



The Art of Italian Gelato & Coffee Shop Concepts

with Chef Andrea Stortini



CINNAMON ROLL & PECAN



Ingredients

	g
Flour	1200
Sugar	220
Salt	15
Yeast	20
Soft'r Alpaga	10
Puratos	50
Milk Powder	10
Cinnamon Powder	200
Eggs	400
Water	160
Candia Butter	

Pecan Filling
Repieno

Working Method

1. Knead the dough then the butter.
2. Rest and make the filling by mixing all the ingredients.
3. Roll out the dough at 4 millimeter thickness and spread the cinnamon filling.
4. Roll and cut into 10 cm thick portions.
5. Proof like brioche and conduct a finger print test.
6. Bake at 180C for 15-20 minutes in convection oven.

PISTACHIO LAZY CAKE



Ingredients

	g
Candia Butter	70
Candia Whipping Cream	40
White Chocolate Belcolade	210
Crushed Biscuit	250
Pistachio Naturele	150

Working Method

1. Mix all the ingredients together and heat them to 45C.
2. When cool add the crushed biscuits.
3. Leave in the fridge to cool.

POMEGRANATE LAYER CAKE



Ingredients

g

Cremyvit Puratos	200
Whole Liquid Milk	500
Candia Whipping Cream	500

For every 1 kg, add 120 g
Pomegranate Concentrate Naturale

Top off with Pomegranate with Fruits
Repieno

Working Method

1. Mix the cremyvit & the liquid milk together.
2. Add the whipping cream on top, and mix until combined.
3. Flavor with pomegranate concentrate.
4. Add pomegranate with fruits on top.

BISCUIT LAYER CAKE



Ingredients

	g
Cremyvit Puratos	200
Whole Liquid Milk	500
Candia Whipping Cream	500

For every 1 kg, add 120 g Biscuit Filling with Pieces Repieno.

Working Method

1. Mix the cremyvit & the liquid milk together.
2. Add the whipping cream on top, and mix until combined.
3. Mix with the biscuit filling with pieces.

TIRAMISU LAYER CAKE



Ingredients

Cremyvit Puratos

Whole Liquid Milk

Candia Whipping Cream

g

200

500

500

For every 1 kg, add 120 g Tiramisu

Naturale

Top off with Tiramisu Variegato

Working Method

1. Mix the cremyvit & the liquid milk together.
2. Add the whipping cream on top, and mix until combined.
3. Flavor with the tiramisu concentrate.
4. Top off with Tiramisu variegato.

PANCAKE & BRETZEL



Ingredients

	g
Tegral satin BanoPuratos	1000
Full fat milk	900
Eggs	350
Butter	300

Working Method

1. Combine all ingredients together and mix them with a padel.
2. Add one layer of pancake and then a layer of bretzel.

GELATO WHITE BASE VENEZIA



Ingredients

	g
WHOLE MILK	600
IDEA VENEZIA BASE	100
CREAM 35%	75
SKIMMED POWDER MILK	125
SALT	1.50
SUCROSE	35 30
DEXTROSE	13.5
MONO	120
WATER	

Working Method

Pasteurizing Method (White Venezia Base)

- Put the right QTY in the machine (minimum 60% of the real capacity)
- Start to heat the total QTY of milk, water and cream 35% of fats
- Between 40 and 50°C add sugars and salt
- Wait to reach the 85°C to finalize the correct heating process
- When the machine is going down, add the Venezia Base and Skimmed powder milk between 75 and 70°C
- Wait to finalize the process till 4°C and start to use your base
- If you have the possibility to wait 6 hours minimum to make a maturation, the quality of your gelato will increase
- You can make the maturation in the same pasteurizing machine or you can buy an aging machine.

Cream Method

- Mix well all the liquid ingredients as White Base, flavouring product (pistachio or hazelnut, or Bisco 40, etc)
- In a bowl, mix well the powder ingredients and then add to the liquid ingredients
- Shake well with a powerful arm and put in the batch freezer
- When the gelato will reach a minimum consistence (between 2°C and -5°C) push the extract bottom and turn faster...make this operation minimum during 1 minute
- Then go on with the batch freezer till reach the freezing point for the extraction
- Add the variegato conforming your best idea for your customer
- Put the tray in a shock freezer between 5 and 10 minutes; not every gelatos need to pass in the shock freezer (chocolate, dry fruit for example)
- Then put in a freezer or in the showcase with the right decoration

GELATO BISCO 40



Ingredients

	g
SUGAR PASTE	40.00
WHITE BASE VENEZIA 100	910.00
CREAM 35%	50.0

Working Method

Pasteurizing Method — White Venezia Base

1. Put the correct quantity in the machine (minimum 60% of its capacity).
2. Heat the milk, water and 35% cream.
3. At 40–50°C, add the sugars and salt.
4. Heat to 85°C to complete pasteurization.
5. As the mixture cools, add Venezia Base and skimmed milk powder at 70–75°C.
6. Continue cooling to 4°C, then the base is ready to use.
7. For better gelato quality, allow the base to mature for at least 6 hours.
8. Maturation can be done in the pasteurizing machine or in an aging machine.

