



# Gelateria Italia

*La passione  
per il gelato*







## A Journey to the discovery of taste

**Italy** – a heartland of culture a language *bellissima*, lively piazzas, pure passion and delicacies like spaghetti and gelato. Cresco Italia was founded by two young pastry chefs seeking new adventures in the world of gelato. As one of the leading brands in this field, we guarantee **full passion and best quality** in ice cream production. Every year, Cresco Italia embarks on a sensory journey of discovery, to uncover new trends for an **authentic taste**.

The result: 16 recipes created with love, each of which represents „*la passione per il gelato*“! Your customers will experience unforgettable Italian taste. Easy to use, but **fully customizable thanks to our extensive product variety and recipe ideas**. Are you ready to experience real Italian gusto?



## 4 Steps to perfect ice cream

- 1. Ice cream base** The mass basis is the starting point for the creation of artisanal ice cream. Choose from a **dairy, fruit** or a **universal base**.
- 2. Ice cream paste** Inspire your customers with a **wide range of different tastes** and add an individual touch to your ice cream.
- 3. Variegati & Gelatella** Marble and decorate your creations and provide for new **delightful compositions** in your ice cream display.
- 4. Topping & décor** Attractive toppings add a nice touch to your ice cream display – **an eye catcher for any of your customers!**

*Tip:* Do you prefer a rather quick solution?  
Our **Ready Line Products** only need to be mixed with water or milk to make an artisan ice cream!



## I. Ice Cream Base the soul of the ice cream maker

The mass basis is the soul of the ice cream maker and the onset for the simple production of **artisan ice cream**. Our ice cream bases enable an airy, creamy texture, a smooth mouthfeel, and a long shelf life. The range of bases offered by Cresco Italia is the result of many years of experience and includes various products as well as product features, which offer the right solution for every requirement.

### Wide range of applications

#### Milk bases:

Suitable for dairy ice cream. Special fats ensure rich and creamy ice cream textures

#### Fruit bases:

Suitable for the production of fruit ice cream with a pleasant mouthfeel

#### Universal bases:

Suitable for the production of fruit and dairy ice cream, especially for starting in the ice cream business

## Our Premium Base Perfetta 50

*Tip:*

Fancy indulgence with a clear conscience? Try our sweetener-based „Base Unica Zero“ for the production of ice cream without added sugar!



### Premium base with cocoa butter

- Only natural flavors
- With a smooth structure
- An excellent shop window life

### Versatile use for full pleasure

- For cold and hot applications
- For warm applications flavors can be added with ice cream pastes

### Simple application

- Blend base with sugar and milk
- Add any flavors





## 2. Ice Cream Pastes

*inspire with varieties*



Our ice cream pastes allow for a great variety of flavors – from classic to innovative. For the production of our ice cream pastes, Cresco Italia only uses **selected high-quality ingredients**, which give the ice cream a special taste and extraordinary quality. The modern process technology takes **artisan ice cream production** to the next level. Available as cream pastes, fruit pastes, powder pastes or Ready Lines.

Alternatively, the French **LeGourmet fruit purees** with selected fruits will inspire your guests with freshness and unique taste.

*Tip:*  
Try our „SAPORI DAL MONDO” products – known for their authentic taste and exclusive quality!



## On a Pleasure Trip

*around the world*

SAPORI DAL MONDO

A selection of high-quality raw materials, which have been carefully selected in their countries of origin in order to ensure authentic taste.

**Caribbean cocoa**  
from the Caribbean



**Kerman pistachios**  
from Iran



**Piemonte hazelnuts**  
from Italy



**Yuzu**  
from Japan



**Arabica coffee**  
from Columbia



**Bourbon vanilla**  
from Madagascar



**Cocco di Sulù**  
from the Philippines



## Chocolate and Vanilla:

*an inseparable experience of indulgence*

Seduce your customers with tender dark chocolate, milk chocolate or creamy white chocolate dairy ice cream.

Alternatively, we present to you the “queen of spice” and surprise with premium bourbon-vanilla ice cream.



## 3. Variegati

*and Gelatella*

### An extra touch for your ice cream display case

Be it classic Amarena cherry, pop and tingle effects or trendy flavors known worldwide, the Variegati assortment from Cresco offers a wide variety of possibilities for marbling, decorating and layering ice cream.

**VarieGó:** for marbling and decorating ice cream creations

**Gelatella:** for trendy layered ice cream applications, marbling, decorating and as a soft glaze for popsicles

*Tip:*  
The products in this section are also perfect for milkshake and waffle refinements!



