



SAPORI DAL MONDO



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On the trail of superior taste.

The SAPORI DAL MONDO range offers a choice of special flavours from designated origins around the world, all well-known for their high quality raw materials.



SAPORI DAL MONDO

Cresco Italia reverts to a profound knowledge, gained in 40 years of experience and represents pure Italian passion combined with innovation, quality, reliability and service.

The SAPORI DAL MONDO range offers a choice of special flavours from designated origins around the world, all well-known for their high quality raw materials. Finest Iranian pistachios and aromatic Colombian Arabica coffee beans are just examples of the premium raw materials used for this range. Available as cream pastes, powdered pastes or ready lines, SAPORI DAL MONDO products are suitable for different ways of production. They are not only applicable as excellent ice cream flavours, but also for premium pastry applications.

YOUR BENEFITS

- ♡ High quality premium raw materials
- ♡ Exclusive and aromatic pleasure
- ♡ Ready and easy to use
- ♡ Support cultural heritage
- ♡ Suitable for ice cream and pastry applications



COCCO DI SULÙ

The coconuts are grown in Sulù. The name “Cocco di Sulù Philippines” guarantees aromatic coconuts of the highest quality from the Philippines.

Pulverized premium coconut paste for gelato and pastry products

That's special:

- ♡ With 58% original coconut constituents from the Philippines
- ♡ Without hydrogenated fats
- ♡ Without palm
- ♡ Without preservatives

Art. No.: 3306096 **Packaging:** 1,0 kg bag (10 x 1 kg bag/carton)

Application: 80-100 g/kg

Try out: Also available for the convenient application. **3306116 Ready Line COCCO DI SULÙ:** Simply by adding milk, you achieve delicious coconut ice cream, soft ice cream, and shakes.



CAFFÈ ARABICA COLOMBIA

The coffee is grown in Colombia. The name “Caffè Arabica Colombia” guarantees gourmet coffee of first-class quality.

Premium coffee paste for gelato and pastry products

That's special:

- ♡ Ready to use
- ♡ With 11% original aromatic Colombian Arabica coffee
- ♡ Without palm
- ♡ Without preservatives
- ♡ Without hydrogenated fats
- ♡ Vegetarian*
- ♡ Vegan**

Art. No.: 3306022

Packaging: 3,0 kg bucket

Application: 70-100 g/kg



YUZU GIAPPONE

Yuzu belongs to the citrus family and is grown in Japan. The name “Yuzu Giappone” guarantees aromatic and intense Yuzu from the country of the rising sun.

Pulverized premium yuzu paste for gelato and pastry products.

That's special:

- ♡ With original Japanese yuzu extract
- ♡ Only natural flavouring
- ♡ Only colouring food
- ♡ Vegetarian*
- ♡ Vegan**

Art. No.: 3306489

Packaging: 1,0 kg bag (10 x 1 kg bag/carton)

Application: 80-100 g/kg



NOCCIOLA PIEMONTE IGP

The Nocciola Piemonte I.G.P. is grown in Piemonte. The designation "Indication géographique protégée" (I.G.P.) guarantees high quality and exquisite taste of the first-class-nut.

Premium hazelnut paste for gelato and pastry products

That's special:

- ♡ Ready to use
- ♡ With 100% original roasted hazelnuts from Piemonte
- ♡ Without palm
- ♡ Without preservatives
- ♡ Without hydrogenated fats
- ♡ Without flavouring
- ♡ Vegetarian*
- ♡ Vegan**

Art. No.: 3100062

Packaging: 3,0 kg bucket

Application: 80-100 g/kg or ready to use



VANIGLIA MADAGASCAR

The vanilla is grown in Madagascar. The name "Vaniglia Madagascar" guarantees high quality Bourbon Vanilla.

Premium vanilla paste for gelato and pastry products

That's special:

- ♡ Ready to use
- ♡ With original Bourbon Vanilla pod from Madagascar
- ♡ Without hydrogenated fats
- ♡ Without flavouring
- ♡ Only colouring food
- ♡ Vegetarian*

Art. No.: 3306040

Packaging: 3,0 kg bucket

Application: 40-50 g/kg



PISTACCHIO KERMAN

The pistachio is grown in the Kerman region. The name "Pistacchio Kerman" guarantees pistachios of the highest quality from Iran.

Premium pistachio paste for gelato and pastry products

That's special:

- ♡ Ready to use
- ♡ With 99 % original Iranian pistachios
- ♡ Without palm
- ♡ Without preservatives
- ♡ Without hydrogenated fats
- ♡ Without flavouring
- ♡ Vegetarian*
- ♡ Vegan**

Art. No.: 3100066

Packaging: 3,0 kg bucket

Application: 80-100 g/kg



TRY OUT: 1333803 PISTACCHIO KERMAN NATURA:
Made with 100 % Iranian pistachios without colouring.



CACAO CARAIBI

The cocoa is grown in Santo Domingo. The name "Cacao Caraibi" guarantees you aromatic and finest cocoa from the Caribbean.

Premium powdered product for the convenient application of chocolate ice cream, soft ice-cream and shakes.

