Commercial Recipe:

Please Scan QR code for more information.

Gelato Base

For Continuous Machine, Soft Serve Machine, or Batch Freezer:

Dry Base Mix: 250 grams (8.8 ounces)
Whole Milk: 650 grams (22.9 ounces)
Heavy Cream: 100 grams (3.5 ounces)
Total Liquid*: 750 grams (1.65 pounds)
Recommended liquids: Whole Milk, Heavy Cream, Sweetened Condensed Milk, Milk, Water

COLD PROCESS Directions:

1. Mix all ingredients with Burr mixer/immersion blender.
2. If desired, add fruit puree, flavoring, sweetener, mix-ins/inclusions before chilling.
3. Cover with film and chill in refrigerator for 4 (minimum) to 12 (recommended) hours.
4. Follow specific machine instructions for preparation.

HOT PROCESS Directions:

1. Mix all ingredients with Burr mixer/immersion blender.
2. If desired, add fruit puree, flavoring, sweetener, mix-ins/inclusions before chilling.
3. Heat to 85°C (185°F).
4. Cover with film and chill in refrigerator for 4 (minimum) to 12 (recommended) hours.
5. Follow specific machine instructions for preparation.

Note:

1. The above are general instructions only. Always follow the operating instructions of the machine you are using, as specific machines may require different/additional steps.
2. Soft Serve final volume will depend on amount of overrun (air).
3. *Recommended liquids can be used singly or combined to achieve desired texture or
fat content. When combining liquids, do not exceed total liquid volume.