



# Gelato World Cup

**COOKBOOK**

**SIGEP**

THE DOLCE WORLD EXPO

20-22 JANUARY 2024  
RIMINI EXPO CENTER,  
ITALY

ORGANIZED BY

**ITALIAN  
EXHIBITION  
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## GELATO WORLD CUP 2024 REGULATIONS

### INTRODUCTION

### EVENT

The event called "Gelato World Cup", hereinafter also referred to as the "Event", is organized by Gelato e Cultura S.r.l. and by Italian Exhibition Group S.p.A.

This event consists of a team competition. Each team is made up of 4 professionals plus a Team Manager. Teams are selected from all over the world. The Event will take place during the trade fair called "Sigep, The Dolce World Expo", 2024 edition, on the following dates: from Saturday 20 January to Tuesday 23 January 2024.

The official language is Italian.

The Event will be held in Rimini (Italy) at the Rimini Exhibition Centre.

### MANAGEMENT

The Event Management is made up of representatives of Gelato e Cultura S.r.l. and Italian Exhibition Group S.p.A.

### WORLD COMMITTEE OF HONOUR

The Management constitutes the World Committee of Honour, among the professionals listed below. The World Committee of Honour is established for the purpose of the international promotion of the Event. During the Event, the World Committee of Honour will elect 2 Presidents of the Jury, who will act as guarantors for the smooth running of the Event itself. One representative from Gelato e Cultura S.r.l. and one from Italian Exhibition Group S.p.A will also be members of the World Committee of Honour.

### d. JURIES

The competition will be evaluated by three different juries. Each one of them will play a specific role:

The "Artistic" jury is made up of the Team Managers: it will evaluate the decorative/aesthetic aspect of the various trials.

The "Technical" jury is made up of 5 professional judges belonging to the WORLD ASSOCIATION OF CHEFS SOCIETIES - WORLDCHEFS of international origin: it will evaluate all aspects related to the taste of all the creations.

Each of the two aforementioned Juries will appoint its own President.

There will also be a jury made up of 5 food and wine journalists who will grant a special prize to the trial called entrée. Their vote will not be added to the final vote.

### e. CONTROL COMMITTEE

The Control Committee will issue its unquestionable judgment in relation to any complaint raised by the teams and any non-compliance with these regulations. Each member of the Committee has the right to vote in the event of disputes. The Control Committee will be made up of:

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**Representative of Gelato e Cultura Srl WC:** as guarantor.

**Jury presidents:** they serve as point of reference and coordination for the two juries. Together with the competition commissioners, they shall report any objections raised by the teams to the notary.

**Competition commissioners:** they are entrusted with the task of controlling contestants during the competition as regards the regular performance and compliance with the rules set out in the competition regulations, of coordinating the teams vis-à-vis the jury for everything concerning any requests and disputes.

**Notary public:** The notary is entrusted with the function of guaranteeing the legal validity of the Event and the proper formal application of the regulations.

#### f. MISSION

The mission of the Event is to enhance the worldwide excellence of the Italian artisanal gelato heritage, to contribute to the development of professional skills in gelato making, and to promote friendship and collaboration between the professionals taking part in the competition.

#### g. AWARDS

The winning team will receive the "Champion of the Gelato World Cup 2024" award and it will remain in office until the following edition.

#### h. TEAMS ADMITTED TO THE COMPETITION

A maximum of 14 teams from the international selections that have been held are admitted to the Event, for this edition, in Italy, Argentina, Singapore and China.

Each team must file its application within the deadlines set out in the article entitled "Registration", set out under letter m. Should a team withdraw from the competition, due to very serious and well documented reasons, the Team Manager must promptly notify the competition management by e-mail. The Management reserves itself the right, at its unquestionable judgement, to appoint a replacement team based on the classification deriving from the selection of competence.

Each team will be made up of 4 contestants, skilled in Gelato, Pastry-Chocolate making, Ice Sculpture, Haute Cuisine and a Team Manager.

In order to represent one's country, it is necessary that at least 3 members of the team possess

the citizenship of that country, or they are required to prove that they have been operating

permanently in that country for at least 5 years.

The Management reserves itself the right to evaluate any exceptions. In these cases, the evaluation criteria and the decisions made by the Management shall be unquestionable.

If after 15 December 2023 one or more members of the team should be replaced, due to very serious and well documented causes of force majeure, the Team Manager shall promptly notify the Competition Management by e-mail. The Management reserves itself the right, at its sole discretion, to approve the

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replacement or reject it.

#### i. WILD CARD

The Management, in agreement with the World Committee of Honour, has the prerogative of admitting other teams, up to a maximum of 14 in total, well-known in the world of gelato, for their value and tradition, by inviting them to compete in the final by presenting their application within the terms provided for by these regulations, as set forth under the following letter m.

The additional 3 teams, which will have received the Wild Card from the Management via official email, shall be admitted to the competition according to the order of receipt of the registration.

#### L. THE TEAM MANAGER

The Team Manager must have proven knowledge of the culinary arts and will become a member of the Technical Jury of the Event, without the right to vote for one's own team.

Contacts with the Gelato World Cup Management shall be held exclusively by the Team Manager, who will be the sole spokesperson for the team. Therefore the Team Manager will be in charge of registering the team and it shall promptly notify the other members about the requirements by the Management.

No responsibility can weigh on the Management for lack of information by the Team Manager towards the other members of the team.

It should therefore be noted that the Management shall reply to no other team members.

In the event in which the team wishes to appoint a member other than the Team Manager as sole spokesperson, the Team Manager must officially fill in the application form in the appropriate section, reserved for the appointment of the spokesperson.

In the event of the appointment of a spokesperson other than the Team Manager, all the effects envisaged herewith will also apply to the single spokesperson.

#### m. REGISTRATION

Each Team Manager will receive the application form by e-mail to register their team, to be filled in, in its entirety, and sent no later than 15 July 2023.

It is also mandatory to attach the following documents to the application form:

Special form concerning the declaration of acceptance and reading of each single part of these regulations by the Team Manager and by all the members of the team.

Professional CV of each contestant and of the Team Manager (Word or pdf file, 1,000 characters max).

Privacy policy to be signed by each member of the team.

#### n. ACCOMMODATION AND TRAVEL ARRANGEMENTS

The flight and accommodation expenses of the Team shall be borne by Italian Exhibition Group, which will purchase the flight tickets and book the hotel rooms. The accommodation and travel arrangements shall be communicated to the teams via email once they have received written confirmation of their participation. In particular, flights will be purchased in the months of October and November 2023.

#### o. FORMAT AND TRIALS OF THE "GELATO WORLD CUP"

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The contest trials shall have to comply with a theme that will be chosen by the teams and which will serve as a leitmotif for all the trials of the competition. During the competition itself, in the event of non-compliance with or violation of the Code of Ethics, the Presidents of the Jury, representing the World Committee of Honour, at their unquestionable judgment, shall have the right to assign, after an initial verbal warning, a penalty up to a maximum of 200 points to the participating team.

The competition will be structured according to various timed trials, which will reward skills and professionalism in gelato-making, in its various forms, as well as in the creation of decorative elements of gelato creations and artistic showpieces.

The trials will be designed and organized in such a way as to enhance the knowledge of ingredients and their balance, in the search for a balanced product both in terms of flavour and taste, as well as in aesthetic appearance.

Most of the trials shall be timed and the teams shall have to submit multiple portions of each gelato creation, as set out in the technical specifications which shall be delivered to the teams well in advance.

## GENERAL NOTES

### TECHNICAL SPECIFICATIONS

Following and in confirmation of registration, the technical specifications drawn up by the Management shall be sent to the teams containing the list of the competition trials, the technical and procedural indications to be complied with for each individual creation of as well as indications concerning the processes, ingredients and materials that are allowed to be used in the competition arena for each dessert.

The Technical specifications shall prescribe both the ingredients to be compulsorily used, if supplied by the sponsor, as well as all other decorative and/or functional elements allowed to be brought by the team to the gelato competition arena and the other ingredients that will be instead supplied by the Management.

For each trial, the Technical specifications shall also report the (min/max) score that can be awarded and the list of penalties that can be inflicted for failure to comply with the instructions given.

Failure to comply with the provisions of the technical specifications shall result in the application of the relative sanction; for this reason, any reference in this text to the Regulations is to be understood as the Regulations and the Technical Specifications.

The technical specifications shall be made available in Italian and, for ease of understanding only, also in English; for any interpretation doubts, the Italian version shall prevail as the official language of the event.

### BANS

Products, equipment and decorations that do not comply with these regulations and with the technical specifications shall be collected and returned to the teams at the end of the event. The Management shall not be held responsible for their custody.

**\*\* During the course of the competition, the marshals shall have the right to carry out random checks inside the pits.**

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\*\* The use of non-food ingredients or ingredients not covered by European health regulations may be sanctioned to the extent deemed appropriate and at the sole discretion of the Control Committee, up to exclusion from the event.

### PODIUM

The top three placed teams shall have to make themselves available, according to the indications provided by the Management:

to attend photo shootings or interviews by the Platinum and Golden sponsors at the end of the competition;

to participate in the tour to the sponsors' booths, organized by Italian Exhibition Group SpA, the day following the award ceremony.

### RIGHTS TO RECIPES/PHOTOS

By abiding by the participation rules, the contestants expressly authorize the Management to share and present the recipes that have been created and submitted in this competition, for promotional purposes on any type of present or future media worldwide, with unlimited rights and without any additional remuneration.

All exclusive rights or property rights to the recipes are waived by participation in the event.

### OFFICIAL PHOTOS

A photographer and a videomaker will be present during the whole competition to cover the Event.

The official photos of the Event will be available on the website [www.gelatoworldcup.com](http://www.gelatoworldcup.com) and can be downloaded for free in low resolution.

### PROCLAMATION OF THE WINNING TEAM AND DELIVERY OF THE AWARD

The proclamation of the winning team will be publicly announced on Monday 22 January 2024 at the end of the Event. The winning team must be present to receive the award, otherwise the winnings will be cancelled and assigned to the second placed team.

### COMPLAINTS

Complaints must be filed by the Team Managers to the Competition marshals within a maximum of 30 minutes from the end of each trial and will be examined by the control committee at the end of the day of competition. The decision of the complaint shall be communicated within the same day.

In the event of a complaint or dispute, the original regulations in Italian shall prevail.

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The decision of the complaint by the Control Committee is unquestionable.

#### RESERVES

The Management reserves itself the right to make changes to the Competition Regulations, in special cases or force majeure events.

Furthermore, the Management also reserves itself the right to cancel the Competition due to force majeure.

The counting of the Jury's votes and the results are final and irrevocable and will be published on the Gelato World Cup website.

#### PERSONAL DATA PROCESSING

Each contestant shall undertake to read the Privacy Policy of Italian Spa and Gelato e Cultura S.r.l., pursuant to articles 13 and 14 of the EU Privacy Regulation 679/2016 ("GDPR"),

#### ACCEPTANCE OF THE REGULATION

Participation in the Event implies the implicit and unconditional acceptance of all the provisions of these regulations and of the Technical specifications.

#### AWARDS

The awards shall be granted to the first, second and third placed teams. They will consist in merchandise prizes by some Sponsor companies.

In particular:

1st placed team: merchandise prizes in the amount of 15,000 euros

2nd placed team: merchandise prizes in the amount of 10,000 euros

3rd placed team: merchandise prizes in the amount of 5,000 euros

A "Fair Play" award will be bestowed to the team that shall best represent the ethics and principles of artisanal gelato and the mission indicated in these regulations through their behaviour on the competition arena.

#### CUSTOMS

The organization shall not be held responsible for any delays and shall not deal with either incoming or outgoing shipments. The shipping costs and the liability for the goods (equipment placed on pallets) shall be borne by the teams, who shall have to make sure that goods arrive in due time before the event. Each team shall be responsible for reassembling the pallet with the material, following the same shipment procedures, so as not to create any problems with international carriers. Approximately 80 days are needed for transport and customs, in case of sea shipments.

Teams that need to ship the goods to Italy must directly contact in writing Expotrans, the shipping company appointed by the Italian Exhibition Group.

The Expotrans contacts that the teams can refer to are reported here below:

Phone +39 0541 744791

[info.rimini@expotrans.net](mailto:info.rimini@expotrans.net)

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## REGOLAMENTO GELATO WORLD CUP 2024

### PREMESSE

### EVENTO

La manifestazione denominata “Gelato World Cup” di seguito denominato anche l’“Evento”, è organizzata da Gelato e Cultura S.r.l. e Italian Exhibition Group S.p.A..

Tale manifestazione consiste in una gara a squadre (ciascuna squadra è composta da 4 professionisti più un Team Manager) selezionate in tutto il Mondo e si svolgerà durante l’evento fieristico denominato “Sigep, The Dolce World Expo”, edizione 2024, nelle seguenti date: da sabato 20 gennaio a martedì 23 gennaio 2024.

La lingua ufficiale è quella italiana.

