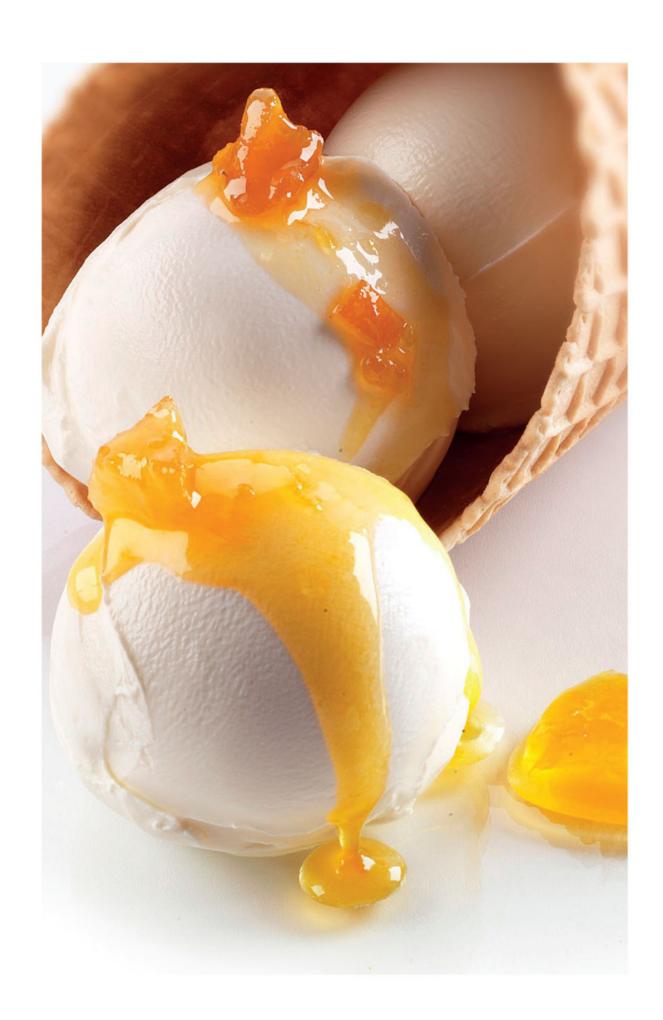
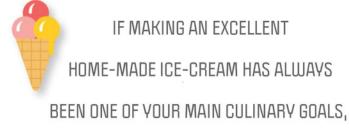
ICE CREAT BY EMANUELE SARACINO











HERE ARE SOME EASY-TO-MAK^{*}
RECIPES TO LEARN HOLL.



SARACINO ICE-CREAM BASE AND LE SUPREME FLAVOURING PASTES -

VOU TO ACHIEVE STUNNING RESULTS CREATING



DELICIOUS HOME-MADE ICE-CREAM



FOR YOUR FRIENDS AND FAMILY!



Creany ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

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

- 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**

- 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 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**

- 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!





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

- 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!





Zapaione 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)**

- 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 CE 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)



- 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 Gianduia 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!





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**

- 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!





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 HazeInut**

- 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 HazeInut 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!





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

- 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!



4 gurt ICE CREAM



INGREDIENTS FOR ICE CREAM 1KG

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

- 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!







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.

BANANA COCONUT STRAWBERRY SOFT FOREST FRUIT RASPBERRY LEMON



• Now let it cool in the fridge. Pour the mix in the ice cream maker and mix.
Put it in the freezer and enjoy!



FLAVORING

Supreme

ALMOND
COFFEE
GIANDUJA
EXTRA HAZELNUT
PURE PISTACHIO
TIRAMISU
VANILLA
ZARAIONE

















FLAVORING Fruit

BANANA COCONUT STRAWBERRY SOFT FOREST FRUIT RASPBERRY LEMON













ICE CREAM BASE