*Indulge your customers with new flavour compositions and textures.*  
Just scan & get creative!





## 4. Sprinkles or rather chocolate décor?

All products in this section help to add the final touch to your finished ice cream and make it a **perfect ice cream treat**, both visually and in terms of taste.

Be it chocolaty and sweet or crunchy and salty, our toppings offer the **right topping** for every taste. Become enchanted by our eye catchers and choose your favorite.

Choose from a large variety of toppings!



**Braun Hazelnut Candy Crunch**  
Art. no. 3800002  
5,0 kg box



**Braun Flower grates whole milk UTZ-MB**  
Art. no. 1704202  
2,0 kg box



**Braun Flower Grates, bittersweet UTZ-MB**  
Art. no. 1704702  
2,0 kg box



**Braun Flower Grates, white UTZ-MB**  
Art. no. 1704102  
2,0 kg box



**Braun Krokella**  
Art. no. 3800006  
2,0 kg bucket



**Ciliegie Amarena**  
Art. no. 3306044  
3,0 kg bucket



**Braun KrokChoc assorted**  
Art. no. 3800008  
2,0 kg bucket



**Braun Crunchy almond**  
Art. no. 3800005  
4,0 kg box



**Braun Candy Crunch**  
Art. no. 1700005  
5,0 kg box



**Braun Chocolate Paillettes UTZ MB**  
Art. no. 1702005  
5,0 kg box



**Braun Sugar Cocoa Vermicelli RSPG SG UTZ MB**  
Art. no. 1710005, 5,0 kg box  
Art. no. 1710025, 25,0 kg box



**Braun Sugar pearls RSPG SG**  
Art. no. 1703005  
5,0 kg box



**Braun Chocolate Shavings UTZ-MB**  
Art. no. 1704002  
2,0 kg box

## Décor Sauces for decorative garnishing

With our décor sauces, you can refine your ice cream specialties even more creatively. We have a diverse offering for every taste: chocolate, strawberry, Amarena cherry, vanilla, caramel and red fruits. The décor sauces impress with creaminess and quality. Try our sauces and find your favorite.



## Artisan Biscuits for your extra profit

Generate additional profit or perfectly round off your ice cream creation with the biscuit range of the brand BRAUN. Discover a selection of delicious biscuits for every occasion.

Only carefully selected ingredients, which offer consistent top quality are used for the Kekseria. The biscuit assortment does not only look artisanal, it also tastes like homemade. With their long freshness, our biscuits round off your ice cream perfectly.





## On a joint voyage of discovery

Every year, we embark on a sensory journey of discovery to uncover high-quality raw materials for an **authentic taste**. This year, we have developed the “la passione per il gelato” together with three food specialists. Become inspired and let yourself be enchanted by an unforgettable taste experience.

**Damir**  
Chef  
from Germany  
📷 [therealdamirovic](#)



**Anais**  
Pastry Chef  
from France  
📷 [Anais\\_lechefenbox](#)



**Cinzia**  
Food Content Creator  
from Italy  
📷 [lapaginadelgolosso](#)

## A gourmet trip with mythical creatures

Mythical creatures have inspired us since childhood and we still cannot imagine children's books and movies without them. On our discovery journey, we encountered two very special creatures: unicorns and mermaids!

We were so fascinated by these lovely creatures we created two imaginative and tasty ice cream creations for the younger generation.



### Unicorn Wonder

**UNICORNS EXIST & THEY SPARKLE, TOO!**

Our unicorn ice cream already knows to enchant with its looks: colorful as a rainbow and glamorous like a unicorn. Even the taste of this creation resembles a colorful fairy tale. A temptation of white chocolate with a fruity hint of strawberry, fine vanilla taste and enrobed with flavorful pistachio ice cream.

The ice cream is decorated with galloping unicorns, colorful sprinkles, marshmallows and a golden ice cream cone. We simply love unicorn ice cream.



### Mermaid Spell

**THEY LIVE IN THE DEEP-BLUE OCEAN**

With the mermaid ice cream, we are embarking on new paths of artisanal ice cream making. The combination of raspberry, vanilla and bubble gum do not only go together perfectly in terms of taste, they also complement each other in terms of color! The hint of raspberry is emphasized by the sweetness of vanilla and the fruity bubble gum taste.