Tale Evento si terrà a Rimini (RN) presso il Quartiere Fieristico.

### DIREZIONE

La Direzione dell’Evento è composta da rappresentanti di Gelato e Cultura S.r.l. e di Italian Exhibition Group S.p.A.

### COMITATO MONDIALE D’ONORE

La Direzione costituisce, tra i professionisti di seguito elencati, il Comitato Mondiale d’Onore. Scopo del Comitato è la promozione a livello internazionale dell’Evento.

Per l’Evento, il Comitato Mondiale d’Onore provvederà ad eleggere 2 Presidenti di Giuria, che fungeranno da garanti ai fini del regolare svolgimento dell’Evento stesso. Faranno parte del Comitato Mondiale d’Onore anche un delegato di Gelato e Cultura S.r.l. e di Italian Exhibition Group Spa.

### GIURIE

La competizione verrà valutata da tre diverse giurie. Ognuna avrà un ruolo specifico:

La giuria “Artistica” formata dai Team Manager: valuterà l’aspetto decorativo/estetico delle varie prove.

La giuria “Tecnica” formata da 5 giudici professionisti appartenenti alla WORLD ASSOCIATION OF CHEFS SOCIETIES - WORLD CHEFS di provenienza internazionale: valuterà tutti gli aspetti legati al gusto di tutti gli elaborati.

Ciascuna delle suddette due Giurie nominerà un proprio Presidente.

Sarà altresì presente una giuria di 5 giornalisti enogastronomici che forniranno un riconoscimento speciale alla prova denominata entrée. Il loro voto non verrà sommato al fine della votazione finale.

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## COMITATO DI CONTROLLO

Il Comitato di Controllo, in cui ogni membro ha diritto di voto in caso di controversie, ha funzioni di giudizio insindacabile nei confronti di qualsiasi reclamo da parte delle squadre e delle inosservanze del presente regolamento e sarà formato da:

**Delegato di Gelato e Cultura S.r.l. WC:** in qualità di garante.

**Presidenti di giuria:** punto di riferimento e coordinamento per le due giurie. Insieme ai commissari riferiscono al notaio eventuali obiezioni sollevate dalle squadre.

**Commissari di gara:** hanno funzioni di controllo nei confronti dei concorrenti durante la gara per quanto attiene al regolare svolgimento e il rispetto delle regole dettate dal regolamento di gara, coordinano le squadre nei confronti della giuria per tutto quanto riguarda eventuali richieste e controversie.

**Notaio:** figura giuridica alla quale è affidata la funzione di garantire la validità dell'Evento e la corretta applicazione formale del regolamento.

## MISSION

La mission dell'Evento consiste nell'esaltare l'eccellenza mondiale della gelateria artigianale di tradizione e scuola italiane, contribuire allo sviluppo delle professionalità dei mestieri del gusto, promuovere l'amicizia e la collaborazione tra i professionisti in gara.

## RICONOSCIMENTO

La squadra vincitrice otterrà il titolo di "Campione della Gelato World Cup 2024" e resterà in carica fino allo svolgimento dell'edizione seguente.

## SQUADRE AMMESSE

All'Evento possono partecipare un massimo di 14 squadre provenienti dalle selezioni internazionali svoltesi, per questa edizione, in Italia, Argentina, Singapore e Cina.

Ciascuna squadra deve presentare la propria candidatura entro i termini previsti dall'articolo denominato "Iscrizione", previsto alla lettera m. Nel caso in cui una squadra dovesse rinunciare alla sua partecipazione, per cause gravissime e documentate, il Team Manager dovrà prontamente segnalarlo tramite e-mail alla Direzione di gara.

La Direzione si riserva, a suo insindacabile giudizio, di nominare una squadra sostitutiva in base alla classifica derivante dalla selezione di competenza.

Ogni squadra sarà composta da 4 concorrenti, con competenze in Gelateria, Pasticceria-Cioccolateria, Scultura di ghiaccio, Alta cucina e da un Team Manager.

Al fine di rappresentare la propria nazione, è necessario che almeno 3 membri della squadra

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possiedano la cittadinanza in suddetta nazione, oppure che possano comprovare di operare stabilmente in quella nazione da almeno 5 anni.

La Direzione si riserva di valutare eventuali eccezioni. In questi casi, i criteri di valutazione e le decisioni della Direzione saranno insindacabili.

Se dopo il 15 dicembre 2023 uno o più componenti della squadra dovessero essere sostituiti, per cause gravissime e documentate di forza maggiore, il Team Manager dovrà prontamente segnalarlo tramite e-mail alla Direzione di gara. La Direzione si riserva, a suo insindacabile giudizio, il diritto di approvare la sostituzione o rifiutarla.

### WILD CARD

La Direzione, in accordo con il Comitato Mondiale d'Onore, si attribuisce la prerogativa di ammettere altre squadre, fino ad un massimo di 14 totali, alle quali siano riconosciuti valore e tradizione nel mondo della gelateria invitandole a concorrere alla finale presentando la propria candidatura entro i termini del presente regolamento previsti alla successiva lettera m.

Le ulteriori 3 squadre, che avranno ricevuto dalla Direzione tramite mail ufficiale la Wild Card, saranno ammesse secondo l'ordine di ricevimento dell'iscrizione.

### IL TEAM MANAGER

Il Team Manager dovrà avere comprovate conoscenze dei mestieri del gusto e farà parte della Giuria tecnica dell'Evento, senza diritto di voto per la propria squadra.

I contatti con la Direzione della Gelato World Cup saranno tenuti esclusivamente dal Team Manager, che sarà portavoce unico della squadra. Sarà quindi onere del Team Manager iscriverla e riferire tempestivamente agli altri membri quanto richiesto dalla Direzione.

Nessuna responsabilità potrà gravare sulla Direzione per mancata informazione da parte del Team Manager nei confronti degli altri componenti della squadra.

Si precisa pertanto che la Direzione non risponderà a nessuno degli altri componenti della squadra. Nel caso in cui la squadra voglia nominare come portavoce unico un componente diverso dal Team Manager, il Team Manager dovrà compilare ufficialmente l'apposita sezione della domanda d'iscrizione, riservata alla nomina del portavoce.

Nel caso di nomina di un portavoce diverso dal Team Manager tutti gli effetti qui previsti si produrranno nei confronti del portavoce unico.

### ISCRIZIONE

Per iscrivere la propria squadra, ogni Team Manager riceverà via e-mail l'*application form*, da compilare in ogni sua parte ed inviare entro e non oltre il 15 luglio 2023.

Inoltre è obbligatorio allegare all'*application form* i seguenti documenti:

Apposito modulo per dichiarazione di accettazione e lettura di ogni singola parte del presente regolamento da parte del Team Manager e di tutti i componenti della squadra.

Curriculum professionale di ogni concorrente e del Team Manager (Word o pdf, 1.000 battute max).

Informativa privacy sottoscritta da ogni membro della squadra.

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Bakery and the Coffee World

20-22 JANUARY 2024  
RIMINI EXPO CENTRE, ITALY

## OSPITALITA'

Le spese di volo e alloggio del Team saranno a carico di Italian Exhibition Group, che provvederà ad acquistare i ticket aerei e a prenotare le camere d'albergo. Le modalità di soggiorno e di viaggio verranno comunicate alle squadre via mail una volta avuto conferma scritta della loro partecipazione. In particolare, i voli verranno acquistati nei mesi di ottobre e novembre 2023.

## FORMAT E PROVE DELLA "GELATO WORLD CUP"

Le prove dovranno seguire un tema che sarà scelto dalle squadre e che fungerà da filo conduttore per tutte le prove della gara. Nel corso della gara, in caso di mancato rispetto o violazione del Codice Etico, sarà facoltà dei Presidenti di Giuria, in rappresentanza del Comitato Mondiale d'Onore, attribuire, dopo un primo richiamo verbale, eventuali penalità fino a un massimo di 200 punti alla squadra partecipante ad insindacabile giudizio della giuria.

La gara sarà strutturata mediante lo svolgimento di varie prove, a tempo, volte a premiare l'abilità e la professionalità nella preparazione del gelato, sotto le sue varie forme, nonché nella realizzazione di elementi decorativi di accompagnamento agli elaborati di gelato e pezzi artistici.

Le prove saranno strutturate e organizzate in maniera tale da far emergere la conoscenza degli ingredienti e del loro bilanciamento, nella ricerca di un prodotto equilibrato tanto sotto l'aspetto del sapore e del gusto, quanto sotto l'aspetto estetico.

La maggior parte delle prove sarà a tempo e le squadre dovranno presentare più esemplari di ciascun elaborato di gelato, secondo quanto indicato nel disciplinare tecnico che verrà consegnato alle squadre con congruo anticipo.

## NOTE GENERALI

### **DISCIPLINARE TECNICO**

A seguito e a conferma dell'iscrizione, verrà inviato alle squadre il Disciplinare tecnico redatto dalla Direzione contenente l'elenco delle prove di gara, le indicazioni tecniche e procedurali per realizzare i singoli elaborati nonché l'indicazione delle lavorazioni, degli ingredienti e dei materiali ammessi sul campo di gara e sull'elaborato.

Il Disciplinare tecnico prescriverà anche quali ingredienti utilizzare tassativamente, se forniti dallo sponsor, e indicherà anche quali elementi decorativi e/o di portata la squadra potrà portare sul campo di gara e cosa invece verrà fornito dalla Direzione.

Per ciascuna prova, il Disciplinare tecnico riporterà anche il punteggio (min/max) che potrà essere attribuito e l'elenco delle penalità che potranno essere comminate per il mancato rispetto delle prescrizioni riportate.

L'inosservanza di quanto indicato nel disciplinare comporterà l'applicazione della relativa sanzione; per tale motivo, ogni riferimento nel presente testo al Regolamento è da intendersi al Regolamento ed al Disciplinare tecnico.

ORGANIZED BY



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Il Disciplinare tecnico verrà fornito in lingua italiana e, per sola facilità di comprensione, in lingua inglese; per eventuali dubbi interpretativi, prevarrà la lingua italiana quale lingua ufficiale dell'evento.

### DIVIETI

Prodotti, attrezzature e decorazioni non conformi al presente regolamento ed al disciplinare tecnico verranno ritirati e restituiti al termine dell'evento. Si declina ogni responsabilità in merito alla loro custodia.

\*\* Durante lo svolgimento delle giornate di gara i commissari avranno facoltà di fare controlli a campione all'interno dei box.

\*\* L'utilizzo di ingredienti non alimentari o non coperti dalla regolamentazione sanitaria europea potranno essere sanzionati nella misura ritenuta opportuna ed a insindacabile giudizio del Comitato di controllo, fino all'esclusione dall'evento.

### PODIO

Le prime tre squadre classificate dovranno rendersi disponibili, secondo le indicazioni della Direzione: a presenziare alle foto o interviste da parte degli sponsor Platinum e Golden al termine della gara; a partecipare al tour degli stand degli sponsor, organizzato da Italian Exhibition Group S.p.A, il giorno seguente la premiazione.

### DIRITTO SU RICETTE/FOTOGRAFIE

Con la loro partecipazione i concorrenti autorizzano espressamente la Direzione a riprodurre e presentare a fini promozionali su ogni tipo di supporto e con ogni mezzo di comunicazione presente o futuro in tutto il mondo, le ricette elaborate e presentate in questa competizione, con diritti illimitati senza alcun compenso aggiuntivo.

Ogni diritto o privativa sulle ricette si intende rinunciato con la partecipazione all'evento.

### FOTO UFFICIALI

Durante le giornate di gara, saranno presenti sul campo di gara un fotografo e un videomaker per documentare l'Evento.

Le foto ufficiali dell'Evento saranno disponibili sul sito [www.gelatoworldcup.com](http://www.gelatoworldcup.com) e potranno essere scaricate gratuitamente in bassa risoluzione.

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## PROCLAMAZIONE DELLA SQUADRA VINCITRICE E CONSEGNA DEL PREMIO

La squadra vincitrice verrà proclamata pubblicamente martedì 23 gennaio 2024 all'esito dell'Evento. La squadra vincitrice dovrà essere presente per essere premiata, in caso contrario la vincita sarà annullata ed assegnata alla seconda squadra classificata.

## RECLAMI

I reclami dovranno essere presentati dai Team Manager ai Commissari di Gara entro massimo 30 minuti dalla fine di ogni prova e saranno esaminati dal comitato di controllo alla fine della giornata di gara. L'esito del reclamo verrà comunicato entro la giornata stessa.

In caso di reclamo o contestazione farà fede il regolamento originale in lingua italiana. L'esito del responso al reclamo fornito dal Comitato di Controllo è incontestabile.

## RISERVE

La Direzione, in casi particolari o eventi di forza maggiore, si riserva il diritto di apportare modifiche al Regolamento del Concorso.

La Direzione si riserva, inoltre, il diritto di annullare il Concorso per cause di forza maggiore.

