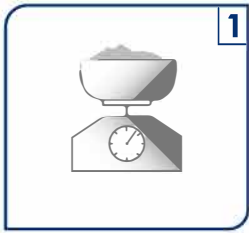
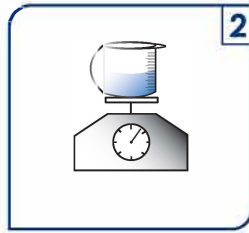


HOW TO MAKE SORBETTO

PRODUCTION STEPS



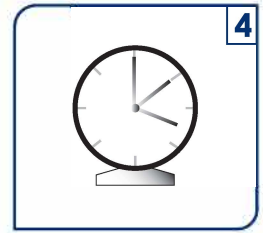
Weigh all dry ingredients, blend thoroughly and set aside.



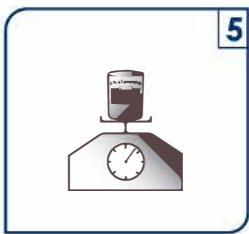
Weigh all liquid ingredients and set aside.



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.



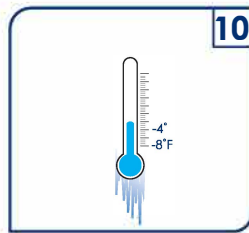
Add Fabbri soff and blend for one minute using the extraction setting to incorporate.



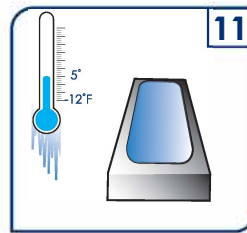
Freeze product according to equipment manufacturers instructions



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

SORBETS RECIPES

BASES FOR COLD PROCESS

BELPANNA 100CF

Sorbets with Fresh Fruit* and Delipaste

3000g Water

680g Sugar

300g Fabbri Belpanna 100CF

40g Dextrose

300 – 325g Fabbri Fruit Delipaste

10g Fabbri soff