This creation is topped off with colorful sprinkles and paradise-like mermaid fins! Sounds simply “mer-aculous”, right?





Cookie &  
Cream

Chocolate Caramel  
Peanut

Caribbean  
Chocolate

Bourbon Vanilla  
Madagascar

Strawberry  
Dream

Yuzu  
Giappone

Tiramisù  
Cremoso

Strawberry  
White Chocolate



Cocco di Sulù  
Chocomilky

Dulce  
de Leche

Pistacchio  
Kerman

Nocciola  
Piemonte

Mango  
Passion Fruit

Yogurt  
Amarena Cherry

Unicorn  
Wonder

Mermaid  
Spell





## Base recipe

### Perfetta 50 (base)

Recipe 20411/85

#### Base recipe for ice-cream production

45,000 kg Whole milk, 3,5% fat  
9,300 kg Sugar  
2,250 kg **Perfetta 50**  
0,900 kg Dextrose/grape sugar  
1,350 kg Skimmed milk powder  
1,250 kg Cream, liquid

#### Preparation

Pour milk into the pasteurizator and start the program.

Mix dry ingredients and add them at 45 °C.

Add cream shortly before the cooling process. Let the base sit at 4 to 5 °C. for 6 to 12 hours, covered.

Total amount: 60 kg

## Cookie & Cream

#### Base recipe

4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,400 kg **Cream Paste Mascarpone**  
  
0,400 kg **Variegó Cookie & Milk**

#### Preparation

Blend the base and the paste until well incorporated and freeze as usual.

Marble the finished ice cream with Variegó.

1 ice cream tray | 5 l volume

## Chocolate Caramel Peanut

#### Base recipe

4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,370 kg **Cream Paste Peanut**  
0,100 kg **Cream Paste Dulce de Leche**  
  
0,300 kg **Variegó Choco Peanut**

#### Preparation

Blend the base and the paste until well incorporated and freeze as usual.

Marble the finished ice cream with Variegó.

1 ice cream tray | 5 l volume

## Cocco di Sulù Chocomilky

#### Base recipe

3,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,300 kg Ice cream preparation  
**Cocco di Sulù**  
0,080 kg Dextrose/grape sugar  
0,900 kg **Gelatella Chocomilky**

#### Preparation

Mix the base with the other ingredients until well incorporated and freeze as usual.

Spread alternate layers of ice cream and Gelatella into the gelato pan (deep freeze at -35 °C. for a few minutes after each ice cream tray).

1 ice cream tray | 5 l volume

## Dulce de Leche

#### Base recipe

4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,200 kg **Cream Paste Dulce de Leche**  
  
0,300 kg **Variegó Choc'Or**

#### Preparation

Blend the base and the paste until well incorporated and freeze as usual.

Marble the finished ice cream with Variegó.

1 ice cream tray | 5 l volume

## Caribbean Chocolate

#### Base recipe

1,500 kg **Ready Line Cacao Caraibi**  
3,000 kg Whole milk, 3,5 % fat

#### Preparation

Heat the milk to 60 °C.. Then blend with a hand mixer or whisk and leave to rest for 20 minutes, freeze as usual.

Preparation of the Gelato in the machine as familiar.

1 ice cream tray | 5 l volume



## Bourbon Vanilla Madagascar

### Base recipe

4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,200 kg Cream Paste Vaniglia  
Madagascar

### Preparation

Blend the base and the paste until well incorporated and freeze as usual.

1 ice cream tray | 5 l volume

## Pistacchio Kerman

### Base recipe

4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,400 kg Cream Paste Pistacchio  
Kerman  
0,100 kg Dextrose/grape sugar

### Preparation

Mix the base with the other ingredients until well incorporated and freeze as usual.

1 ice cream tray | 5 l volume

## Nocciola Piemonte

### Base recipe

4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,400 kg Cream Paste Nocciola  
Piemonte IGP  
0,100 kg Dextrose/grape sugar

### Preparation

Mix the base with the other ingredients until well incorporated and freeze as usual.

1 ice cream tray | 5 l volume

## Strawberry Dream

### Base recipe

0,980 kg Sugar  
0,070 kg Dextrose/grape sugar  
0,190 kg Lyra 50  
0,060 kg Glucose powder  
2,300 kg Water  
2,000 kg Strawberries, defrosted  
0,200 kg Fruit Paste Strawberry  
0,020 kg Citric acid (to season)

### Preparation

Mix the dry ingredients and blend thoroughly with water, strawberries and ice cream paste. Leave to rest for 20 to 30 minutes.