Il conteggio dei voti della Giuria ed i risultati sono inappellabili e verranno pubblicati sul sito della Gelato World Cup.

## TRATTAMENTO DEI DATI PERSONALI

Ogni concorrente si impegnerà a prendere visione dell'Informativa Privacy di Italian Exhibition Group Spa e di Gelato e Cultura S.r.l., ai sensi degli artt. 13 e 14 del Regolamento Privacy UE 679/2016 ("GDPR"),

## ACCETTAZIONE DEL REGOLAMENTO

La partecipazione all'Evento comporta l'accettazione implicita ed incondizionata di tutte le clausole del presente regolamento e del Disciplinare tecnico.

## PREMI

I premi verranno corrisposti alla prima, seconda e terza squadra classificata, in premi merce da parte da alcune aziende Sponsor.

Nello specifico:

1° squadra classificata: premi in merce di importo pari ad euro 15.000

2° squadra classificata: premi in merce di importo pari ad euro 10.000

3° squadra classificata: premi in merce di importo pari ad euro 5.000

E' previsto un premio "Fair Play" destinato alla squadra che meglio rappresenterà con il proprio comportamento sul campo di gara l'etica ed i principi della gelateria artigianale e la mission indicata nel presente regolamento.

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## DOGANA

L'organizzazione non ha responsabilità sui ritardi e non si occupa delle spedizioni, sia in andata che in ritorno. Le spese di spedizione e la responsabilità delle merci (attrezzature inserite nei bancali) sono a carico della squadra, che dovrà accertarsi che il materiale arrivi in tempo utile per la manifestazione e sarà sempre cura della squadra ricomporre il bancale con il materiale, seguendo le stesse modalità con cui è arrivato, per non creare problemi con i trasportatori internazionali. Indicativamente servono circa 80 giorni per trasporto e dogana, per le spedizioni via mare.

Le squadre che dovessero avere necessità di inviare la merce in Italia dovranno contattare per iscritto direttamente la società Expotrans incaricata da Italian Exhibition Group di seguire questotipo di pratiche.

Di seguito i contatti di Expotrans a cui le squadre potranno fare riferimento a Tel. +39 0541 744791

[info.rimini@expotrans.net](mailto:info.rimini@expotrans.net)

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## **Decorated tub**

The gelato must be produced with products from the Sponsor for chocolate Valrhona. In this regard, the teams can contact Raffaella Invernizzi on 39.02.317336 or email [raffaella.invernizzi@valrhona.fr](mailto:raffaella.invernizzi@valrhona.fr) or [francesca.gallini@valrhona-selection.com](mailto:francesca.gallini@valrhona-selection.com) to select the products. In combination it is mandatory to use at least 1 ingredient from the Sponsor Babbi, indicated in the recipe (the teams can contact Marco Antinori [m.antinori@babbi.it](mailto:m.antinori@babbi.it) – 334 9445337, Simona Leoni [s.leoni@babbi.it](mailto:s.leoni@babbi.it) – 331 1872156, Customer Care support [@babbi.it](mailto:@babbi.it) – 0543 448598 to select the products). Further it is mandatory to use at least 1 ingredient from the Disaronno Ingredients, indicated in the recipe (the teams can contact Stefano Macagno ++39 3440709723 [smacagno@disaronnoingredients.it](mailto:smacagno@disaronnoingredients.it) or Gaia Colalucci ++39 3420925958 [gcolalucci@disaronnoingredients.it](mailto:gcolalucci@disaronnoingredients.it) to select the products).

The decorations, which must be edible and at your choice, can be produced with:

Chocolate  
Pulled sugar  
Fresh fruit  
Nougatine

The contestants must prepare 3 tubs of chocolate gelato plus 1 facsimile.

In particular:

- 1 decorated tub to be presented to the Jury for aesthetic evaluation, then displayed in a dedicated showcase offered by the sponsor, for the public.
- 1 decorated tub for the official photo.
- 1 undecorated tub for the tasting by the technical Jury.
- 1 decorated facsimile to be presented to the Jury together with the original, to display on the final Grand Buffet table.

In addition:

All decorations must be produced on the competition field.

The steel tub, dimensions 360x250x80mm height, is supplied by the Organization.

The tasting of gelato at the Jury's table will be served in a generic cup, provided by the Organization.

The teams must present the decorated tub to the Jury within 3 minutes of the scheduled exit time.

Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of two minutes. Once the allowed time is over, the tub is presented at the end of the cycle with a further 600 penalty points.

1000 penalty points are imposed for non-compliance in using one or more types of the Chocolate Sponsor couverture.

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<b>SA</b> turday 20	<b>TUB</b> Exit time		
Team	At	Without penalty	Penalty for each minute unitl
1	11.15	11.19	11.21
2	11.25	11.29	11.31
3	11.35	11.39	11.41
4	11.43	11.47	11.51
break	Ice		
5	12.15	12.19	12.21
6	12.25	12.29	12.31
7	12.35	12.39	12.41
8	12.45	12.49	12.51
9	12.55	12.59	13.01
10	13.05	13.09	13.11
11	13.15	13.19	13.21

## Gelato Cake

Competitors will have to prepare 4 identical and decorated gelato cakes plus a facsimile, with a minimum of 1 and a maximum of 3 gelato flavors with a free mould, each with 14 portions.

At least 1 gelato must be produced with at least 1 ingredient from Sponsor Babbi, indicated in the recipe (the teams can contact Marco Antinori [m.antinori@babbi.it](mailto:m.antinori@babbi.it) – 334 9445337, Simona Leoni [s.leoni@babbi.it](mailto:s.leoni@babbi.it) – 331 1872156, Customer Care [support@babbi.it](mailto:support@babbi.it) – 0543 448598 to agree on the choice of products). It is possible to include optional: semifreddo, fruit palettes, sauces, crunchy bases, biscuits and candied fruit. The food decorations can be produced with a choice: of

Chocolate  
Pulled sugar  
Fresh fruit  
Nougatine

Competitors will have to prepare 4 identical decorated gelato cakes plus a facsimile; in particular:

- 1 decorated cake for slicing
- 1 decorated cake for the official photo
- 2 cakes for the tasting of the Jury

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1 decorated facsimile to be presented to the Jury together with the original, then displayed on the final Grand Buffet table.

In addition:

Shape is free and decorations must be relevant to the chosen theme.

In the final Grand Buffet the facsimile gelato cake must be presented on the ice sculpture.

A team member is responsible for cake cutting. The team must provide the knife and plate.

The gelato cake must be presented to the Jury for slicing within 8 minutes of the scheduled exit time.

Beyond this term, every minute or fraction thereof results in 300 penalty points, up to a maximum of two minutes.

Once the given time is over, the cake must be presented at the end of the cycle with 600 points further penalty.

1000 penalty points are imposed for non-compliance in the use of at least 1 ingredient from the Sponsor indicated in the recipe.

<b>SATURDAY 20</b>	<b>CAKE</b>		
Team	At	At	
		Without penalty	Penalty for each minute until
1	14.00	14.08	14.10
2	14.15	14.23	14.25.
3	14.30	14.38	14.40
4	14.45	14.53	14.55
<b>break</b>	<b>jury</b>		
5	15.15	15.23	15.25
6	15.30	15.38	15.40
7	15.45	15.53	15.55
8	16.00	16.08	16.10

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9	16.15	16.23	16.25
10	16.30	16.38	16.40
11	16.45	16.53	16.55

### Single portion in Glass Cup

The competitors must prepare and present single portions of Gelato and semifreddo in a transparent glass cup. The gelato in the glass cup prepared by the competitors must contain at least 1 ingredient (indicated in the recipe) of the sponsor of semi-finished products Disaronno Ingredients. (the teams can contact Stefano Macagno ++39 3440709723 [smacagno@disaronnoingredients.it](mailto:smacagno@disaronnoingredients.it) or Gaia Colalucci ++39 3420925958 [gcolalucci@disaronnoingredients.it](mailto:gcolalucci@disaronnoingredients.it) to select the products). The single portions can be produced with assorted flavours and with possible additions of crunchy bases, fruit jellies, biscuits. The decorations, which must be edible, can be produced with a choice of:

Chocolate  
Pulled sugar  
Fresh fruit  
Nougatine

Contestants must prepare the single portions plus 1 facsimile; in particular:

1 single portion for each juror of the Technical Jury (5 in total)

1 portion for each Team Manager for viewing and voting on aesthetics (**which must not be tasted during the voting**)

1 portion for the two Presidents of the Jury (who do not have the right to vote) – 1 portion for two

1 single portion will be available to the photographer for the official photo

1 decorated facsimile to be presented to the Jury together with the original, will be displayed on the table of the final Grand Buffet.

In addition:

The single portion in transparent glass cup has a free height, shape and diameter; the shape and decorations must be relevant to the chosen theme.

All decorations must be produced on the competition field.

The teams must supply their own glass cups.

The weight, net weight (therefore net of the container), is 100 g with a tolerance of  $\pm 10$  g (it is the team's responsibility to take an empty glass for tare registration).

The single portion facsimile must be presented on a nougatine cake stand, in the final Grand Buffet.

The teams must present the single portion in glass cup to the Jury within 3 minutes of the scheduled exit time.

Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of two minutes.

Once the given time is over, the single portion in glass cup must be presented at the end of the cycle with

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a further 600 penalty points.

300 penalty points for each gram out of tolerance.

1000 penalty points for non-compliance on the use of at least 1 ingredient (indicated in the recipe) of the Sponsor.

<b>Sunday 21</b>		<b>Single portion in Glass Cup</b>	
<b>Team</b>	<b>At</b>	<b>Without penalty</b>	<b>Penalty for each minute until</b>
<b>1</b>	<b>10.00</b>	<b>10.05</b>	<b>10.07</b>
<b>2</b>	<b>10.10</b>	<b>10.15</b>	<b>10.17</b>
<b>3</b>	<b>10.20</b>	<b>10.25</b>	<b>10.27</b>
<b>4</b>	<b>10.30</b>	<b>10.35</b>	<b>10.37</b>
<b>5</b>	<b>10.40</b>	<b>10.45</b>	<b>10.47</b>
<b>6</b>	<b>10.50</b>	<b>10.55</b>	<b>10.57</b>
<b>7</b>	<b>11.00</b>	<b>11.05</b>	<b>11.07</b>
<b>8</b>	<b>11.10</b>	<b>11.15</b>	<b>11.17</b>
<b>9</b>	<b>11.20</b>	<b>11.25</b>	<b>11.27</b>
<b>10</b>	<b>11.30</b>	<b>11.35</b>	<b>11.37</b>
<b>11</b>	<b>11.40</b>	<b>11.45</b>	<b>11.47</b>

### **Cream Mystery box**

The teams must prepare a single gelato flavor (about 3 kilos).

The **fresh** milk-based gelato must be created and produced with a secret ingredient, which gets sealed in a box by the notary and drawn by the competitors of each team. Only when the test starts it is disclosed to the competitor.

In addition:

There will be a market with fresh vegetable products, aromatic herbs, spices, etc. to be mandatorily used for the production of the gelato in combination with drawn product.

The gelato must be presented to the Jury on a molded cone or traditional cup, without decorations.

At the end of the test, the team must present to the Jury the well-described recipe, written in block letters on the form provided by the Organization.

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Only in this test will the team be able to consult briefly with the Team Manager.  
 The teams must present the gelato to the Jury within 3 minutes of the scheduled exit time. Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of 2 minutes. Once the given time is over, the gelato must be presented at the end of the cycle with a further 600 penalty points.  
 1000 penalty points are imposed for non-compliance with the use of market products and spices  
 500 penalty points are imposed for failing to deliver the recipe as required.

### **Fruit Mystery box**

The teams must prepare a single gelato flavor (about 3 kilos).  
 The water-based gelato must be created and produced with a type of frozen pulp, which gets sealed in a box by the notary and drawn by the competitors of each team. Only when the test starts it is disclosed to the competitor.

In addition:

There will be a market with fresh vegetable products, aromatic herbs, spices, etc. to be mandatorily used for the production of the gelato in combination with the drawn product  
 The gelato must be presented to the Jury on a molded cone or traditional cup, without decorations.  
 At the end of the test, the team must present to the Jury the well-described recipe, written in block letters on the form provided by the Organization.

Only in this test will the team be able to briefly consult with the Team Manager.  
 The teams must present the gelato to the Jury within 3 minutes of the scheduled exit time. Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of 2 minutes. Once the given time is over, the gelato must be presented at the end of the cycle with a further 600 penalty points.  
 1000 penalty points are imposed for non-compliance with the use of market products and spices  
 500 penalty points are imposed for failing to deliver the recipe as required.

