CREMA FREDDA CAFFE'

GELATO OTHER COMPLETE POWDERED BASES

Powdered base to create cold coffee cream by using a slush machine. You will obtain a delicious cold coffee cream with soft texture and fresh, intense taste. It can be also used as a base for ice cream making. Designed for cold-process making.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070924

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

irca GROUP Extraordinary made simple.

INFO

Description
Powder mix for the preparation of coffee cold cream with the slush machine. CREMA FREDDA AL CAFFE' allows to create coffee flavoured sorbets with a rich and refreshing taste in a quick and easy way. It contains 7% instant coffee.

Denomination
powder mix for coffee cold cream

Directions for use
CREMA FREDDA AL CAFFE'_____K g 1.1
milk_____Lt 3.0
Mix CREMA FREDDA AL CAFFE' and milk with a blender. Then, let the mixture rest for 10-15 minutes.
Freeze the mixture using a slush machine with the suitable program.
The CREMA FREDDA AL CAFFE' recipe can be customized with the addition of coffee in order to get an even richer flavor. It is also possible to replace a part of milk (500g) with fresh cream (500g) in order to obtain a warmer and creamier product.
CREMA FREDDA AL CAFFE' could be used, without pasteurizer, as a base for ice cream ande soft ice cream, following the recipes:
COFFEE ICE CREAM:
CREMA FREDDA AL CAFFE' _____kg 1.1
milk_____Lt 3.0
cream 35% m.g._____ g 200
Joyplus Prosoft_____ g 170
COFFEE SOFT ICE CREAM:
CREMA FREDDA AL CAFFE' _____kg 1.1
milk_____Lt 3.0