



An Insight into why... We Are the Champions

As experts in our field, but with a family business mentality, we are champions at ice cream training and customer support. We thrive on giving technical advice and supporting you to make your ice cream or gelato the best in your locality. For example did you know that the addition of just 0.5% vegetable fat in your sorbets will reduce the cold mouth shock, as well as developing a more silky structure for a better serving by scoop or spatula and richer mouth feel? If you are making with a base stabiliser emulsifier, check the fat content of the final mix. We recommend deodorised coconut oil which we stock in 12.5kg boxes. That may seem a lot for a few pans of sorbet, but you can also use it to make your vegan recipes more luxurious. Speaking of vegan recipes are you happy with yours? If not, why not put a date in the calendar with Jonnathan Ireland (aka Gelato Jonny) to review and improve your recipe? His diary for October is already being populated, as he is busy with the Antonelli Gelato Academy being back open with scheduled face to face training. The response to our courses has been very positive with a high demand on bookings for limited spaces, so do register early if you are interested.



Focus on Flavours - Under Pressure

With an extended number of hot days during July you may have felt under pressure to make and serve your gelato to meet demand. Hot days result in more mint than chocolate and of course more refreshing sorbets. Lost sales to cold drinks can be diluted to some degree by offering alluringly tempting sorbet flavours such as Watermelon, Mango and Blood Orange. We have some fantastic Martini and Comprital complete mix options that are *quick and easy* to make. If you need any further advice on sorbet making give us a call or request a place on our specialist sorbet training course.



Do you Know? - Killer Queen

In the world of honey bees the Queen can sting but will only use it against another Queen. Drones don't have a stinger as they only care about making honey - I thought you may need a break from thinking about ice cream and gelato day and night! However if you like this fact you could pass it on to your customers when you serve them some honey flavoured or honeycomb ice cream ...



Bakery News - The Show Must Go On

With cones stock being tight, our cone baking to scoop time is very short, so we are currently producing our waffle cones with a lighter bake to ensure they are less brittle in use.

Strength with dipped and decorated cones should not be a problem although when it is as warm as mid 20's, demand can subside or can be just too hot at the retail point to manage chocolate coated cones. If you have boxes that are within two months of the date and you find them too fragile, open them up for an hour or so before use. This will allow a little moisture to make the biscuit less friable. Please note that especially in coastal areas the humidity can make cones go soft if left too long open to the air. For more information on cones storage talk to your Antonelli Business Relationship Manager.



Best wishes from us all
Mark Antonelli

PS. We sneaked some song titles in our headings last issue, do you know whose? Yes it was the Eagles, but whose songs feature in this issue? Answer next time!