	MISTERY BOX	SUNDAY 21		MISTERY BOX	FRUIT AND CREAM
TEAMS	EXTRACTION	TEAM	PRESENTTION without penalty		PRESENTATION with penalty
1	15.10	1	16.45	16.50	16.52
2	15.20	2	16.55	17.00	17.02
3	15.30	3	17.05	17.10	17.12
4	15.40	4	17.15	17.20	17.22

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5	15.50	5	17.25	17.30	17.32
6	16.00	6	17.35	17.40	17.42
7	16.10	7	17.45	17.50	17.52
8	16.20	8	17.55	18.00	18.02
9	16.30	9	18.05	18.10	18.12
10	16.40	10	18.15	18.20	18.22
11	16.50	11	18.25	18.30	18.32

### Entrée with savoury gelato

Competitors must prepare 3 small size hot entrées in combination with gastronomic gelato with a single flavour prepared with Extra Virgin Olive Oil. The three entrée must be presented to the Jury on a single plate.

The shape and decorations are free (not necessarily related to the general theme chosen) but must be edible.

Competitors must prepare identical and decorated dishes plus a facsimile; in particular:

1 decorated plate for each juror (5 plates for the technical jury + 5 plates for the press jury = 10 in total)

1 for each Team Manager, for aesthetic evaluation (**which must not be tasted**)

1 plate for the Presidents of the Jury (one plate for two), who do not have the right to vote

1 decorated plate for the photographer for the official photo

1 decorated facsimile to present to the jury for viewing together with the original then placed on the table for the final Grand Buffet.

In addition:

The raw materials to make the hot entrées must be brought/purchased by the team, as well as the plates.

- The teams must present the dish to the Jury within 5 minutes of the exit time. Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of 5 minutes.
- Once the given time is over, the dish must be presented at the end of the cycle with a further 600 penalty points.
- 1000 penalty points for non-compliance on the use of the sponsor's ingredient

#NOME?	SUNDAY 21 Presentation of entrée			
Team	from	to	Without penalty	Penalty for each minute until
1		12.15	12.20	12.25
2		12.30	12.35	12.40

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3		12.45	12.50	12.55
4		12.45	12.50	12.55
5		13.00	13.05	13.10
6		13.15	13.20	13.25
7		13.30	13.35	13.40
8		13.45	13.50	13.55
9		14.00	14.05	14.10
10		14.15	14.20	14.25
11		14.30	14.35	14.40

### Chocolate gelato Snacks

Competitors will have to prepare 3 different types of chocolate gelato snacks presented on a stand selected by the team. The gelato must be prepared with the products made available by the Sponsor for chocolate Valrhona. In this regard, the teams can contact Raffaella Invernizzi on 39.02.317336 or email [raffaella.invernizzi@valrhona.fr](mailto:raffaella.invernizzi@valrhona.fr) or [francesca.gallini@valrhona-selection.com](mailto:francesca.gallini@valrhona-selection.com) to select the products. The snacks can be produced with combinations of jellies, fresh fruit, jams, liqueurs and baking bases and can include Bavarian creams, frozen desserts, cream mousses, and parfaits. The food decorations can be produced with, at your choice:

Chocolate  
Pulled sugar  
Fresh fruit  
Nougatine

Competitors will have to prepare identical and decorated supports plus a facsimile; in particular:

- 1 decorated support for each member of the Technical Jury (Total 5) for tastings
- 1 decorated support for the two Presidents of the Jury (a plate for two), who do not have the right to vote
- 1 support for each Team Manager, for the aesthetic evaluation, **which must not be tasted**
- 1 decorated support will be made available to the photographer for the official photo
- 1 decorated facsimile to be presented to the jury together with the original and then placed on the table of the final Grand Buffet.

In addition

Each chocolate gelato snack must weigh 50 g each including decorations, with a tolerance of  $\pm 5$  grams, i.e. the weight of each snack can vary from a minimum of 45 grams to a maximum of 55 grams. (Only the weight of the snack is considered, excluding any supports, saucers or cups)

Competitors can use any production technique.

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Teams must present the snacks to the Jury within 4 minutes of the exit time.

Beyond this term, every minute or fraction thereof will result in 300 penalty points, up to a maximum of 2 minutes.

Once the given time is over, the dish must be presented at the end of the cycle with a further 600 penalty points

300 penalty points for each gram out of tolerance.

1000 penalty points for non-compliance in the use of at least 1 ingredient from the Sponsor and indicated in the recipe

<b>Monday 22</b>			
<b>PRESENTATION OF SNACK</b>			
Teams	At	Without penalty	Penalty for each minute until
1	09.00	09.04	09.06
2	09.08	09.12	09.14
3	09.16	09.20	09.22
4	09.24	09.28	09.30
4	09.32	09.36	09.38
5	09.40	09.44	09.46
6	09.48	09.52	09.54
7	09.56	10.00	10.02
8	10.04	10.08	10.10
9	10.12	10.16	10.18
10	10.20	10.24	10.26
11	10.28	10.32	10.34

## Artistic pieces

## Ice Sculpture

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Competitors will have to sculpt and decorate 1 ice sculpture, consistent with the chosen theme, for the presentation of the gelato cake. A solid block of ice, dimensions 25x50x100 cm, is supplied by the organization.

The height of the final work is free. The sculpture will be stored in a refrigerated truck supplied by the Organization.

- Teams must supply all the necessary equipment to carve and decorate the sculpture.
- The sculpture must be presented within the scheduled time, after this time 300-penalty points for each minute or fraction thereof, up to a maximum of 10 minutes.
- After ten minutes, the competition is stopped and the sculpture is evaluated as it is.

<b>SATURDAY 20</b>				
<b>Ice sculpture</b>				
<b>Team</b>	<b>At</b>	<b>At</b>	<b>Without penalty</b>	<b>Penalty for each minute until</b>
<b>1</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>2</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>3</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>4</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>5</b>	<b>15.50</b>		<b>18.20</b>	<b>18.30</b>
<b>6</b>	<b>15.50</b>		<b>18.20</b>	<b>18.30</b>
	<b>SUNDAY 21</b>			
<b>Team</b>	<b>At</b>	<b>At</b>	<b>Without penalty</b>	<b>Penalty for each minute until</b>
<b>7</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>8</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>

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<b>9</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>10</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>11</b>	<b>15.50</b>		<b>18.20</b>	<b>18.30</b>

## Chocolate sculpture

Artistic Presentation in Chocolate:

All of the chocolate sculpture parts must be made during the competition. The sculpture must be assembled in front of the jury inside the box during competition time, as well as any airbrushing that must be done live during competition time.

The maximum height is 145 cm calculated from the top of the support base to the top of the piece and the maximum dimensions cannot exceed the buffet table circumference.

The support base can be made of non-edible material such as Plexiglass, glass, wood, etc. (selected and provided by the competitors), and must not exceed 60 x 60 cm and 20 cm in height.

Pastillage in the artistic piece must already be shaped and dried not previously drawn or airbrushed; these works must be done in front of the jury during the competition.

Dispensers with silicone or special glues to attach the pastillage are not allowed, only sugar or pastilles. Inedible structural supports are prohibited. The use of structural supports leads to the immediate disqualification of the piece.

Commercial molds can be used for classic geometric shapes, such as spheres and tubes, 3d molds are allowed for 40% of the sculpture, the remaining 60% is free.

According to the present laws and regulations, only food colors are authorized (e.g. titanium dioxide is not authorised). Any member of the organization may ask to verify any material or food during the preparation.

Each competitor must complete the assembly of the sculpture inside his own box. The decorative finishes cannot be completed on the presentation table.

The gelato cake must be placed on the sculpture or next to it (staying inside the presentation base).

In this regard, the teams can contact Raffaella Invernizzi on 39.02.317336 and email

raffaella.invernizzi@valrhona.fr or francesca.gallini@valrhona-selection.com to select the products

Competitors can be assisted to move the artistic pieces from the box to the buffet table for the works final exhibit. If a work breaks during the move to the display table or positioning it, it can be repaired within the terms and times established by the regulation. 500 penalty points are imposed for each non-compliance with points A, B, C, D, E, F, G, H, I, J.

## Nougatine Sculpture

The artistic piece supporting the facsimile of the single portion in glass cup must be made in nougatine,

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and be consistent to the chosen theme, with (your choice) all types of dried fruit (walnuts, hazelnuts, pistachios, pine nuts, pecans, peanuts, etc.) and all types of sugar, as well as seeds (poppy, cumin, sunflower, etc.). The maximum dimensions height cm. 50; however, the maximum dimensions cannot exceed the circumference of the buffet table.

The artistic piece, as well as all decorations, must be entirely made and assembled on the competition field. The decorations can be made with pulled sugar, blown sugar, royal icing, flower paste, chocolate and pastillage. Teams must supply the support of the artistic piece with maximum dimensions 30x30, height 20 cm.

1000 penalty points are imposed for non-conformity of the maximum dimensions.

#### Final Grand buffet

The final Grand Buffet consists in the presentation of all the works produced in the competition. The presentation table, dressed and supplied by the Organization, is round with 120 cm diameter.

Buffet setup:

- Added decorative elements are allowed, but any type of background to the table, behind the works is not permitted.
- The teams must provide fabrics or colored tablecloths
- No electric wires can cross the competition area
- The use of rotating platforms is authorised.
- The organization, however, decline any responsibility in the event of an accident

1000 penalty points are imposed for using a background and 1000 for the presence of an electric wire

<b>MONDAY 22</b>			
<b>BUFFET FINALE</b>			
<b>TEAM</b>	<b>PRESENTATION</b>	<b>JURY VOTING</b>	<b>PHOTOGRAPHS</b>
1	11.00-11.45	11.45-11.50	12.00
2	11.15-12.00	12.00-12.05	12.15
3	11.30-12.15	12.15-12.20	12.30
4	11.45-12.30	12.30-12.35	12.45
5	12.00-12.45	12.45-12.50	13.00
6	12.15-13.00	13.00-13.10	13,15
7	12.30-13.15	13.15-13.20	13.30
8	12.45-13.30	13.30-13.35	13.45
9	13.00-13.45	13.45-13.50	14.00
10	13.15-14.00	14.00-14.05	14.15

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11	13.30-14.15	14.15-14.20	14.30
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## Fac-Simile

The facsimiles of the competition tests may be previously prepared by the team, taken to the competition field ready and presented to the Jury at the same time as the pieces produced live for the competition to assess the conformity.

The facsimiles, completely identical to the originals, must then also be presented in the Final Grand Buffet

- 1000 penalty points are imposed for non-compliance.

## GENERAL NOTES

### FRUIT

For any requests for frozen fruit pulp from the Sponsor Adamance, please refer to Raffaella Invernizzi number 39.02.317336 or email address [raffaella.invernizzi@valrhona.fr](mailto:raffaella.invernizzi@valrhona.fr) or [francesca.gallini@valrhona-selection.com](mailto:francesca.gallini@valrhona-selection.com) to select the products..

### BANS

It is forbidden to bring ready-made decorations

It is forbidden to bring liquid, UHT, fresh and frozen or blast chilled, ready mixes.

It is forbidden to bring equipment and products in competition with the official sponsors.

It is forbidden to use covers/products other than those made available by the sponsors.

The use of molded/poured sugar in the decorations is prohibited.

It is forbidden, for directives agreed with the sponsors, to introduce materials or equipment of any kind inside the boxes (for example closed furniture, tables, refrigerators, freezers). External areas may be set up on the back of the boxes for the possible storage of extra materials.

Checks will be carried out by the controllers before the start of the competition.

Products, equipment and decorations that do not comply with these regulations will be confiscated.

\*\* During the course of the competition, the controllers have the right to carry out random checks inside the working area. Any omissions to the regulation will be sanctioned at the unquestionable judgment of the controllers.

1000 penalty points for each non-compliance.

\*\* The use of non-edible ingredients or ingredients not covered by European health regulations may be sanctioned, at the sole discretion of the controllers, up to exclusion from the event.

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## DISCIPLINARE

### Vaschetta decorata

Il gelato dovrà essere prodotto con prodotti messi a disposizione dallo Sponsor **Valrhona** per il cioccolato. A tale proposito le squadre potranno contattare Raffaella Invernizzi numero 39.02.317336 e mail [raffaella.invernizzi@valrhona.fr](mailto:raffaella.invernizzi@valrhona.fr) o [francesca.gallini@valrhona-selection.com](mailto:francesca.gallini@valrhona-selection.com) per concordare la scelta dei prodotti. In abbinamento obbligatorio sarà necessario utilizzare almeno 1 ingrediente dello Sponsor **Babbi**, dichiarato in ricetta (le squadre potranno contattare Marco Antinori [m.antinori@babbi.it](mailto:m.antinori@babbi.it) – 334 9445337, Simona Leoni [s.leoni@babbi.it](mailto:s.leoni@babbi.it) – 331 1872156, Customer Care [support@babbi.it](mailto:support@babbi.it) – 0543 448598 per concordare la scelta dei prodotti) ed un prodotto della ditta **Disaronno Ingredients** (le squadre potranno contattare Stefano Macagno [SMacagno@disaronnoingredients.it](mailto:SMacagno@disaronnoingredients.it) numero telefonico: +39 344 070 9723 e Gaia Colalucci [gcolalucci@disaronnoingredients.it](mailto:gcolalucci@disaronnoingredients.it) numero telefonico: +39 342 0925958, per concordare la scelta dei prodotti).