1 ice cream tray | 5 l volume

## Yuzu Giappone

### Base recipe

0,570 kg Sugar  
0,090 kg Dextrose/grape sugar  
0,060 kg Glucose powder  
0,300 kg Lyra 100  
0,400 kg Ice cream preparation  
Yuzu Giappone  
3,000 kg Water

### Preparation

Mix all dry ingredients well and blend thoroughly with water. Leave to rest for 20 to 30 minutes.

1 ice cream tray | 5 l volume

## Mango Passion Fruit

### Base recipe

0,780 kg Sugar  
0,070 kg Dextrose/grape sugar  
0,190 kg Lyra 50  
0,060 kg Glucose powder  
2,300 kg Water  
1,500 kg Braun LeGourmet  
Fruit Puree Mango  
0,500 kg Braun LeGourmet  
Fruit Puree Passion Fruit  
0,200 kg Fruit Paste Passion Fruit  
0,020 kg Citric acid (to season)  
  
0,400 kg VarieGó Mango Maracuya

### Preparation

Mix all dry ingredients well and blend thoroughly with water. Leave to rest for 20 to 30 minutes.

Marble the finished ice cream with VarieGó.

1 ice cream tray | 5 l volume



## Yogurt Amarena Cherry

### Base recipe

- 4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,400 kg **Yogurt Tipo Greco 100**  
  
0,300 kg **VarieGó Amarena**

### Preparation

Blend the base and the paste until well incorporated and freeze as usual.

Marble the finished ice cream with VarieGó.

**1 ice cream tray | 5 l volume**

## Tiramisù Cremoso

### Base recipe

- 3,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,300 kg **Cream Paste Tiramisu Con  
Mascarpone**  
0,100 kg Cream, liquid  
  
0,900 kg **VarieGó Coffee Crunch Due /  
2 in 1**

### Preparation

Mix the base and the cream thoroughly. Spread alternate layers of ice cream and VarieGó into the ice cream tray (deep freeze at -35 °C. for a few minutes after each ice cream layer).

**1 ice cream tray | 5 l volume**

## Strawberry White Chocolate

### Base recipe

- 4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,400 kg **Cream Paste Cioccolato Bianco**  
0,080 kg **Cream Paste Vaniglia  
Madagascar**

### Preparation

Mix the base with the other ingredients until well incorporated and freeze as usual.

Take 0.500 kg of the ice cream, marble it and decorate the ice cream with a press (see photo).

- 0,400 kg **VarieGó Strawberry & Milk**

Marble the finished ice cream with VarieGó.

**1 ice cream tray | 5 l volume**

## Unicorn Wonder

### Base recipe

- 3,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,300 kg **Cream Paste Cioccolato Bianco**

### Preparation

Mix the ingredients and freeze as usual. Colour 1/3 of the ice cream with orange, blue and violet.

#### FRUIT ICE CREAM STRAWBERRY:

- 0,780 kg Sugar  
0,070 kg Dextrose/grape sugar  
0,190 kg **Lyra 50**  
0,060 kg Glucose powder  
2,300 kg Water  
2,000 kg Strawberries, defrosted  
0,200 kg **Fruit Paste Strawberry**  
0,020 kg Citric acid (to season)

#### FRUIT ICE CREAM STRAWBERRY:

Mix the dry ingredients and blend thoroughly with water, strawberries and ice cream paste. Leave to rest for 20 to 30 minutes. Take 700 g of the strawberry ice cream and add red colouring.

#### FLAVOUR VANILLA MADAGASCAR:

Blend the base and the paste until well incorporated and freeze as usual. Take 0.700 kg from the vanilla ice cream and add yellow colouring.

#### FLAVOUR VANILLA MADAGASCAR:

- 4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,200 kg **Cream Paste Vaniglia Madagascar**

#### PISTACHIO KERMAN:

Mix the base with the remaining ingredients and freeze as usual. Take 0.700 kg from the pistachio ice cream and add green colouring.

#### PISTACHIO KERMAN:

- 4,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,400 kg **Cream Paste Pistacchio Kerman**  
0,100 kg Dextrose/grape sugar

Marble all 6 colours / varieties in the ice cream tray.

**1 ice cream tray | 5 l volume**

## Mermaid Spell

### Base recipe

- 2,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,080 kg **Cream Paste Nube**  
0,060 kg Food coloring, blue

### Preparation

Mix the ingredients well and freeze as usual.

