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## Clever contrasts

Here is a variation on the theme of dark chocolate, a taste that has now become one of the accepted gelato classics. **Ciocolato Extra Dark** from **Babbi** is a product for those who wish to try out alternative tastes. The unmistakable intensity of the taste is the result of a balanced mix of single-variety crus of cocoa combined with 70% dark chocolate, elegantly



matched with a flavouring mixture made with the company's Copertura Bianca [white chocolate covering]. Preparation is simple: just dissolve the contents of a bag of LatteLatte Ciocolato Extra in 2.3 litres of water heated to 65°C, and let it rest for 20 minutes. Once batch frozen, fill it with layers of melted Copertura Bianca and Variiegato Fragoline di bosco [wild strawberry flavouring]. Finally, garnish it with more of the white chocolate covering, coarsely crumbled. The delicate Bourbon vanilla notes of the white chocolate perfectly match the fragrant red fruit of the flavouring, with its extremely high fruit content (53% minimum).

Product: Ciocolato Extra Dark; Characteristic: intense taste; Ingredients: LatteLatte Ciocolato Extra Dark - medallions of Copertura Bianca 34-36% - Variiegato Fragoline di bosco (wild strawberry flavouring); Fruit content of flavouring: 53%; Dosage: one bag of LatteLatte Ciocolato

Extra Dark in 2.3 lt of hot water at 65°C; Suggestion: freeze the gelato before the final flavouring operation; Plus: makes it possible to create clever variations on dark chocolate gelato.

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## Soft and creamy

With no hydrogenated vegetable fats, **Parfait Debic** is a preparation with a neutral base ideal for creating creamy mousses and delicious semifreddi. It gives every creation the freshness typical of artisan confections. It is light and digestible, the lightness being immediately perceptible. Just whip it like cream to obtain desserts in quick time and with impressive results in terms of taste and yield. It leaves ample scope for the creativity of professional artisans, and lends itself to the addition of all sorts of ingredients, including alcoholic. The final result varies according to the serving temperature; frozen it is a sophisticated semifreddo; simply chilled it becomes a delicate mousse. Once frozen it can be kept in the freezer for two weeks at -18°C.



Product: Parfait; Description: neutral base preparation; Use: for making mousses and semifreddi; Structure: creamy and soft; Temperature of use: between +2°C and +7°C; Packaging: 1-lt bottle; Seal: screw top; Plus: it can be beaten like cream, does not need gelato machines.

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## The base of the future

To satisfy gelato makers' needs, **Aromitalia** is adding to the line of its Dpo Bases with **Doppiapanna Olandese 165**. The result of 70 years of experience, it yields incredible results in terms of creaminess and scoopability of the finished gelato. Yet it is flexible and adaptable to any need; it is simple to use: just add milk and sugar. The product can be worked either cold or warm and the operator can adapt it to his own taste, for example making the gelato richer in fat by replacing part of the milk with an equal amount of cream or sweeter by adding only sugar; if 100 g of cream is added to the standard mix, you get a delicate Fior di Latte. Flexibility combined with stability are the advantage of this line of bases.

Product: Doppiapanna Olandese 165 SGI; Description: gelato base; Characteristic: balanced and customisable, free of hydrogenated fats (Sgi); Proportions: 165 g of base mix/litre of milk; Packaging: 8 2-kg bags.

## All natural

The company **Italmill-Gruppo Mobe** introduces **Besozzi Mix Lievitati**, specific for panettone, colomba, pandoro made with natural yeast. This is a select mixture of the finest raw ingredients that easily and quickly produces a high-quality finished product starting directly from the premix. Ideal for the Christmas season for preparing the traditional cakes, panettone, pandoro, veneziane, ciambelle, pandolce. There are two complementary products that are used in preparing it: Glassa, a semifinished product suitable for quickly preparing a uniform and crunchy glaze; and Enervis, a natural yeast optimised for producing any type of leavened product.