Le decorazioni, che dovranno essere commestibili, potranno essere prodotte con, a scelta:

Cioccolato

Zucchero tirato

Frutta fresca intagliata

Crocante

I concorrenti dovranno preparare 3 vaschette di gelato al cioccolato più 1 fac-simile; nello specifico: 1 vaschetta decorata verrà presentata alla Giuria per la valutazione estetica e successivamente esposta al pubblico in una vetrina dedicata offerta dallo sponsor.

1 vaschetta decorata sarà a disposizione del fotografo per la foto ufficiale

1 vaschetta non decorata sarà utilizzata per gli assaggi alla Giuria Tecnica.

1 fac-simile decorato da presentare in visione alla Giuria insieme all'originale, verrà esposta sul tavolo del Gran Buffet finale.

Inoltre:

Tutte le decorazioni dovranno essere prodotte sul campo di gara.

La vaschetta di acciaio fornita dalla Direzione ha dimensioni mm 360x250 h 80.

L'assaggio del gelato al tavolo della Giuria sarà servito in una coppetta generica, fornita dall'Organizzazione.

Le squadre devono presentare la vaschetta decorata alla Giuria entro 3 minuti dall'orario previsto di uscita. Oltre questo termine, ogni minuto o frazione di esso comporterà 300 punti di penalità, fino ad un massimo di due minuti. Superato l'orario consentito, si dovrà ripresentare la vaschetta a fine ciclo con ulteriori 600 punti di penalità.

Saranno attribuiti 1000 punti di penalità per non conformità sull'utilizzo dei prodotti degli sponsor

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<b>SABATO 20</b>	<b>Uscita VASCHETTA</b>			<b>SABATO 20</b>
Squadra	Alle ore	Senza penalità	Penalità per ogni minuto fino alle	Squadra
1	11.15	11.19	11.21	1
2	11.25	11.29	11.31	2
3	11.35	11.39	11.41	3
4	11.43	11.47	11.51	4
pausa	ghiaccio			pausa
5	12.15	12.19	12.21	5
6	12.25	12.29	12.31	6
7	12.35	12.39	12.41	7
8	12.45	12.49	12.51	8
9	12.55	12.59	13.01	9
10	13.05	13.09	13.11	10
11	13.15	13.19	13.21	11

## Torta gelato

I concorrenti dovranno preparare 4 esemplari di torta gelato identici e decorati più un fac-simile, con un minimo di 1 e un massimo di 3 gusti di gelato con stampo libero, da cui realizzare 14 porzioni. Almeno 1 dei gelato dovrà essere prodotto con 1 ingrediente dello Sponsor Babbi, dichiarato in ricetta (le squadre potranno contattare Marco Antinori [m.antinori@babbi.it](mailto:m.antinori@babbi.it) – 334 9445337, Simona Leoni [s.leoni@babbi.it](mailto:s.leoni@babbi.it) – 331 1872156, Customer Care [support@babbi.it](mailto:support@babbi.it) – 0543 448598 per concordare la scelta dei prodotti). Sono ammessi eventuali inserimenti a piacere di: semifreddi, palette di frutta, salse, basi croccanti, biscuit, frutta candita.

Le decorazioni, alimentari, potranno essere prodotte con, a scelta:

Cioccolato  
Zucchero tirato  
Frutta fresca intagliata

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-Croccante

I concorrenti dovranno preparare 4 esemplari di torta gelato identici e decorati più un fac-simile; nello specifico:

1 torta decorata per il taglio

1 torta decorata sarà a disposizione del fotografo per la foto ufficiale

2 torte per il servizio alla Giuria

1 fac-simile decorato da presentare in visione alla Giuria insieme all'originale, che verrà esposto sul tavolo del gran Buffet finale.

Inoltre:

La forma è libera e le decorazioni dovranno essere attinenti al tema prescelto.

La torta gelato fac-simile, nel Gran Buffet finale, sarà presentata sulla scultura di ghiaccio.

Il taglio della torta è di competenza di un membro della squadra. Il coltello e il piatto dovranno essere portati dalla squadra.

Le squadre devono presentare la torta gelato per il taglio alla Giuria e le porzioni entro 8 minuti dall'orario di uscita. Oltre questo termine, ogni minuto o frazione di esso comporterà 300 punti di penalità, fino ad un massimo di due minuti.

Superato l'orario consentito si dovrà ripresentare la torta a fine ciclo con ulteriori 600 punti di penalità.

1000 punti di penalità per non conformità sull'utilizzo di almeno 1 ingrediente dello Sponsor e dichiarato in ricetta

<b>SABATO 20</b>			
<b>Torta</b>			
<b>Squadra</b>	<b>Alle ore</b>	<b>Alle ore</b>	
		<b>Senza penalità</b>	<b>Penalità per ogni minuto fino alle</b>
1	<b>14.00</b>	<b>14.08</b>	<b>14.10</b>
2	<b>14.15</b>	<b>14.23</b>	<b>14.25.</b>
3	<b>14.30</b>	<b>14.38</b>	<b>14.40</b>
4	<b>14.45</b>	<b>14.53</b>	<b>14.55</b>
<b>pausa</b>	<b>giuria</b>		
5	<b>15.15</b>	<b>15.23</b>	<b>15.25</b>
6	<b>15.30</b>	<b>15.38</b>	<b>15.40</b>

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7	15.45	15.53	15.55
8	16.00	16.08	16.10
9	16.15	16.23	16.25
10	16.30	16.38	16.40
11	16.45	16.53	16.55

### Monoporzione in vetro

I concorrenti dovranno preparare e presentare delle monoporzioni con gelato e semifreddo, servite in un bicchiere di vetro trasparente. Il gelato nei bicchieri dovrà contenere almeno 1 ingrediente (riportato in ricetta) dello sponsor dei semilavorati Disaronno Ingredients (le squadre potranno contattare Stefano Macagno [SMacagno@disaronnoingredients.it](mailto:SMacagno@disaronnoingredients.it) numero telefonico: +39 344 070 9723 e Gaia Colalucci [gcolalucci@disaronnoingredients.it](mailto:gcolalucci@disaronnoingredients.it) numero telefonico: +39 342 0925958 per concordare la scelta dei prodotti). Le monoporzioni potranno essere prodotte con gusti assortiti e con eventuali inserimenti di basi croccanti, gelatine di frutta, biscuit.

Le decorazioni, che dovranno essere commestibili, potranno essere prodotte con, a scelta:

Cioccolato

Zucchero tirato

Frutta fresca intagliata

Croccante

I concorrenti dovranno preparare le monoporzioni più 1 fac-simile; nello specifico:

1 una monoporzione per ogni giurato della Giuria Tecnica per l'assaggio (5 in totale)

1 porzione per ogni Team Manager per la visione e la votazione sull'estetica (**che non deve essere assaggiato durante la votazione**)

1 porzione per i due Presidenti di Giuria (che non hanno diritto di voto) – 1 porzione per due

1 una monoporzione sarà a disposizione del fotografo per la foto ufficiale

1 fac-simile decorato da presentare in visione alla Giuria insieme all'originale che verrà esposto sul tavolo del Gran Buffet finale.

Inoltre

La monoporzione, in vetro trasparente, ha altezza, forma e diametro liberi; la forma e le decorazioni dovranno essere attinenti al tema prescelto.

Tutte le decorazioni dovranno essere prodotte sul campo di gara.

I bicchieri dovranno essere portati dalle squadre.

Il peso, detratta la tara, quindi al netto del contenitore, deve essere di 100 gr con tolleranza  $\pm 10$  grammi (è compito della squadra portare un bicchiere vuoto per la verifica della tara).

La monoporzione in vetro in facsimile, nel Gran Buffet finale, sarà presentata su una alzata in croccante.

Le squadre devono presentare la monoporzione in vetro alla Giuria entro 3 minuti dall'orario di uscita.

Oltre questo termine, ogni minuto o frazione di esso comporterà 300 punti di penalità, fino ad un massimo di due minuti.

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Superato l'orario consentito si dovrà ripresentare la monoporzione a fine ciclo con ulteriori 600 punti di penalità.

300 punti di penalità per ogni grammo fuori dalla tolleranza.

1000 punti di penalità per la non conformità sull'utilizzo di almeno 1 ingrediente (riportato in ricetta) dello Sponsor.

<b>DOMENICA 21</b>			
<b>Monoporzione in vetro</b>			
<b>Squadra</b>	<b>Alle ore</b>	<b>Senza penalità</b>	<b>Penalità per ogni minuto fino alle</b>
<b>1</b>	<b>10.00</b>	<b>10.05</b>	<b>10.07</b>
<b>2</b>	<b>10.10</b>	<b>10.15</b>	<b>10.17</b>
<b>3</b>	<b>10.20</b>	<b>10.25</b>	<b>10.27</b>
<b>4</b>	<b>10.30</b>	<b>10.35</b>	<b>10.37</b>
<b>5</b>	<b>10.40</b>	<b>10.45</b>	<b>10.47</b>
<b>6</b>	<b>10.50</b>	<b>10.55</b>	<b>10.57</b>
<b>7</b>	<b>11.00</b>	<b>11.05</b>	<b>11.07</b>
<b>8</b>	<b>11.10</b>	<b>11.15</b>	<b>11.17</b>
<b>9</b>	<b>11.20</b>	<b>11.25</b>	<b>11.27</b>
<b>10</b>	<b>11.30</b>	<b>11.35</b>	<b>11.37</b>
<b>11</b>	<b>11.40</b>	<b>11.45</b>	<b>11.47</b>

### **Mystery box - crema**

Le squadre dovranno preparare un unico gusto di gelato (3 chili circa).

Il gelato, a base latte **fresco**, dovrà essere creato e prodotto con un ingrediente segreto, sigillato in una scatola dal notaio, sorteggiato dai concorrenti di ogni squadra e reso noto al concorrente solo al momento dell'inizio di tale prova.

Inoltre:

Sarà messo a disposizione un mercato di prodotti freschi vegetali, erbe aromatiche, spezie, ecc., da scegliere obbligatoriamente in gara per la produzione del gelato in abbinamento al prodotto estratto. Il gelato sarà presentato alla Giuria su un cono stampato o coppetta tradizionale, senza decorazioni. La squadra dovrà inoltre presentare alla Giuria, entro la fine della prova, la ricetta ben descritta,

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riportandola in stampatello su un modulo fornito dalla Direzione.

Solo in questa prova la squadra potrà brevemente consultarsi con il Team Manager.

Le squadre sono obbligate a presentare i gelati alla Giuria entro 3 minuti dall'orario di uscita. Oltre questo termine, ogni minuto o frazione di esso comporterà 300 punti di penalità, fino ad un massimo di 2 minuti. Superato l'orario consentito si dovrà ripresentare il gelato a fine ciclo con ulteriori 600 punti di penalità. 1000 punti di penalità, per inosservanza sull'utilizzo dei prodotti del mercato e le spezie  
500 punti di penalità per inosservanza relativa alla consegna della ricetta come richiesto.

### **Mystery box frutta**

Le squadre dovranno preparare un unico gusto di gelato (3 chili circa).

Il gelato, a base acqua, dovrà essere creato e prodotto con una tipologia di polpa di frutta surgelata dello sponsor Adamance, sigillata in una scatola dal notaio, sorteggiata dai concorrenti di ogni squadra e resa noto al concorrente solo al momento dell'inizio di tale prova.

Inoltre:

Sarà messo a disposizione un mercato di prodotti freschi vegetali, erbe aromatiche, spezie, ecc., da scegliere obbligatoriamente in gara per la produzione del gelato in abbinamento al prodotto estratto. Il gelato sarà presentato alla Giuria su un cono stampato o coppetta tradizionale, senza decorazioni.

La squadra dovrà inoltre presentare alla Giuria, entro la fine della prova, la ricetta ben descritta, riportandola in stampatello su un modulo fornito dalla Direzione.

Solo in questa prova la squadra potrà brevemente consultarsi con il Team Manager.

Le squadre sono obbligate a presentare i gelati alla Giuria entro 3 minuti dall'orario di uscita. Oltre questo termine, ogni minuto o frazione di esso comporterà 300 punti di penalità, fino ad un massimo di 2 minuti. Superato l'orario consentito si dovrà ripresentare il gelato a fine ciclo con ulteriori 600 punti di penalità. 1000 punti di penalità, per inosservanza sull'utilizzo dei prodotti del mercato e le spezie  
500 punti di penalità per inosservanza relativa alla consegna della ricetta come richiesto.

