

## Commercial Recipe:

### Gelato Base, Sugar Free

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

Dry Base Mix: 250 grams (8.8 ounces)

Half & Half: 750 grams (1.65 pounds)

Total Liquid\*: 750 grams (1.65 pounds)

\*Recommended liquids: Half & Half, Milk, Water

#### Directions:

1. Blend dry mix with total liquid until smooth.
2. Chill before adding to machine.
3. If desired, add fruit puree, flavoring, sweetener, mix-ins/inclusions before chilling.
4. 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). Recommended overrun 40-60%. Do not overmix.
  3. \*Recommended liquids can be used singly or combined to achieve desired texture.
- When combining liquids, do not exceed total liquid volume.



Please Scan QR code for more information.