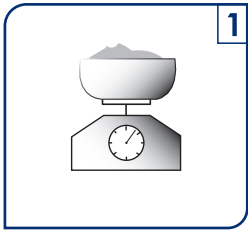




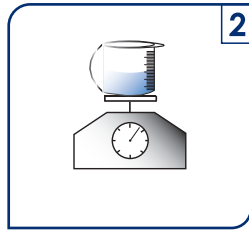
HOW TO MAKE GELATO



PRODUCTION STEPS



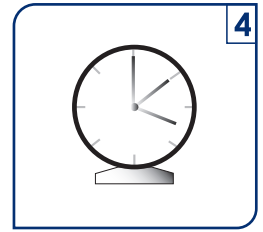
Weigh all dry ingredients, blend thoroughly and set aside.



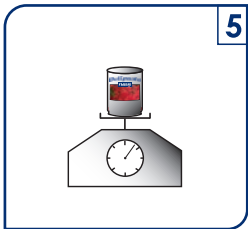
Weigh all liquid ingredients and set aside.



Using an immersion blender, **slowly add the dry ingredients to the liquid** and **blend to a smooth consistency**.



For best results, cold process white gelato base should be **aged a minimum of 2 - 4 hours and a maximum of overnight** as recommended. Blend well before using.



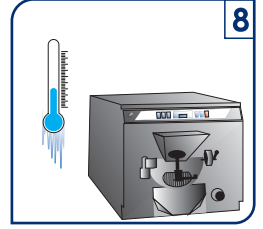
Weigh Delipaste flavoring according to the recipe's recommended dosage and completely **blend into mix**.



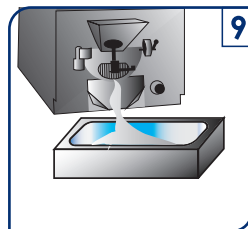
Pour flavored mix into batch freezer.



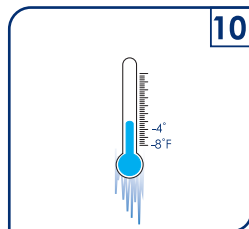
Add Fabbrisoff and blend for one minute using the extraction setting to incorporate.



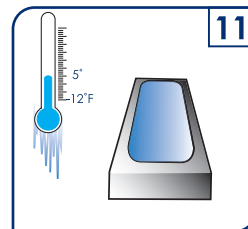
Freeze product according to equipment manufacturers instructions



Extract frozen product into a traditional five-liter pan



Blast freeze finished product for 20-40 minutes or until internal temperature reaches -4° to -8°F.



Display product in gelato cabinet at 5°-12°F. For long-term storage (1 month): 0° to -13°F

ADDING FLAVOR:

| | |
|----------------------------------|-----------------------|
| Fruit Delipaste Flavors | 85g to 110g per liter |
| Classic Delipaste Flavors | 75g to 90g per liter |
| Nut Delipaste Flavors | 95g to 110g per liter |