



Recipes
Vegan delights



Vegan delights

Creamy and simply delicious!

The demand for vegan ice cream creations is ever-increasing. More and more consumers want to avoid animal products on ethical grounds and rather eat vegan. Young individuals (ages 15 – 28) in particular see themselves as drivers of the dietary movement and describe themselves as flexitarians – i.e. they consciously choose less animal-based food.

However, customers expect 100% indulgence!

Our vegan ice cream delights based on plant drinks are a special seduction and creamy at the same time. Whether it is the classic Kerman pistachio, a delicate chocolate ice cream or our Far Eastern Yuzu Giappone - create a special taste experience for a balanced lifestyle.

Your benefits



Simple and quick preparation on site



Delicious plant drink-based ice creams with pure flavour and creaminess



Every flavour of the versatile Cresco Italia range is easy to recreate



Perfectly fitting to current food trends: for a modern selection at the ice cream counter that stands out



A vegan lifestyle is not only environment- and climate-friendly but is also an alternative for people with lactose intolerance.



Vegan base

Clean label ice cream base for vegan ice cream and sorbet

That's special:






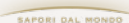
- ♡ For fruity and creamy vegan ice cream varieties
- ♡ Versatile use for maximum enjoyment: suitable for the preparation of vegan ice creams pastes, fruit purees as well as with fresh or frozen fruit
- ♡ Easy preparation: Heat the liquid in the pasteuriser to 85 °C. Mix the dry ingredients, add at 45 °C and pasteurise further. Flavour the hot base, mix and freeze immediately.
- ♡ Without hydrogenated fats
- ♡ Without palm oil
- ♡ Without allergens
- ♡ Without gluten-containing ingredients according to the recipe (according to Appendix II LMIV)

Tip: The base **Lyra 50** is also suitable for vegan fruit ice cream.

Vegan range*

PASTE CREMA

Cream Pastes are made of high quality raw materials and provide a very special and delightful taste and texture.

ART. NO.	PRODUCT	UNIT	DOSAGE
 3306022	CAFFÈ ARABICA COLOMBIA Ice cream paste with premium Colombian coffee.	3 kg	70 - 100 g
3305487	PEANUTS 100 % peanut paste made from roasted peanuts.	3 kg	80 - 100 g
3302673	GREEN MINT/MENTA VERDE Ice cream paste with fresh mint flavour.	3 kg	40 - 60 g
3100060	HAZEL NUT/NOCCIOLA Ice cream paste made from Italian hazel nuts.	3 kg	70 - 90 g
 3100062	NOCCIOLA PIEMONTE IGP 100 % Premium hazel nut paste made from Italian Piemont hazel nuts.	3 kg	80 - 100 g
3306109	CACAO NOBLESSE Preparation in powder form for the production of vegan chocolate ice cream.	1 kg	50 - 80 g
 3306489	YUZU GIAPPONE Preparation in powder form with Japanese Yuzu extract.	1 kg	80 - 100 g
 1333803	PISTACCHIO KERMAN NATURA Pistachio paste made from 99 % Iranian Kerman pistachios without colourant for a natural colour result.	3 kg	80 - 100 g
 3100066	PISTACCHIO KERMAN/IRAN Pistachio paste with 99 % Iranian Kerman pistachios.	3 kg	80 - 100 g
3100131	PISTACCHIO ORIGINARIO Pistachio paste with 70 % roasted pistachios.	3 kg	80 - 100 g
 3306040	VANIGLIA BOURBON MADAGASCAR With vanilla pods for the preparation of high-quality vanilla ice cream.	3 kg	40 - 50 g
3304816	VANILLA/VANIGLIA CLASSICA Ice cream paste with vanilla flavour.	3 kg	40 - 50 g

*Products are made without ingredients of animal origin. Changes after the printing date cannot be ruled out.



PASTE FRUTTA

From traditional flavours to the most special and original ones – the range of Fruit Pastes offers a wide choice of different varieties. The Fruit Pastes contain the highest possible percentage of fruit and fruit juice, guaranteeing a high quality and an artisan flavour.

ART. NO.	PRODUCT	UNIT	DOSAGE
3302680	PINEAPPLE For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3300960	BANANA For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3300970	STRAWBERRY/FRAGOLA For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3301250	GREEN APPLE/MELA VERDE For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3301060	BLUEBERRY/MELA VERDE For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3301000	RASPBERRY/LAMPONE For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3300920	CHERRY (WITH AMARENA FLAVOUR) For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3302668	MANGO For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3301080	MARACUJA PASSION FRUIT For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g
3300980	FOREST FRUIT/FRUTTI DI BOSCO For the preparation of ice cream and confectionery products.	3 kg	70 - 100 g

TOPPINGS

Whether toppings or drops, all the products in this category help to add something special to the finished ice cream to create the perfect ice cream treat - both visually and in terms of flavour.

ART. NO.	PRODUCT	DOSAGE
3305947	AMARENA	1 kg
3305945	RASPBERRY/LAMPONE	1 kg
3305950	CARAMEL/CARAMELLO	1 kg
3305943	MANGO	1 kg
3305952	RED FRUITS	1 kg



VARIEGATI

A range of trendy and traditional Variegati, ready for covering, layering, marbling or decorating gelato. Available with crunchy pieces for a trendy mix of textures, this range adds a special finish to all sorts of ice cream and pastries.

ART. NO.	PRODUCT	DOSAGE
3306041	AMARENA Preparation with candied cherries and Amarena flavour.	3 kg
3306275	GINGER Preparation with candied ginger.	3 kg
3305973	MANGO-MARACUJA Preparation with fruit puree and fruit juice.	3 kg
3306042	ORANGE/ARANCIA Preparation with orange flavour.	3 kg
3301279	FOREST FRUIT/ FRUTTI DI BOSCO Preparation with forest fruits.	3 kg

Vegan recipes



Basic recipe

Vegan

1.000 kg Oat drink
Heat to 85 °C in the pasteuriser.