That's special:

- ♡ With 26% original low fat cocoa from Santo Domingo
- ♡ 5% delicious chocolate pieces
- ♡ High convenience level simply by adding milk
- ♡ Only natural flavouring
- ♡ Without hydrogenated fats

Art. No.: 3306101

Packaging: 1,25 kg bag (10 x 1,25 kg bag/carton)

Application: 500 g/l





Cookie & Milk

Ingredients for a 4l ice cream tray

- ___ 3,000 kg Whole Milk, 3,5 % fat
- ___ 0,600 kg Sugar
- ___ 0,300 kg Cream, liquid
- ___ 0,150 kg **Novarcon 50**
- ___ 0,050 kg **Cream Paste Vaniglia Madagascar**

Decoration

As desired **VarieGó Cookie & Milk**

Application

- » Give milk in the pasteurizer. Mix all dry ingredients and add to the pasteurizer at 45 °C. Add the cream shortly before cooling down.
- » Add the Cream Paste and then freeze.
- » After freezing, marble with the VarieGó
- » Decorate as shown in the picture

Speculoos Cookie

Ingredients for a 4l ice cream tray

- ___ 3,000 kg Whole Milk, 3,5 % fat
- ___ 0,600 kg Sugar
- ___ 0,360 kg Cream, liquid
- ___ 0,150 kg **Novarcon 50**
- ___ 0,150 kg **Cream Paste Vaniglia Madagascar**

Decoration

As desired **VarieGó Speculooff**

Pistacchio Sensation Nocciola Sensation

Ingredients for 63 pieces

- ___ 0,400 kg Dark chocolate couverture
- ___ 0,010 kg Green food colouring, fat based

Mix Dark chocolate couverture with green food colouring.

Pistacchio Ganache

- ___ 0,140 kg White chocolate couverture
- ___ 0,100 kg Cream
- ___ 0,080 kg **Cream Paste Pistacchio Kerman**
- ___ 0,015 kg **Smuter**

Ingredients for 63 pieces

- ___ 0,400 kg Milk chocolate couverture
- ___ 0,010 kg Tempered red cocoa butter

Marble milk chocolate couverture with tempered red cocoa butter.

Nocciola Ganache

- ___ 0,120 kg Milk chocolate couverture
- ___ 0,100 kg Cream
- ___ 0,070 kg **Cream Paste Nocciola Piemonte IGP**
- ___ 0,020 kg **Smuter**

Application

- » Pour tempered couverture into the praline moulds.
- » Boil cream and **Smuter** and pour over the couverture at approx. 80 °C. Add flavouring paste and homogenize to create a smooth ganache. Cool down to 28 °C.
- » Pipe the ganache into the moulds.
- » Leave to crystalize for a few hours.
- » Close with tempered chocolate couverture and refrigerate for a short time.
- » Remove from moulds.



Crunchy Caramel Tartelettes

Ingredients for 15 tartelettes, made with silicone moulds

- 0,500 kg Shortpastry base, made with Braun Mürbella, shortpastry mix
- 0,300 kg Braun Kranfil's Caramel
- 0,150 kg Braun Miruar White
- 0,001 kg Food colouring

Coffee Ganache

- 0,090 kg Cream
- 0,020 kg Smuter
- 0,025 kg Butter
- 0,280 kg White chocolate couverture
- 0,025 kg Cream Paste Caffè Arabica

Boil cream and **Smuter** and pour over the white chocolate couverture at approx. 80 °C. Add butter step by step and homogenize to create a smooth ganache. Stir in Cream Paste Caffè Arabica and cool down to 28 °C.

Egg-Flip Cream

- 0,020 kg Braun Alaska-express Neutral
- 0,025 kg Water (approx. 25°C)
- 0,025 kg Braun Dessert Paste Egg-Flip
- 0,400 kg Whipped cream, unsweetened

Dissolve Braun Alaska-express Neutral in water. Add Braun Dessert Paste Egg-Flip and fold in the whipped cream.

Application

- » Fill the egg-flip cream into the silicone mould and freeze for approx. 8 hours.
- » Add a thin layer of Braun Kranfil's Caramel onto the baked shortpastry base and pipe the coffee ganache on top.
- » If desired, colour Braun Miruar White with food colouring.
- » Demould the egg-flip cream and glaze it.
- » Place the glazed egg-flip cream carefully on the tartelette base.
- » Decorate with coloured chocolate, fresh fruits, crumbles and hazelnuts as shown in the picture.



Yuzu Coconut Island

Ingredients for approx. 1 tray 60 x 20 cm; 22 pieces

- 0,400 kg Shortpastry base, 1 layer made with Braun Mürbella, shortpastry mix
- 0,100 kg Apricot jam
- 0,300 kg Swiss Roll, 1 layer made with Braun Bisquisit 100 Plus, sponge mix
- 0,300 kg Chocolate Swiss roll, made with Braun Biscoo, Schoko-Bisquisit 100
- 0,450 kg Canned mandarins

Yuzu-Cream

- 0,100 kg Braun Alaska-express Neutral
- 0,125 kg Water, (approx. 20 °C)
- 0,070 kg Yuzu Giappone
- 0,500 kg Whipped cream, unsweetened

Dissolve Alaska-express in water. Fold in the ice cream paste and whipped cream.

Coconut-Cream

- 0,090 kg Braun Alaska-express Neutral
- 0,120 kg Water, (approx. 20 °C)
- 0,060 kg Cocco di Sulù Philippines
- 0,600 kg Whipped cream, unsweetened

Dissolve Alaska-express in water. Fold in the ice cream powder and whipped cream.

Decoration

- 0,100 kg Braun Cristaline Yellow

Application

- » Spread apricot jam on the baked shortpastry base and place the Swiss roll on top.
- » Fill the Yuzu-Cream, the mandarins and place the Chocolate Swiss roll on top.
- » Fill the Coconut-Cream and swirl the top.
- » Place in the fridge for approx. 2 hours and then lightly freeze.
- » Cover with Cristaline Yellow.
- » Decorate as shown in the picture.



Ice Cream



Soft Ice Cream



Sorbet



Perfect for the application in pastry

Despite the greatest care during production, unintentional cross contamination cannot be safely excluded.

- * Articles are produced without ingredients of animal origin with the exception of egg, milk and honey products.
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The information relates exclusively to the ice cream ingredients, not to the final ice cream according to the basic recipe. Changes after printing date cannot be ruled out.



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