g/Kg
- ◆ 10 g Dextrose

PROCEDURE:

- ◆ **Mix** ingredients, except cream, at room temperature.
- ◆ **Chill** in refrigerator at 4°C and **let it rest** for at least 15 minutes.
- ◆ **Add** the cold cream, **emulsify** gently for a few seconds.
- ◆ **Batch freeze.**



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Gelato Dolce Asporto with Sugary Paste 100 g

INGREDIENTS:

- ◆ 350 g Room temperature water
- ◆ 75 g Sugar
- ◆ 170 g Base Bianca Dolce Asporto
- ◆ 310 g Cold Cream
- ◆ 95 g Sugary Paste 100g/Kg



PROCEDURE:

- ◆ **Mix** ingredients, except cream, at room temperature.
- ◆ **Chill** in refrigerator at 4°C and **let it rest** for at least 15 minutes.
- ◆ **Add** the cold cream, **emulsify** gently for a few seconds.
- ◆ **Batch freeze.**

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Gelato Dolce Asporto with Fatty Paste

INGREDIENTS:

- ◆ 395 g Room temperature water
- ◆ 105 g Sugar
- ◆ 25 g Dextrose
- ◆ 170 g Base Bianca Dolce Asporto
- ◆ 210 g Cold Cream
- ◆ 95 g Fat Paste

PROCEDURE:

- ◆ **Mix** ingredients, except cream, at room temperature.
- ◆ **Chill** in refrigerator at 4°C and **let it rest** for at least 15 minutes.
- ◆ **Add** the cold cream, **emulsify** gently for a few seconds.
- ◆ **Batch freeze.**



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Gelato Dolce Asporto Chocolate

INGREDIENTS:

- ◆ 400 g Whole milk
- ◆ 315 g Base Cioccolato Dolce Asporto
- ◆ 285 g Cold Cream

PROCEDURE:

- ◆ **Heat** 1 liter of milk and **mix** with the base.
- ◆ **Add** the remaining cold milk and **mix**.
- ◆ **Cool** the mixture to 30°C.
- ◆ **Add** the cold cream, **emulsify** gently for a few seconds.
- ◆ **Batch freeze.**



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DOLCE

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