Cream Method

1. Mix the White Base with the chosen flavouring product (pistachio, hazelnut, Bisco 40, etc.).
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. Once the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct extraction consistency.
6. Add the variegato according to the desired presentation.
7. Place the tray in a shock freezer for 5–10 minutes, when required.
8. Transfer to the freezer or showcase and finish with the desired decoration.

GELATO BELCOLADE CHOCOLATE



Ingredients

BELCOLADE CHOCOLATE	120.00
COCOA POWDER 22/24	45.00
WHITE BASE VENEZIA100	600.00
SKIMMED MILK	215.00
DEXTROSE MONO	20.00

g

Working Method

Pasteurizing Method — White Venezia Base

1. Put the correct quantity in the machine (minimum 60% of its capacity).
2. Heat the milk, water and 35% cream.
3. At 40–50°C, add the sugars and salt.
4. Heat to 85°C to complete pasteurization.
5. As the mixture cools, add Venezia Base and skimmed milk powder at 70–75°C.
6. Continue cooling to 4°C, then the base is ready to use.
7. For better gelato quality, allow the base to mature for at least 6 hours.
8. Maturation can be done in the pasteurizing machine or in an aging machine.

Cream Method

1. Mix the White Base with the chosen flavouring product (pistachio, hazelnut, Bisco 40, etc.).
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. Once the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct extraction consistency.
6. Add the variegato according to the desired presentation.
7. Place the tray in a shock freezer for 5–10 minutes, when required.
8. Transfer to the freezer or showcase and finish with the desired decoration.

GELATO CINNAMON ROLLS



Ingredients

	g
COOKIES	80.00
WHITE BASE VENEZIA 100	850.00
WATER	70.00

Working Method

Pasteurizing Method — White Venezia Base

1. Put the correct quantity in the machine (minimum 60% of its capacity).
2. Heat the milk, water and 35% cream.
3. At 40–50°C, add the sugars and salt.
4. Heat to 85°C to complete pasteurization.
5. As the mixture cools, add Venezia Base and skimmed milk powder at 70–75°C.
6. Continue cooling to 4°C, then the base is ready to use.
7. For better gelato quality, allow the base to mature for at least 6 hours.
8. Maturation can be done in the pasteurizing machine or in an aging machine.

Cream Method

1. Mix the White Base with the chosen flavouring product (pistachio, hazelnut, Bisco 40, etc.).
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. Once the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct extraction consistency.
6. Add the variegato according to the desired presentation.
7. Place the tray in a shock freezer for 5–10 minutes, when required.
8. Transfer to the freezer or showcase and finish with the desired decoration.

GELATO MASCARPONE & BRETZELS



Ingredients

	g
MASCARPONE POWDER IDEA	40.00
WHITE BASE VENEZIA 100	909.00
CREAM 35%	50.00
SALT	1.00

Working Method

Pasteurizing Method — White Venezia Base

1. Put the correct quantity in the machine (minimum 60% of its capacity).
2. Heat the milk, water and 35% cream.
3. At 40–50°C, add the sugars and salt.
4. Heat to 85°C to complete pasteurization.
5. As the mixture cools, add Venezia Base and skimmed milk powder at 70–75°C.
6. Continue cooling to 4°C, then the base is ready to use.
7. For better gelato quality, allow the base to mature for at least 6 hours.
8. Maturation can be done in the pasteurizing machine or in an aging machine.

Cream Method

1. Mix the White Base with the chosen flavouring product (pistachio, hazelnut, Bisco 40, etc.).
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. Once the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct extraction consistency.
6. Add the variegato according to the desired presentation.
7. Place the tray in a shock freezer for 5–10 minutes, when required.
8. Transfer to the freezer or showcase and finish with the desired decoration.

GELATO OLD TREVISO TIRAMISU



Ingredients

	g
SUGAR PASTE	80.00
WHITE BASE VENEZIA 100	750.00
CREAM 35%	80.00
SALT	1.50
WATER	88.50

Working Method

Pasteurizing Method — White Venezia Base

1. Put the correct quantity in the machine (minimum 60% of its capacity).
2. Heat the milk, water and 35% cream.
3. At 40–50°C, add the sugars and salt.
4. Heat to 85°C to complete pasteurization.
5. As the mixture cools, add Venezia Base and skimmed milk powder at 70–75°C.
6. Continue cooling to 4°C, then the base is ready to use.
7. For better gelato quality, allow the base to mature for at least 6 hours.
8. Maturation can be done in the pasteurizing machine or in an aging machine.

Cream Method

1. Mix the White Base with the chosen flavouring product (pistachio, hazelnut, Bisco 40, etc.).
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. Once the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct extraction consistency.
6. Add the variegato according to the desired presentation.
7. Place the tray in a shock freezer for 5–10 minutes, when required.
8. Transfer to the freezer or showcase and finish with the desired decoration.

