

ICE CREAM

The Recipes

by EMANUELE
SARACINO




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We love pastry



ICE CREAM

The Recipes by EMANUELE SARACINO



IF MAKING AN EXCELLENT
HOME-MADE ICE-CREAM HAS ALWAYS
BEEN ONE OF YOUR MAIN CULINARY GOALS,
HERE ARE SOME EASY-TO-MAKE
RECIPES TO LEARN HOW.



SARACINO ICE-CREAM BASE AND LE SUPREME FLAVOURING PASTES -
USED BY THE PROFESSIONAL SECTOR TOO - WILL HELP
YOU TO ACHIEVE STUNNING RESULTS CREATING
DELICIOUS HOME-MADE ICE-CREAM



FOR YOUR FRIENDS AND FAMILY!

Creamy ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

100g **Ice Cream Base**
675g Whole Milk
155g Sugar
55g Cream
15g Dextrose (Powder Glucose)

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C.
- Now add the cream and let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

Vanilla

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

90g **Ice Cream Base**
610g Whole Milk
130g Sugar
115g Cream
5g Dextrose
5 Egg Yolks
40g Flavouring Paste
Supreme **Vanilla**



HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Supreme Vanilla Flavouring** Paste and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

Coffee ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

90g **Ice Cream Base**
610g Whole Milk
130g Sugar
115g Cream
5g Dextrose
5 Egg Yolks
40g Flavouring Paste
Supreme **Coffee**

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Supreme Coffee Flavouring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!



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Tiramisu

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

75g **Ice Cream Base**
610g Whole Milk
110g Sugar
110g Cream
5g Dextrose
5 Egg Yolks
85g **Flavoring Paste**
Supreme Tiramisu



HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and Saracino **Tiramisu Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

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Zabaione

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

75g **Ice Cream Base**
610g Whole Milk
110g Sugar
115g Cream
5g Dextrose
5 Egg Yolks
85g Flavoring Paste
Supreme **Zabaione (Egg Nog)**

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and Saracino **Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Zabaione Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!



Gianduja

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

87g **Ice Cream Base**
665g Whole Milk
125g Sugar
30g Cream
5g Dextrose
5 Egg Yolks
80g Flavoring Paste
Supreme **Gianduja**
(Chocolate and Nut)



HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Gianduja Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

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Pistachio

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

90g **Ice Cream Base**
615g Whole Milk
130g Sugar
30g Cream
6g Dextrose
35g Inverter Sugar
5 Egg Yolks
86g Flavoring Paste
Supreme **Pure Pistachio**



HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C or a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Pure Pistachio Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!


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Hazelnut

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

90g **Ice Cream Base**
615g Whole Milk
130g Sugar
30g Cream
6g Dextrose
35g Inverter Sugar
5 Egg Yolks
85g Flavoring Paste
Supreme **Extra Hazelnut**

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C or a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and **Saracino Extra Hazelnut Flavoring Paste** and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!



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Chocolate

ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

92g **Ice Cream Base**
615g Whole Milk
130g Sugar
30g Cream
6g Dextrose
30g Inverter Sugar
5 Egg Yolks
88g Cocoa Powder

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose, the egg yolks and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and the Cocoa Powder and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

Yogurt ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

93g **Ice Cream Base**
626g Whole Milk
123g Sugar
30g Cream
28g Dextrose
100g Yogurt

HOW TO

- Bring the milk to boil till 40°C, add the sugar, the dextrose and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85°C for a few seconds and then let it cool till it reaches 50°C. At this point, add the cream and the Yogurt and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

Fruit ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

80g **Ice Cream Base**

620g Whole Milk

115g Sugar

115g Cream

5g Dextrose

85g **Flavoring Paste**

Supreme Fruit of your choice

HOW TO

- Bring the milk to boil till 40° C, add the sugar, the dextrose and **Saracino Ice Cream Base**.
- Mix all ingredients.
- Warm the mix to reach 85° C for a few seconds and then let it cool till it reaches 50° C. At this point, add the cream and **Saracino Fruit Flavoring Paste** of your choice and mix it well.
- Now let it cool in the fridge. Pour the mix in the ice cream maker and mix. Put it in the freezer and enjoy!

BANANA
COCONUT
STRAWBERRY
SOFT FOREST FRUIT
RASPBERRY
LEMON



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FLAVORING Cream

Supreme

ALMOND
COFFEE
GIANDUJA
EXTRA HAZELNUT
PURE PISTACHIO
TIRAMISU
VANILLA
ZABAIONE



FLAVORING Fruit

BANANA
COCONUT
STRAWBERRY
SOFT FOREST FRUIT
RASPBERRY
LEMON



ICE CREAM BASE

