



Code: 09-112 / 09-110 / 09-111
Format: Bags
Net weight: 500g x 6

Pcs/Box: 6 bags/box
Portions: 30 per bag
MPT: 36 months

Main Ingredients

Common Base: Fructose, skimmed milk, flavorings, milk proteins + cream/coffee/chocolate

Organoleptic Characteristics

Colour: depends on the flavors.

Flavour: typical of the flavors.

Consistency: preparation in powder. The final result (cream, mousse, semifreddo) is soft and creamy. The consistence vary depending on the dessert.

Instructions fo Preservation

Store in a cool, dry place away from sources of heat and humidity.

Nature and Characteristics of the Product

These preparations for semifreddo, which contain noble sugars and selected and perfectly blended ingredients, allow the customer to obtain an excellent, creamy and soft semifreddo, cream and mousse. Today we can say that these products are recognized by catering customers as the best on the market. The top quality ingredients are the secret of this recipe that allow the customer to reach incomparable results.

The powdered product can be stored at room temperature even after its opening thanks to its high sugar content, which guarantees a perfect and high level of conservation.

Why Buy this Product?

The speed and easiness of preparation of these desserts allow the customer to realize them even on odd moments. Last but not least, the garnishment with the toppings will give the final touch to magnificent result.

Our preparations allow to exploit the excellent cost per portions with definitely interesting earning margins.

The cost for each portion is about 0,50€ – 0,60€ and the price in the restaurant is between 3,00€ and 5,00€: **there's a profit margin of 2,50€ - 4,40€ for portion!!!**

Concerned Customers

Restaurants, pizzerias, hotels, and all those premises that give attention and importance to the sweets at the end of a meal. Because of its small price, it is a valuable proposal for large communities such as hospitals, nursing homes, canteens, etc....

Ways to Use

Cream - Spread 500 g of preparation in **1 litre of fresh milk and ½ litre of water** and pour it in the sorbetto machine till you obtain the right texture. (For the coffee cream, add 2/4 cups of strong coffee).

Semifreddo - Spread 500 g of preparation in **1 litre of fresh and cold milk** and whip it for 5 minutes using a mixer. In this phase it is possible to enrich the mixture with different kinds of ingredients that may well blend with the tastes you are using. Share into **30/35 45/50g portions**, leave in the refrigerator at -20°C for 3/4 hours and serve with fantasy decorations.

Mousse – you may also develop mousses with this basis. Spread 500g of preparation and 1,2 liter of cold milk and whip them for 5 minutes using a mixer. Share the mixture into small portions and leave them in the fridge at +4°C at least for 3 hours.

Chef's Ideas and Suggestions

Suggestions for the cream:

- if you don't consume all the cream within the preparation day, it would be better to turn off the sorbet machine in the evening and turn it on the next morning in order to avoid to whip too much the product.
- During the preparation, it's suggested to add a spoonfool of oil for each bag. It allows the mixture to remain soft and creamy for 2/3 days.