

Commercial Recipe:

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.



Please Scan QR code for more information.