	MISTERY BOX	DOMENICA 21		MISTERY BOX	FRUTTA e CREME
SQUADRA	ESTRAZIONE	SQUADRA	USCITA PRESENTAZIONE senza penalità		USCITA con penalità
1	15.10	1	16.45	16.50	16.52
2	15.20	2	16.55	17.00	17.02
3	15.30	3	17.05	17.10	17.12
4	15.40	4	17.15	17.20	17.22
5	15.50	5	17.25	17.30	17.32

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20-22 JANUARY 2024  
RIMINI EXPO CENTRE, ITALY

6	16.00	6	17.35	17.40	17.42
7	16.10	7	17.45	17.50	17.52
8	16.20	8	17.55	18.00	18.02
9	16.30	9	18.05	18.10	18.12
10	16.40	10	18.15	18.20	18.22
11	16.50	11	18.25	18.30	18.32

### Entrée con gelato gastronomico

I concorrenti dovranno preparare 3 entrée caldi di piccolo formato in abbinamento al gelato gastronomico con un gusto unico preparato con Olio Extravergine d'oliva, da presentare alla Giuria su un unico piatto. La forma e le decorazioni saranno libere (non necessariamente attinenti al tema generale scelto) ma dovranno essere commestibili.

I concorrenti dovranno preparare I piatti identici e decorati più un fac-simile; nello specifico:

1 piatto decorato per ogni giurato per gli assaggi (5 piatti per la giuria tecnica + 5 piatti per la giuria della Stampa = in totale 10)

1 piatto per ciascun Team Manager, per la valutazione estetica (**che non deve essere assaggiato**)

1 piatto per i Presidenti di Giuria (un piatto per due), che non hanno diritto di voto

1 piatto decorato sarà messo a disposizione del fotografo per la foto ufficiale

1 fac- simile decorato da presentare in visione alla giuria insieme all'originale sarà messo sul tavolo del Gran Buffet finale.

Inoltre:

Le materie prime per realizzare gli entrée caldi dovranno essere portate/acquistate dalla squadra, così come i piatti.

Le squadre devono presentare i piatti alla Giuria entro 5 minuti dall'orario di uscita. Oltre questo termine, ogni minuto o frazione di esso comporterà 300 punti di penalità, fino ad un massimo di 5 minuti.

Superato l'orario consentito si dovrà ripresentare il piatto a fine ciclo con ulteriori 600 punti di penalità.

1000 punti di penalità per non conformità sull'utilizzo dell'ingrediente dello sponsor

#NOME?	DOMENICA 21			
	Uscita elaborato cucina			
Squadra	Dalle ore	Alle ore	Senza penalità	penalità per ogni minuto fino alle
1		12.15	12.20	12.25
2		12.30	12.35	12.40

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3		12.45	12.50	12.55
4		12.45	12.50	12.55
5		13.00	13.05	13.10
6		13.15	13.20	13.25
7		13.30	13.35	13.40
8		13.45	13.50	13.55
9		14.00	14.05	14.10
10		14.15	14.20	14.25
11		14.30	14.35	14.40

### Snack di gelato al cioccolato

I concorrenti dovranno preparare 3 tipi di snack di gelato al cioccolato presentati su un supporto a scelta del team. Il gelato dovrà essere preparato con i prodotti messi a disposizione dallo Sponsor Valrhona per il cioccolato. A tale proposito le squadre potranno contattare Raffaella Invernizzi numero 39.02.317336 e mail [raffaella.invernizzi@valrhona.fr](mailto:raffaella.invernizzi@valrhona.fr) o [francesca.gallini@valrhona-selection.com](mailto:francesca.gallini@valrhona-selection.com) per concordare la scelta dei prodotti. Gli snack possono essere prodotti con abbinamento di gelatine, frutta fresca, confetture, liquori e basi da forno e possono essere incluse creme bavaresi, semifreddi, creme mousse, parfait. Le decorazioni, alimentari, potranno essere prodotte con, a scelta:

Cioccolato

Zucchero tirato

Frutta fresca intagliata

Crocante

I concorrenti dovranno preparare supporti identici e decorati più un fac-simile; nello specifico:  
 1 supporto decorato a testa per ogni componente della Giuria Tecnica (Totale 5) per gli assaggi  
 1 supporto decorato per i due Presidenti di Giuria (un piatto per due), che non hanno diritto di voto  
 1 supporto per ciascun Team Manager, per la valutazione estetica, **che non deve essere assaggiato**  
 1 supporto decorato sarà messo a disposizione del fotografo per la foto ufficiale  
 1 fac- simile decorato da presentare in visione alla giuria insieme all'originale sarà messo sul tavolo del Gran Buffet finale.

Inoltre

Ogni snack di gelato al cioccolato dovrà pesare 50 g ciascuno comprese le decorazioni, con una tolleranza di  $\pm 5$  grammi, vale a dire che il peso di ogni snack può variare da un minimo di 45 grammi a un massimo di 55 grammi (Si considera il solo peso dello snack, esclusi eventuali supporti o piattini o pirottini).

I concorrenti potranno utilizzare tutte le tecniche di produzione.

Le squadre devono presentare gli snack alla Giuria entro 4 minuti dall'orario di uscita.

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Oltre questo termine, ogni minuto o frazione di esso comporterà 300 punti di penalità, fino ad un massimo di 2 minuti.

Superato l'orario consentito si dovrà ripresentare il piatto a fine ciclo con ulteriori 600 punti di penalità 300 punti di penalità per ogni grammo fuori dalla tolleranza.

1000 punti di penalità per non conformità sull'utilizzo di almeno 1 ingrediente dello Sponsor e dichiarato in ricetta

<b>Lunedì 22</b>		<b>Uscita SNACK</b>		
<b>Squadra</b>	<b>Alle ore</b>	<b>Senza penalità</b>	<b>Penalità per ogni minuto fino alle</b>	
1	09.00	09.04	09.06	
2	09.08	09.12	09.14	
3	09.16	09.20	09.22	
4	09.24	09.28	09.30	
4	09.32	09.36	09.38	
5	09.40	09.44	09.46	
6	09.48	09.52	09.54	
7	09.56	10.00	10.02	
8	10.04	10.08	10.10	
9	10.12	10.16	10.18	
10	10.20	10.24	10.26	
11	10.28	10.32	10.34	

### **Pezzi artistici**

### **Scultura di ghiaccio**

I concorrenti dovranno scolpire e decorare 1 scultura di ghiaccio, coerente con il tema prescelto, per la presentazione della torta gelato. Si dovrà utilizzare un unico blocco di ghiaccio con dimensioni di cm 25x50x100 che sarà messo a disposizione dalla Direzione.

L'altezza dell'elaborato finale è libera. La scultura sarà conservata in un camion refrigerato messo a

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disposizione dall'Organizzazione.

Tutte le attrezzature necessarie per scolpire e decorare la scultura dovranno essere portate dalla squadra.

La scultura dovrà essere presentata entro l'orario stabilito, oltre tale orario 300 punti di penalità per ogni minuto o frazione di esso, fino ad un massimo di 10 minuti.

Superati i dieci minuti la gara viene interrotta e la scultura sarà valutata tale e quale.

<b>SABATO 20</b>				
<b>PROVA SCULTURA GHIACCIO</b>				
<b>Squadra</b>	<b>Dalle ore</b>	<b>Alle ore</b>	<b>Senza penalità</b>	<b>Penalità per ogni minuto fino alle</b>
<b>1</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>2</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>3</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>4</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>5</b>	<b>15.50</b>		<b>18.20</b>	<b>18.30</b>
<b>6</b>	<b>15.50</b>		<b>18.20</b>	<b>18.30</b>

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<b>DOMENICA 21</b>				
<b>GHIACCIO</b>				
<b>Squadra</b>	<b>Dalle ore</b>	<b>Alle ore</b>	<b>Senza penalità</b>	<b>Penalità per ogni minuto fino alle</b>
<b>7</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>8</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>9</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>10</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>11</b>	<b>15.50</b>		<b>18.20</b>	<b>18.30</b>

## Scultura in cioccolato

Presentazione Artistica in Cioccolato:

Tutte le parti della scultura in cioccolato dovranno essere realizzate dal vivo. La scultura deve essere assemblata davanti alla giuria all'interno del box durante l'orario di gara, come pure l'eventuale aerografia che deve essere realizzata in diretta durante l'orario di gara.

L'opera deve avere un'altezza massima di 145 cm calcolata dalla parte superiore della base di supporto alla parte superiore del lavoro e le dimensioni massime non potranno superare la circonferenza del tavolo del buffet.

La base di supporto può essere in materiale non commestibile come plexiglas, vetro, legno, ecc. (scelto e portato dai concorrenti), e non deve superare cm 60 x 60 e i 20 cm di altezza.

Eventuale utilizzo di pastigliaggio nel pezzo artistico deve essere già modellato e secco, non deve essere portato disegnato oppure aerografato; queste lavorazioni devono essere fatte davanti alla giuria durante le ore di gara.

Non sono ammesse pistole con silicone o colle speciali per attaccare il pastigliaggio, ma solo zucchero o

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pastigliaggio.

Sono vietati supporti strutturali non commestibili. L'utilizzo di supporti strutturali comporta l'immediata squalifica del pezzo.

Possono essere utilizzati gli stampi commerciali per le forme geometriche classiche, come sfere e tubi, gli stampi in 3d sono ammessi per il 40% della scultura, il restante 60% è libero.

Sono autorizzati esclusivamente colori alimentari a norma di legge (ad esempio non sarà autorizzato il Biossido di Titanio). Qualsiasi membro della Giuria potrà chiedere di verificare qualsiasi materiale o alimento.

Ogni concorrente deve completare il montaggio della scultura dentro al proprio box. Le finiture decorative non potranno essere ultimate sul tavolo di presentazione.

Sulla scultura o al suo fianco (restando all'interno della base di presentazione) dovrà essere posizionato il supporto degli snack al cioccolato.

A tale proposito le squadre potranno contattare Raffaella Invernizzi numero 39.02.317336 e mail [raffaella.invernizzi@valrhona.fr](mailto:raffaella.invernizzi@valrhona.fr) o [francesca.gallini@valrhona-selection.com](mailto:francesca.gallini@valrhona-selection.com) per concordare la scelta dei prodotti.

I concorrenti potranno essere aiutati per il trasporto dei pezzi artistici dal box al tavolo del buffet dove le opere verranno esposte. Se un lavoro si rompe, mentre viene trasportato al tavolo d'esposizione o mentre è collocato sopra di esso, potrà essere riparato nei termini e tempi previsti dal regolamento.

Per eventuali inosservanze ai punti A, B, C, D, E, F, G, H, I, J, 500 punti di penalità per ciascun punto considerato.

### **Scultura in croccante**

Il pezzo artistico che farà da supporto al fac-simile della monoporzione in vetro dovrà essere realizzato in croccante, aderente al tema prescelto, con (a scelta) tutte le tipologie di frutta secca (noci, nocciole, pistacchi, pinoli, noci americane, arachidi, ecc.) e tutti i tipi di zuccheri, nonché semi (papavero, cumino, girasole, ecc.); dimensioni massime altezza cm. 50, comunque le dimensioni massime non potranno superare la circonferenza del tavolo del buffet.

Il pezzo artistico, come tutte le decorazioni, dovrà essere interamente realizzato e montato sul campo di gara. Le decorazioni potranno essere realizzate in zucchero tirato, zucchero soffiato, ghiaccia reale, pasta per fiori, cioccolato e pastigliaggio. Il supporto del pezzo artistico dovrà essere portato dalla squadra con misure massime 30x30 altezza 20 cm.

1000 punti di penalità per la non conformità delle dimensioni massime.

### **Gran buffet finale**

Il Gran Buffet finale consiste nella presentazione di tutti i lavori realizzati.

Il tavolo di presentazione, vestito e fornito dalla Direzione, sarà rotondo di diametro cm 120.

### **Allestimento del buffet:**

Sono consentiti elementi decorativi aggiunti, ma non sarà ammessa la collocazione sul tavolo, dietro gli elaborati, di nessun tipo di sfondo

I tessuti, le tovaglie colorate dovranno essere portati dalle squadre

Nessun filo elettrico può attraversare il campo gara

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L'utilizzo di basamenti rotanti è autorizzato.

La Direzione, comunque, declina ogni responsabilità in caso di incidente

0 Punti di penalità per utilizzo di sfondo e 1000 per la presenza di filo elettrico

**LUNEDI 22**

**BUFFET FINALE**

SQUADRA	USCITA PRESENTAZIONE	VALUTAZIONE GIURIA	FOTOGRAFO
1	11.00-11.45	11.45-11.50	12.00
2	11.15-12.00	12.00-12.05	12.15
3	11.30-12.15	12.15-12.20	12.30
4	11.45-12.30	12.30-12.35	12.45
5	12.00-12.45	12.45-12.50	13.00
6	12.15-13.00	13.00-13.10	13,15
7	12.30-13.15	13.15-13.20	13.30
8	12.45-13.30	13.30-13.35	13.45
9	13.00-13.45	13.45-13.50	14.00
10	13.15-14.00	14.00-14.05	14.15
11	13.30-14.15	14.15-14.20	14.30

**Fac-Simile**

I fac-simile delle prove di gara potranno essere precedentemente preparati dalla squadra, portati sul campo gara già pronti e presentati alla Giuria contemporaneamente agli elaborati per la valutazione della conformità con l'elaborato ufficiale.

