



Making & Serving Ice Cream & Gelato

0161 789 8808

training@antonelli.co.uk

Antonelli
the heart of our business

Valentine's Cabinet

Strawberries & Milk Chocolate

	Name	Code	Dosage g/kg
Paste/Concentrate	Fragola (Strawberry) Prima Frutta	KPC130P	85
Ripple/Variegati	Monella Latte (Milk Chocolate)	KPC749	-

It was mint to be

	Name	Code	Dosage g/kg
Paste/Concentrate	Whisky	KPC523P	50
Paste/Concentrate	Minta Bianca (White Peppermint)	MAJ00AE	30
Ripple/Variegati	Monello (Caramel)	KPF293P	-

I love you a latte

	Name	Code	Dosage g/kg
Paste/Concentrate	Café (Coffee)	KPC523P	50
Ripple/Variegati	Monello (Caramel)	KPF293P	-

I'm peanuts about you

	Name	Code	Dosage g/kg
Paste/Concentrate	Peanut	MAE37BT	90
Ripple/Variegati	Lampone (Raspberry)	MAJ01AM	-
Decoration	Roasted Peanut Nibs	S16811	-

Monella con lampone

	Name	Code	Dosage g/kg
Paste/Concentrate	Lampone (Raspberry)	KPC145P	70
Ripple/Variegati	Monella Lampone (with freeze dried raspberry)	KPC722	-
Decoration	Roasted Peanut Nibs	S16811	-

Codes starting with

'K' = COMPRITAL | 'M' = MARTINI | 'A' = GELPRO



Antonelli Gelato Academy & Customer Service

Soapstone Way | Irlam | Manchester | M44 6RA

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Valentine's Cabinet

What a great pear

	Name	Code	Dosage g/kg
Paste/Concentrate	Ciocolate Bianca (White Chocolate) <i>warm before use</i>	KPC511P	90
Ripple/Variegati	Pera (Pear)	MAJ01AG	-

Cookies & Cream Strawberry Truffle

	Name	Code	Dosage g/kg
Paste/Concentrate	Black Cookies Cream	A01037	50
Ripple/Variegati	Fragola (Strawberry)	MAJ01AB	-
Ripple/Variegati	Brownie	A03025	-
Ripple & Decoration	Cookies & Cream Pieces	S16816	-

Dulche de Leche

	Name	Code	Dosage g/kg
Paste/Concentrate	Dulche de Leche	A01031	30
Ripple/Variegati	Dulche de Leche	MAJ01AB	-

Methodology

- **Step 1** - Create your base in the usual way adding the paste(s) according to the dosage outlined in the chosen recipe and blend well
- **Step 2** - Add to batch freezer
- **Step 3** - On extraction ripple to taste and decorate as desired

Top Tip
When rippling your gelato or decorating sit the napoli inside a second pan to keep it cold...

Please find above a selection of recipes to use with your standard base. If you require further advice or encounter any issues when creating these gelato recipes contact us on the number or email above. All ripples/variegati dosages are to taste according to what you wish to achieve aesthetically, texture and flavour intensity. Happy gelato making.

Gelato Jonny