0.250 kg **Vegan base**
0.070 kg Sugar
0.085 kg Dextrose
Mix the dry ingredients and add at 45 °C.

Peanut

Vegan

- 4.000 kg Oat drink
Heat to 85 °C in the pasteuriser.
- 0.690 kg **Vegan base**
0.440 kg Sugar
0.560 kg Dextrose
0.012 kg Sea salt, fine
Mix the dry ingredients and add at 45 °C.
- 0.560 kg **Cream Paste Peanut**
Mix the paste into the base and freeze as usual.

Salted Caramel

Vegan

- 3.000 kg Oat drink
Heat to 85 °C in the pasteuriser.
- 0.800 kg **Vegan base**
0.180 kg Sugar
0.140 kg Dextrose
0.020 kg Sea salt, fine
Mix the dry ingredients and add at 45 °C.
- 0.200 kg **Braun DP Caramel**
0.160 kg **Cream Paste Vaniglia Madagascar**
Mix the paste into the base and freeze as usual.



Pistacchio Kerman

Vegan

- 4.000 kg Oat drink
Heat to 85 °C in the pasteuriser.
- 0.600 kg **Vegan base**
0.360 kg Sugar
0.550 kg Dextrose/glucose
0.012 kg Sea salt, fine
Mix the dry ingredients and add at 45 °C.
- 0.540 kg **Cream Paste Pistacchio Kerman Natura**
Mix the paste into the base and freeze as usual.

Mandarin Yuzu

Vegan

- 2.000 kg Oat drink
Heat to 85 °C in the pasteuriser.
- 0.480 kg **Vegan base**
0.360 kg **Yuzu Giappone**
0.160 kg Sugar
Mix the dry ingredients and add at 45 °C.
- 1.000 kg **Capfruit Fruit Puree Mandarin**
Mix the paste into the base and freeze as usual.



Banana Caramel

Vegan

- 2.500 kg Oat drink
Heat to 85 °C in the pasteuriser.
- 0.800 kg **Vegan base**
0.100 kg Sugar
0.225 kg Dextrose
Mix the dry ingredients and add at 45 °C.
- 1.000 kg **Capfruit Fruit Puree Banana**
0.150 kg **Braun DP Caramel**
0.150 kg **Cream Paste Vaniglia Madagascar**
Mix the fruit puree and the ice cream paste into the base and freeze as usual.

Black currant

Vegan

- 2.000 kg Oat drink
Heat to 85 °C in the pasteuriser.
- 0.520 kg **Vegan base**
0.200 kg Sugar
0.310 kg Dextrose
Mix the dry ingredients and add at 45 °C.
- 2.000 kg **Capfruit Fruit Puree Black Currant**
0.150 kg **Capfruit Fruit Puree Lemon**
Mix the fruit pastes into the base and freeze as usual.



Strawberry Dream

Vegan

2.000 kg Oat drink
Heat to 85 °C in the pasteuriser.

1.000 kg **Vegan base**
0.375 kg Sugar
0.375 kg Dextrose
Mix the dry ingredients and add at 45 °C.

2.000 kg Strawberries
0.250 kg **Fruit Paste Strawberry**
0.250 kg **Capfruit Fruit Puree Lemon**
Mix the fruit puree and the ice cream paste into the base and freeze as usual.

Caffè Arabica

Vegan

3.000 kg Oat drink
Heat to 85 °C in the pasteuriser.

0.770 kg **Vegan base**
0.220 kg Zucker
0.200 kg Dextrose
Mix the dry ingredients and add at 45 °C.

0.320 kg **Cream Paste Caffé Arabica Colombia**
Mix the paste into the base and freeze as usual.

Caribbean Chocolate

Vegan

3.000 kg Water
Heat to 85 °C in the pasteuriser.

0.630 kg **Vegan base**
0.340 kg **Cacao Noblesse**
0.240 kg Sugar
0.630 kg Dextrose
0.005 kg Sea salt, fine
Mix the dry ingredients and add at 45 °C.
Mix the ice cream base and freeze as usual.

Coconut & Bourbon Vanilla

Vegan

- 2.000 kg Water
- 2.000 kg Coconut milk (18 %)
Heat to 85 °C in the pasteuriser.
- 0.900 kg **Vegan base**
- 0.300 kg Sugar
- 0.360 kg Dextrose
- 0.006 kg Sea salt, fine
Mix the dry ingredients and add at 45 °C.
- 0.450 kg **Cream Paste Vaniglia Madagascar**
Mix the paste into the base and freeze as usual.

Nocciola Piemonte

Vegan

- 4.000 kg Oat drink
Heat to 85 °C in the pasteuriser.
- 0.540 kg **Vegan base**
- 0.480 kg Sugar
- 0.600 kg Dextrose
- 0.012 kg Sea salt, fine
Mix the dry ingredients and add at 45 °C.
- 0.540 kg **Cream Paste Nocciola Piemonte IGP**
Mix the paste into the base and freeze as usual.

Bourbon Vanilla Madagascar

Vegan

- 3.000 kg Oat drink
Heat to 85 °C in the pasteuriser.
- 0.770 kg **Vegan base**
- 0.180 kg Sugar
- 0.220 kg Dextrose
Mix the dry ingredients and add at 45 °C.
- 0.330 kg **Cream Paste Vaniglia Madagascar**
Mix the paste into the base and freeze as usual.





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