I fac-simile, del tutto uguali all'originale, dovranno poi essere presentati anche nel Gran Buffet Finale 1000 punti di penalità per la non conformità.

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## NOTE GENERALI

### FRUTTA

Per eventuali richieste di polpa di frutta congelata dello sponsor Adamance si prega di fare riferimento a Raffaella Invernizzi numero 39.02.317336 e indirizzo mail [raffaella.invernizzi@valrhona.fr](mailto:raffaella.invernizzi@valrhona.fr) o [francesca.gallini@valrhona-selection.com](mailto:francesca.gallini@valrhona-selection.com) per concordare la scelta dei prodotti.

### DIVIETI

E' vietato portare decorazioni già pronte

E' vietato portare miscele pronte liquide, UHT, fresche e surgelate o abbattute.

E' vietato portare attrezzature e prodotti in concorrenza agli sponsor ufficiali del concorso.

E' vietato utilizzare coperture/prodotti diversi da quelli messi a disposizione dagli sponsor.

E' vietato l'utilizzo di zucchero stampato/colato nelle decorazioni

E' vietato, per direttive concordate con gli sponsor, introdurre all'interno dei box materiali o attrezzature di qualsiasi tipo (ad esempio mobili chiusi, tavoli, frigoriferi, congelatori). Potranno essere predisposte delle aree esterne sul retro dei box per l'eventuale stoccaggio di materiali extra.

I controlli verranno effettuati dai commissari prima dell'inizio della gara.

Prodotti, attrezzature e decorazioni non conformi al presente regolamento verranno sequestrati.

\*\* Durante lo svolgimento delle giornate di gara i commissari avranno facoltà di fare controlli a campione all'interno dei box. Eventuali omissioni al regolamento saranno sanzionate ad insindacabile giudizio del comitato di controllo.

1000 punti di penalità per ogni inosservanza.

\*\* L'utilizzo di ingredienti non alimentari o non coperti dalla regolamentazione sanitaria europea potranno essere sanzionati, a insindacabile giudizio del comitato di controllo, fino all'esclusione dall'evento.

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RIMINI EXPO CENTRE, ITALY

## GELATO WORLD CUP 2024 PROGRAMMA

Alla cortese attenzione di:

*Teams, presidenti di giuria, commissari di gara, garanti, assistenti.*

### Giovedì 18 gennaio 2024

Arrivo in albergo e sistemazione entro le 14.00

h 15.00 riunione tecnica con la direzione della GWC e con le squadre, i presidenti di giuria, i commissari di gara, i garanti e gli assistenti.

h 18.00 riunione tecnico informativa con presidenti di giuria, commissari di gara e garanti

h 19.00 aperitivo di benvenuto e cena presso l'hotel

### Venerdì 19 gennaio 2024

h 06.00/7.00 colazione

h 07.30 partenza della navetta

h 08.30 arrivo in fiera e scarico merci nei corridoi retro forum

h 09.00/11.30 presa di possesso dei box a turni di due squadre alla volta, controllo da parte dei commissari di gara.

11.35 Riunione tecnica Carpigani

h 12.00/13.00 pranzo

h 14.00/16.30 lavori di pastorizzazione nei box

h 17.00 partenza navetta per visita alla IFI e cena offerta dall'azienda

### SABATO 20 GENNAIO 2024

h 06.00/07.00 colazione

h 07.00 partenza della navetta

h 08.00 arrivo in fiera

h 09.00 inizio gara

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<b>SABATO 20</b>	<b>Uscita VASCHETTA</b>		
Squadra	Alle ore	Senza penalità	Penalità per ogni minuto fino alle
1	11.15	11.19	11.21
2	11.25	11.29	11.31
3	11.35	11.39	11.41
4	11.43	11.47	11.51
pausa	ghiaccio		
5	12.15	12.19	12.21
6	12.25	12.29	12.31
7	12.35	12.39	12.41
8	12.45	12.49	12.51
9	12.55	12.59	13.01
10	13.05	13.09	13.11
11	13.15	13.19	13.21

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<b>SABATO 20</b>			
<b>Torta</b>			
Squadra	Alle ore	Alle ore	
		Senza penalità	Penalità per ogni minuto fino alle
1	14.00	14.08	14.10
2	14.15	14.23	14.25.
3	14.30	14.38	14.40
4	14.45	14.53	14.55
<b>pausa</b>	<b>giuria</b>		
5	15.15	15.23	15.25
6	15.30	15.38	15.40
7	15.45	15.53	15.55
8	16.00	16.08	16.10
9	16.15	16.23	16.25
10	16.30	16.38	16.40
11	16.45	16.53	16.55

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<b>SABATO 20</b>				
<b>PROVA SCULTURA GHIACCIO</b>				
<b>Squadra</b>	<b>Dalle ore</b>	<b>Alle ore</b>	<b>Senza penalità</b>	<b>Penalità per ogni minuto fino alle</b>
<b>1</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>2</b>	<b>09.30</b>		<b>12.00</b>	<b>12.10</b>
<b>3</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>4</b>	<b>12.40</b>		<b>15.10</b>	<b>15.20</b>
<b>5</b>	<b>15.50</b>		<b>18.20</b>	<b>18.30</b>
<b>6</b>	<b>15.50</b>		<b>18.20</b>	<b>18.30</b>

h 17.30 meeting tecnico Commissari /Panel Giudici per verifiche votazione

h 18.00 fine gara

h 19.00 cena in fiera

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**Domenica 21 gennaio 2024**

h 06.00/07.00 colazione

h 07.00 partenza della navetta

h 08.00 arrivo in fiera

h 09.00 inizio gara

<b>DOMENICA 21</b>	<b>Monoporzione in vetro</b>		
<b>Squadra</b>	<b>Alle ore</b>	<b>Senza penalità</b>	<b>Penalità per ogni minuto fino alle</b>
1	10.00	10.05	10.07
2	10.10	10.15	10.17
3	10.20	10.25	10.27
4	10.30	10.35	10.37
5	10.40	10.45	10.47
6	10.50	10.55	10.57
7	11.00	11.05	11.07
8	11.10	11.15	11.17
9	11.20	11.25	11.27
10	11.30	11.35	11.37
11	11.40	11.45	11.47

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<b>DOMENICA 21</b> GHIACCIO				
Squadra	Dalle ore	Alle ore	Senza penalità	Penalità per ogni minuto fino alle
7	09.30		12.00	12.10
8	09.30		12.00	12.10
9	12.40		15.10	15.20
10	12.40		15.10	15.20
11	15.50		18.20	18.30

	MISTERY BOX	<b>DOMENICA 21</b>		MISTERY BOX	FRUTTA e CREME
SQUADRA	ESTRAZIONE	SQUADRA	USCITA PRESENTAZIONE senza penalità		USCITA con penalità
1	15.10	1	16.45	16.50	16.52
2	15.20	2	16.55	17.00	17.02
3	15.30	3	17.05	17.10	17.12
4	15.40	4	17.15	17.20	17.22
5	15.50	5	17.25	17.30	17.32
6	16.00	6	17.35	17.40	17.42
7	16.10	7	17.45	17.50	17.52
8	16.20	8	17.55	18.00	18.02
9	16.30	9	18.05	18.10	18.12
10	16.40	10	18.15	18.20	18.22
11	16.50	11	18.25	18.30	18.32

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<b>DOMENICA 21</b> Uscita elaborato cucina				
Squadra	Dalle ore	Alle ore	Senza penalità	penalità per ogni minuto fino alle
1		12.15	12.20	12.25
2		12.30	12.35	12.40
3		12.45	12.50	12.55
4		12.45	12.50	12.55
5		13.00	13.05	13.10
6		13.15	13.20	13.25
7		13.30	13.35	13.40
8		13.45	13.50	13.55
9		14.00	14.05	14.10
10		14.15	14.20	14.25
11		14.30	14.35	14.40

h 19.30 fine gara

h 19.30 meeting tecnico Commissari /Panel Giudici per verifiche votazione

h 19.30 cena in fiera

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## Lunedì 22 gennaio 2024

h 05.30/06.15 colazione

h 06.30 partenza navetta

h 07.30 arrivo in fiera

h 08.30 inizio gara fino alle 16.00

<b>Lunedì 22</b>	<b>Uscita SNACK</b>			
Squadra	Alle ore	Senza penalità	Penalità per ogni minuto fino alle	
1	09.00	09.04	09.06	
2	09.08	09.12	09.14	
3	09.16	09.20	09.22	
4	09.24	09.28	09.30	
4	09.32	09.36	09.38	
5	09.40	09.44	09.46	
6	09.48	09.52	09.54	
7	09.56	10.00	10.02	
8	10.04	10.08	10.10	
9	10.12	10.16	10.18	
10	10.20	10.24	10.26	
11	10.28	10.32	10.34	

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**ITALIAN  
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<b>LUNEDI 22</b>			
<b>BUFFET FINALE</b>			
<b>SQUADRA</b>	<b>USCITA PRESENTAZIONE</b>	<b>VALUTAZIONE GIURIA</b>	<b>FOTOGRAFO</b>
1	11.00-11.45	11.45-11.50	12.00
2	11.15-12.00	12.00-12.05	12.15
3	11.30-12.15	12.15-12.20	12.30
4	11.45-12.30	12.30-12.35	12.45
5	12.00-12.45	12.45-12.50	13.00
6	12.15-13.00	13.00-13.10	13,15
7	12.30-13.15	13.15-13.20	13.30
8	12.45-13.30	13.30-13.35	13.45
9	13.00-13.45	13.45-13.50	14.00
10	13.15-14.00	14.00-14.05	14.15
11	13.30-14.15	14.15-14.20	14.30

h 17.00 cerimonia di premiazione  
Al termine buffet e rientro in hotel

**Nota:** si ricorda che tutti gli orari comprendono le operazioni di pulizia dei box che dovranno essere lasciati in ordine entro l'orario di fine lavori indicato.

**To the kind attention of:**

**Teams, jury presidents, commissioners, guarantors, assistants. >**

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RIMINI EXPO CENTRE, ITALY

#### **Thursday 18 January 2024**

Arrival at the hotel and accommodation by 02.00 pm

h 03.00 pm technical meeting with the management of the GWC and with the teams, the jury presidents, the competition commissioners, the guarantors and the assistants.

h 06.00 pm technical information meeting with jury presidents, competition commissioners and guarantors

h 07.00 pm welcome aperitif and dinner at the hotel

#### **Friday 19 January 2024**

h06.00/7.00 breakfast

h 07.30 am shuttle departure

h 08.30am arrival at the Exhibition area and unloading of materials in the aisles behind the competition ground

h 09.00/11.30 setting of the work stations in shifts of two teams at a time, controlled by the commissioners.

h 12.00/13.00 lunch

h 02.00pm/04.30 pm pasteurization work in the work stations

h 05.00 pm shuttle departure for visit to IFI company and dinner offered by the company

#### **SATURDAY 20 JANUARY 2024**

h 06.00/07.00 breakfast

h 07.00 am shuttle departure

h 08.00 am arrival at Exhibition Area

h 09.00 start of the competition until 18.00

h 05.30pm technical meeting of Commissioners/Judges Panel for vote check ups

h 7.00 pm dinner at the Exhibition area

#### **Sunday 21 January 2024**

h 06.00/07.00 breakfast

h 07.00 am shuttle departure

h 08.00am arrival at the Exhibition Area

h 09.00am start of the competition until 07.30pm

h 07.30pm technical meeting of Commissioners/Judges Panel for vote check ups

h 0.30pm dinner at the Exhibition area

#### **Monday 22 January 2024**

h 05.30/06.15 breakfast

h 06.30 am shuttle departure

h 07.30am arrival at the Exhibition area

h 08.30 start of the competition until 16.00

h 05.00 pm awards ceremony

At the end buffet and return to the hotel

Note: please remember that all timings include the cleaning of the work areas, which must be left tidy within the indice.

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## TEAM ARGENTINA

### INGREDIENTS

#### VASCHETTA

##### Fondente with nibs

Ingredients	Quantity
Nibs infusionated milk	605grs
Sacarose	45grs
Dextrose	65grs
Inverted sugar	50grs
Babbi neutral	5grs
WPC 80	30grs
Valrhona Macae 62% chocolate	120grs
Valrhona Manjari chocolate	80grs
Total	1000grs

### PROCEDURE

Mix the dry elements.

Mix the liquid elements.

Mix both preparations and pasteurize.

Finally take the mix to the ice-cream maker

### INGREDIENTS

#### Nocciola

Ingredients	Quantity
Milk	605grs
Sacarose	50grs
Dextrose	80grs
Inverted sugar	80grs
Babbi neutral	5grs
WPC 80	30grs
Anselmi nocciola paste	150grs
Total	1000grs

### PROCEDURE

Mix the dry elements.