GELATO PISTACCHIO VENEZIA



Ingredients

	g
PISTACHO PASTE	100.00
SALT	3.00
WHITE BASE VENEZIA 100	820.00
WATER	77.00

Working Method

Pasteurizing Method — White Venezia Base

1. Put the correct quantity in the machine (minimum 60% of its capacity).
2. Heat the milk, water and 35% cream.
3. At 40–50°C, add the sugars and salt.
4. Heat to 85°C to complete pasteurization.
5. As the mixture cools, add Venezia Base and skimmed milk powder at 70–75°C.
6. Continue cooling to 4°C, then the base is ready to use.
7. For better gelato quality, allow the base to mature for at least 6 hours.
8. Maturation can be done in the pasteurizing machine or in an aging machine.

Cream Method

1. Mix the White Base with the chosen flavouring product (pistachio, hazelnut, Bisco 40, etc.).
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. Once the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct extraction consistency.
6. Add the variegato according to the desired presentation.
7. Place the tray in a shock freezer for 5–10 minutes, when required.
8. Transfer to the freezer or showcase and finish with the desired decoration.

CHERRY SORBET



Ingredients

	g
CHERRY	300.00
SUGAR PASTE	40.00
FRUIT BASE IDEA 50	50.00
SUCROSE	180.00
WATER	430.00

Working Method

Fruit Gelato Method

1. Mix the water, flavouring product (fruit paste), and fresh and/or frozen fruit.
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. When the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct consistency for extraction.
6. Place the tray in a shock freezer for 5–10 minutes, if required.
7. Transfer to the freezer or showcase and finish with the desired decoration.

DRAGON FRUIT SORBET



Ingredients

	g
WATER	522.00
DRAGON FRUIT	204.00
SUGAR PASTE	40.00
SUCROSE	196.00
FRUIT BASE IDEA 50	38.00

Working Method

Fruit Gelato Method

1. Mix the water, flavouring product (fruit paste), and fresh and/or frozen fruit.
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. When the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct consistency for extraction.
6. Place the tray in a shock freezer for 5–10 minutes, if required.
7. Transfer to the freezer or showcase and finish with the desired decoration.

MELON SORBET



Ingredients

	g
MELON	350.00
SUGAR PASTE	40.00
FRUIT BASE IDEA 50	50.00
SUCROSE	180.00
WATER	380.00

Working Method

Fruit Gelato Method

1. Mix the water, flavouring product (fruit paste), and fresh and/or frozen fruit.
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. When the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct consistency for extraction.
6. Place the tray in a shock freezer for 5–10 minutes, if required.
7. Transfer to the freezer or showcase and finish with the desired decoration.

PASSION FRUIT SORBET



Ingredients

	g
PASSION FRUIT	150.00
SUGAR PASTE	40.00
FRUIT BASE IDEA 50	50.00
SUCROSE	200.00
cWATER	560.00

Working Method

Fruit Gelato Method

1. Mix the water, flavouring product (fruit paste), and fresh and/or frozen fruit.
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. When the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct consistency for extraction.
6. Place the tray in a shock freezer for 5–10 minutes, if required.
7. Transfer to the freezer or showcase and finish with the desired decoration.

POMEGRANATE SORBET



Ingredients

	g
SUGAR PASTE	70.00
FRUIT BASE IDEA 50	50.00
SUCROSE	200.00
WATER	680.00

Working Method

Fruit Gelato Method

1. Mix the water, flavouring product (fruit paste), and fresh and/or frozen fruit.
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. When the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct consistency for extraction.
6. Place the tray in a shock freezer for 5–10 minutes, if required.
7. Transfer to the freezer or showcase and finish with the desired decoration.

STRAWBERRY SORBET



Ingredients

	g
STRAWBERRY	400.00
SUGAR PASTE	40.00
FRUIT BASE IDEA 50	50.00
SUCROSE	180.00
WATER	330.00

Working Method

Fruit Gelato Method

1. Mix the water, flavouring product (fruit paste), and fresh and/or frozen fruit.
2. Mix the powdered ingredients separately, then add them to the liquid mixture.
3. Blend well with a powerful hand blender and transfer to the batch freezer.
4. When the gelato reaches 2°C to -5°C, activate the extraction function and increase the speed for at least 1 minute.
5. Continue freezing until the gelato reaches the correct consistency for extraction.
6. Place the tray in a shock freezer for 5–10 minutes, if required.
7. Transfer to the freezer or showcase and finish with the desired decoration.

Recipe

PARADISE



Ingredients

For a neutral base:

850g of cream 35% of fats
150g of whole milk
200g of Paradise Base

For a fruit base:

850g of cream 35% of fats
200g of whole milk
220g of Paradise Base
100g of fruit paste

For a Cream base:

800g of cream 35% of fats
200g of whole milk
220g of Paradise Base
80-100g of cream paste

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Working Method

- Mix the liquid ingredients all together in the pastry machine bowl
- Add the Paradise base and shake fast in the machine
- Put in a mold and develop the shape you prefer, using too biscuits, variegatos &/or Morena
- Unmold and decorate