

Making Dream Cones Gelato



Making gelato using Dream Cones ingredients is so easy you can be an expert from the start. Choose any of the four gelato bases we offer—they're all made the same way!

Powdered Milk Base

Add contents of package to 2 liters of boiling water. Add some cream if you wish. Mix, refrigerate and add to batch machine. Add flavor. In 12- 15 minutes voila! You have a 4.6 liter tub of delicious gelato!

Powdered Milk Base (without powdered milk)

In countries with restrictions on importing milk products or where powdered milk is cheap, add bag of base to 2 liters of boiling water, add powdered milk, mix refrigerate and add to batch machine. Add flavor. In 12- 15 minutes voila! You have a 4.6 liter tub of delicious gelato!

Fresh Milk Base

In countries where fresh milk is inexpensive, buy this base and save! Just add bag of base to 2 liters of hot milk, Mix, refrigerate and add to batch machine. Add flavor. In 12- 15 minutes voila! You have a 4.6 liter tub of delicious gelato!

Dream Cones Gelato Flavored Bases

Milk (white)	Coffee
Chocolate	Green Tea
Cappuccino	Mocha
Coconut	Yoghurt

Lippolis

Express Gelato (Cold) Bases

Coffee	Irish Cream (Bailey's)	Yogurt
Chocolate	Mascarpone	Vaniglia
Chocolate Dark	Mozzarella Flavor Extract	Zabajone
Fiordilatte	Pannacotta	Zuppa Inglese (English cream)
Gianduja (Nutella flavor)	Ricotta cheese flavor	

Add contents of bag to 2.5 liters of water (any temperature), add cream if you wish. Mix, refrigerate and add to batch machine. Add flavor. In 12- 15 minutes voila! You have a 4.6 liter tub of delicious gelato!



Two liters of boiling water



add bag of base



add cream if you wish



Mix



Mix until no grains on spoon



Add to batch freezer



Add flavor



Voila! In 12-15 minutes—gelato!



Green Apple Sorbet

Making Sherbets and Sorbets

Sherbets contain no milk but they have about 2% vegetable fat in them, making the product smooth and creamy like gelato but much more intensely flavored. Sorbets contain no fat and are very tart and refreshing. The famous Lemoncello sorbet is often served between courses in high-class restaurants to clear the mouth.

Sherbets and sorbet bases are added to tepid, not hot water and then prepared in the same way as milk-based gelato. Their high acidity prevents the development of bacteria.

Sorbets are often called "fruit ices." Flavors are added to the base mix, just as is done with milk gelato. But often fresh fruit and/or fruit juices are used as a supplement for water. To do this, just add the fruit and/or fruit juices to the graduated container and then fill to the specified amount, 2 liters for Dream Cones mix and 2.5 liters for Lippolis.

Fruit and fruit juices add flavor and aroma to sorbets but they are not substitutes for flavor pastes. The flavor pastes are much more intensely flavored than either fruit or fruit juices.

Dream Cones Flavors—Add to Sorbet Base

- | | | |
|--------------|---------------|-----------------|
| Apricot | Lemon-Mint | Pear |
| Banana | Lemoncello | Pineapple |
| Bilberry | Lychee | Pink Grapefruit |
| Blackberry | Mandarin | Raspberry |
| Blood Orange | Mango | Star Fruit |
| Blueberry | Mangosteen | Sour Cherry |
| Forest Berry | Marajuja | Strawberry |
| Grapefruit | Melon | Watermelon |
| Green Apple | Orange | Wild berry |
| Guava | Papaya | Young Coconut |
| Kiwi | Passion fruit | |
| Lemon | Peach | |

Lippolis Flavored Express Sorbet Cold Bases

Complete sorbet mix- add water, fresh fruit or juice but no flavor

FRUIT NEUTRAL BASE

- ARANCIO
- BLOOD ORANGE MIRO
- BANANAMIA MORETTO SWEET, CONDENSED MILK FLAVOR
- CHERRY
- CROCCOLO (gianduja with CRUNCH)
- CRUNCHY
- FOREST FRUIT
- GREEN APPLE
- MANQO
- WOOD FRUITS

MELON

- ORANGE
- PEACH
- PINEAPPLE
- SOUR CHERRY
- STRAWBERRY
- WATER MELON

You can see, making our products is so easy!