#### FRUIT ICE CREAM RASPBERRY:

- 0,780 kg Sugar  
0,070 kg Dextrose/grape sugar  
0,190 kg **Lyra 50**  
0,060 kg Glucose powder  
2,300 kg Water  
2,000 kg **Braun LeGourmet  
Fruit Puree Raspberry**  
0,200 kg **Fruit Paste Raspberry**  
0,020 kg Citric acid (to season)

#### FRUIT ICE CREAM RASPBERRY:

Mix the dry ingredients and blend thoroughly with water, fruit puree and ice cream paste. Leave to rest for 20 to 30 minutes. Take 0.700 kg of the strawberry ice cream and add red colouring.

#### FLAVOUR VANILLA MADAGASCAR:

Blend the base and the paste until well incorporated and freeze as usual. Take 0.700 kg from the vanilla ice cream and add yellow colouring.

#### FLAVOUR VANILLA MADAGASCAR:

- 3,000 kg Ice cream base Perfetta 50  
[see recipe no. 20411/85]  
0,200 kg **Cream Paste Vaniglia Madagascar**  
0,060 kg Food coloring, red and yellow

Marble all 3 ice creams in the ice cream tray.

**1 ice cream tray | 5 l volume**



# Tips & tricks

ISSUE:	REASON:	SOLUTION:
<b>The surface in the ice cream storage unit is dry</b>	<ul style="list-style-type: none"> <li>The gelato pan has not been covered</li> </ul>	<ul style="list-style-type: none"> <li>Cover the gelato pan well</li> </ul>
<b>The ice cream melts too quickly</b>	<ul style="list-style-type: none"> <li>Sugar content too high</li> <li>Dry matter portion too small</li> </ul>	<ul style="list-style-type: none"> <li>Check the dry matter portion and increase if needed (e.g. with inulin or skimmed milk powder)</li> <li>The ideal portion of dry matter is 35%</li> </ul>
<b>Moisture forms on the surface</b>	<ul style="list-style-type: none"> <li>Too much sugar, too little stabilizer or too little dry matter</li> </ul>	<ul style="list-style-type: none"> <li>Reduce the portion of sugar or stabilizer or increase the dry matter portion</li> </ul>
<b>Residue appears greasy on the gum</b>	<ul style="list-style-type: none"> <li>Excessive use of emulsifier in the ice cream</li> </ul>	<ul style="list-style-type: none"> <li>Reduce the portion of emulsifier</li> </ul>
<b>The ice cream is too soft</b>	<ul style="list-style-type: none"> <li>Freezing period too short</li> <li>Sugar content too high</li> <li>Too much dextrose or inverted sugar</li> <li>Alcohol content is too high or has been added too early</li> </ul>	<ul style="list-style-type: none"> <li>The ice cream needs to be frozen more intensely</li> <li>Recalculate the sugar content. The ideal portion lies between 18 and 21%</li> <li>Recalculate. Exchange up to 25% of the normal sugar amount</li> <li>Add the alcohol shortly before removing the ice cream or add 50g cream for each liter of base</li> </ul>
<b>The ice cream is too solid</b>	<ul style="list-style-type: none"> <li>The sugar content is too low</li> <li>Dry matter portion and fat content too high</li> <li>Too much water</li> </ul>	<ul style="list-style-type: none"> <li>Increase the sugar content to 21% maximum</li> <li>Recalculate. Reduce the portion of dry matter and fat. Add dextrose if needed</li> <li>Recalculate. Reduce the amount of water</li> </ul>
<b>Water crystals in the ice cream</b>	<ul style="list-style-type: none"> <li>The water portion in the ice cream is too high</li> </ul>	<ul style="list-style-type: none"> <li>Recalculate. Reduce the water portion</li> </ul>

## Creating indulgence through perfect ingredient composition

### Water

Dissolves sugar and other dry substances  
→ 60 to 70%

### Air

gives a creamy and foamy consistency  
→ 10 to 35% and more

### Milk solids

Add more structure to the ice cream  
→ Dry matter portion can be replaced with glucose or inulin

### Sugar

Influences the freezing point  
→ between 18–21%, in fruit ice cream with up to 28% sugar

### Dry matter

Gives volume and viscosity  
→ The ideal portion is 35%

### Fat

Influences taste, consistency and mouth feel  
→ At least 3% and 12% maximum



MARTIN BRAUN GRUPPE

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