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Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

#### INGREDIENTS

30% Milk chocolate

Ingredients	Quantity
Babbi neutral	5grs
Dextrose	20grs
WPC 80	20grs
Low fat powder milk	25grs
Water	560grs
22-24% fat cocoa	10grs
70% chocolate	60grs
Milk chocolate	300grs
Total	1000grs

#### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

#### INGREDIENTS

Tangerine and mango gelatin

Ingredients	Quantity
Tangerine	205grs
Mango	87grs
Sugar	92,5grs
Trehalose	92,5grs
NH pectin	5grs
Lemon juice	30grs
Cointreau	5grs
Tangerine oil	4 drops
Osmantus flowers	20grs
Total	540grs

#### PROCEDURE

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Infusionate the tangerine juice with the osmantus flowers.  
Mix the sugars with the pectin and  $\frac{3}{4}$  parts of the fruits juice.  
Add the juice left and the maraschino. Finally add the lemon juice.  
To re-use warm up at 80/85°C with a final brix of 40/45.

#### Allergens

It contains	It may contain:
-Dairy -Dried fruits -Eggs	-Gluten

#### GELATO CAKE

Bigne method chocolate biscuit

#### INGREDIENTS

Ingredients	Quantity
Milk	135grs
Honey	45grs
Butter	35grs
Vainilla	2 units
Salt	0.7grs
Flour	35grs
Valrhona cocoa	6grs
Guanaja 70% chocolate	75grs
Milk	20grs
Eggs	55grs
Egg yolks	65grs
Baking powder	4grs
Rhum	8grs
Pastrurized egg white	200grs
Sugar	30grs
Powder albumin	4grs
Total	717,7grs

#### PROCEDURE

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Mix the milk, honey, salt, butter y vainilla and bring to boil.

Add the flour mix with the cocoa, stirring with a whisk and then add the chocolate.

Put the mix inside the cutter and add, little by little the milk, eggs, egg yolks mix, add also the cooked mix made earlier and finally the pistachio paste and the baking powder.

Skim gently the egg whites, sprinkle the sugar mixed with the powder albumin. Wisk it until it is stable but creamy.

Cook at 150°C for 18 minutes.

Chill immediately after coming out of the oven.

Chocolate croquant

#### INGREDIENTS

Ingredient	Quantity
Valrhona Manjari chocolate	35grs
Valrhona JIvara chocolate 40%	12grs
Vainilla bourbon	1u
Grape oil	17grs
Eclat D'or	69grs
Total	133grs

#### PROCEDURE

Melt the chocolate with the oil and the vainilla, mix with the Eclat D'or and spread over the stencil.

Pistachio, yuzu and almonds semifreddo

#### INGREDIENTS

Ingredients	Quantity
Base meringue	
Egg whites	120g
Glucose	40g
Sugar	60g
Trehalose	20g
Inulin	25g
Lemon zest	5g
Babbi Pistachio paste	200g
Sugar	100g
Yuzu juice	50g
35% cream	125g
Base meringue	170g
35% cream	350g
Total	1265grs

#### PROCEDURE

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For the base meringue bring the egg whites, the sugars, the inulin and the lemon zest and take them to 50/55°C.

Whip until obtaining a meringue.

Heat the 125g of cream and emulsify with the paste. Add the yuzu juice, the sugar, the meringue and finally the 350g of whipped cream.

Cassis gelatin

#### INGREDIENTS

Ingredients	Quantity
Cassis	292,5g
Sugar	92,5g
Treahlose	92,5g
Gelatin dough	30g
NH Pectin	5g
Lemon juice	12,5g
Cointreau	5g
Total	530grs

#### PROCEDURE

Mix the sugars with the pectin and  $\frac{3}{4}$  of the pulps.

Add the gelatin dough, the rest of the pulps and the Maraschino.

Finally add the lemon juice and the black liquid colorant.

To use it, take it to 80/85°C with 40/45 Brix.

Mango/tangerine gelatin

#### INGREDIENTS

Ingredients	Quantity
Tangerine	87g
Mango	205g
Sugar	92,5g
Treahlose	92,5g
Gelatin dough	30g
Pectin NH	5g
Lemon juice	12,5g
Cointreau	5g
Total	529,5grs

#### PROCEDURE

Mix the sugars with the pectin and  $\frac{3}{4}$  of the pulps.

Add the gelatin dough, the rest of the pulps and the Maraschino.

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Finally add the lemon juice and the black liquid colorant.

To use it, take it to 80/85°C with 40/45 Brix.

Red fruits gelatin

#### INGREDIENTS

Ingredients	Quantity
Red fruits	292,5g
Sugar	92,5g
Treahlose	92,5g
Pectin NH	5g
Lemon juice	12,5g
Cointreau	5g
Black liquid colorant	45 gotas
Total	500grs

#### PROCEDURE

Mix the sugars with the pectin and  $\frac{3}{4}$  of the pulps.

Add the rest of the pulps and the Maraschino.

Mix and finally add the lemon juice and the black liquid colorant.

To use it, take it to 80/85°C with 40/45 Brix.

Avatar 1 (Raspberry, strawberry, Granade, lima sorbet)

#### INGREDIENTS

Ingredients	Quantity
Raspberry	110g
Lime juice	10g
Grenade concentrated juice	40g
Strawberry	230g
Water	325g
Babbi Fruit base	15g
Sacarose	60g
Trehalose	70g
Dextrose	50g
Inulin	10g
Glucose 30DE	80g
Total	1000grs

#### PROCEDURE

Mix the dry elements.

Mix the liquid elements.

Mix both preparations and pasteurize.

Finally take the mix to the ice-cream maker

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### Avatar 2 (pineapple, mango and passion fruit sorbet)

#### INGREDIENTS

Ingredients	Quantity
Pineapple filtered juice	242g
Mango	415g
Passion fruit	35g
Water	53g
Babbi Fruit neutral	15g
Sacarose	120g
Glucose 30DE	70g
Dextrose	30g
Inulin	20g
Total	1000grs

#### PROCEDURE

- Mix the dry elements.
- Mix the liquid elements.
- Mix both preparations and pasteurize.
- Finally take the mix to the ice-cream maker

### Avatar 3 (Dragon fruit and almonds ice-cream)

#### INGREDIENTS

Ingredients	Quantity
Water	300g
Pitaya	200g
Avatar 4	100g
Almond paste	70g
Sugar	70g
Glucose 30DE	40g
Dextrose	40g
Inulin	25g
15 DE Maltodextrine	33g
Low fat powder milk	80g
WPC 80	5g
Salt	2g
Babbi Fruit base	15g
Neutral coconut oil	20g
Total	1000grs

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## PROCEDURE

- Mix the dry elements.
- Mix the liquid elements.
- Mix both preparations and pasteurize.
- Finally take the mix to the ice-cream maker

## Allergens

It contains
-Dairy
-Dried fruits
-Eggs
-Gluten

## MONOPORZIONE IN VETRO

Coco sorbet

## INGREDIENTS

Ingredients	Quantity
Water	205grs
Lemon juice	40grs
Coconut pulp	560grs
Coconut oil	50grs
Saccharose	45grs
Glucose	20grs
Dextrose	60grs
Inulin	10grs
Salt	2grs
Crème top 5 Babbi neutral	5grs
Black lemon	1gr
Haba tonka	1gr
Vainilla bean	1grs
Total	1000grs

## PROCEDURE

- Mix the dry elements.
- Mix the liquid elements.
- Mix both preparations and pasteurize.
- Finally take the mix to the ice-cream maker

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## Elixir

### INGREDIENTS

Ingredients	Quantity
Water	394grs
Cocoa pulp	240grs
Saccharose	60grs
Trehalose	30grs
Glucose	60grs
Dextrose	40grs
Inulin	30grs
22-24% cocoa	10grs
Valrhona MACAE 62 chocolate	130grs
Salt	1grs
Crème top 5 Babbi neutral	5grs
Total	1000grs

### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

## Strawberry sorbet

### INGREDIENTS

Ingredients	Quantity
Strawberry	725grs
Pineapple filtered juice	20grs
Deodorized cocoa butter	10grs
Universal 5 neutral	5grs
Saccharose	50grs
Trehalose	33,3grs
Dextrose	60grs
Inulin	30grs
30 DE dehydrated glucose	66,6grs
Total	1000grs

## Wine sauce

### INGREDIENTS

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Ingredients	Quantity
Riciotto della Valpolicella Dolce rosso wine	790grs
Sugar	150grs
Corn starch	50grs
Xanthan gum	10gr
Total	1000grs

#### PROCEDURE

Cook all the ingredients until boiling point.

Crispy almonds base

#### INGREDIENTS

Ingredients	Quantity
Almond paste	120grs
Valrhona Dulcey chocolate	200grs
Sunflower oil	50grs
Ice-cream cone dough	168grs
Salt	1.5grs
Anselmi almond milk	30grs
Total	570grs

#### PROCEDURE

Melt the chocolate with the almond paste.

Mix all the ingredients and pulverize in the Robot thermomix.

Spread inside a 3mm mold and freeze.

Cut and reserve in the freezer.

#### Allergens

It contains
-Dairy
-Dried fruits
-Eggs
-Gluten

#### SNACK DI GELATO AL CIOCCOLATO

Fondent chocolate snack

Fondent Macae/Manjari chocolate sorbet

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#### INGREDIENTS

Ingredients	Quantity
Water	483,3grs
Inverted sugar	70grs
Dextrose	80grs
Trehalose	70grs
Crème top 5 Babbi neutral	6grs
Salt	0,6grs
22/24% hydrated cocoa	80grs
Valrhona Macae 62 fondent	120grs
Valrhona Manjari chocolate	90grs
Total	1000grs

#### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

#### Tangerine sorbet

#### INGREDIENTS

Ingredients	Quantity
Universal 5 neutral	5grs
Cocoa butter	10grs
Sugar	40grs
Trehalose	90grs
Dextrose	50grs
30 DE glucose	30grs
Inulin	30grs
Tangerine juice	705grs
Water	40grs
Total	1000grs

#### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

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## Apricot compote

### INGREDIENTS

Ingredients	Quantity
Apricot	1120grs
Sugar	280grs
Trehalose	280grs
NH pectin	10grs
Lemon juice	1 unit
Citric acid	7,5grs
Water	7,5grs
Total	1705grs

### PROCEDURE

Warm the fruit, add the sugars with the pectin.

Bring to boil.

When it gets 50°brix, separate the fruit from the liquid and let it boil until it gets 65° brix.

## Spicy biscuit

### INGREDIENTS

Ingredients	Quantity
Milk	135grs
Honey	45grs
Butter	35grs
Vainilla	2 units
Salt	0.7grs
Flour	35grs
Spices mix	6grs
Valrhona cocoa	6grs
Guanaja 70% chocolate	75grs
Milk	20grs
Eggs	55grs
Egg yolks	65grs
Baking powder	4grs
Rhum	8grs
Pastrurized egg white	200grs
Sugar	30grs
Powder albumin	4grs
Total	724grs

### PROCEDURE

Whip the egg whites, adding the sugar little by little.

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Add the egg yolks and the melted butter.  
Incorporate some of the egg whites to lighten the mix and finally the flour.  
Spread over a tray and cook at 170° for 10 minutes approximately.

White chocolate snack

Passion fruit and white chocolate ice-cream

#### INGREDIENTS

Ingredients	Quantity
Water	559,7grs
Doppio conce passion fruit	40grs
Sacarose	35grs
Dextrose	15grs
30 DE glucose	45grs
Crème top 5 Babbi neutral	5grs
WPC 80	10grs
Non fat powder milk	40grs
Valrhona Opalys chocolate	250grs
Green pepper	0,3grs
Total	1000grs

#### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

Red fruits compote

#### INGREDIENTS

Ingredients	Quantity
Red fruits mix	1120grs
Sugar	280grs
Trehalose	280grs
NH pectin	10grs
Lemon juice	1 unit
Citric acid	7,5grs
Water	7,5grs
Total	1705grs

#### PROCEDURE

Warm the fruit, add the sugars with the pectin.

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Bring to boil.

When it gets 50°brix, separate the fruit from the liquid and let it boil until it gets 65° brix.

Pistachio biscuit

#### INGREDIENTS

Milk	94g
Honey	31g
Butter	23g
Flour	30g
Salt	1g
Babbi Pistachio paste	55g
Milk	12g
Eggs	37g
Egg yolks	44g
Baking poder	2,5g
Egg whites	140g
Sugar	19g
Powder albumin	2,5g
Total	491grs

#### PROCEDURE

Mix the milk, honey, salt, butter y vainilla and bring to boil.

Add the flour, stiring with a whisk and then add the chocolate.

Put the mix inside the cutter and add, little by little the milk, eggs, egg yolks mix, add also the cooked mix made earlier and finally the pistachio paste and the baking powder.

Skim gently the egg whites, sprinkle the sugar mixed with the powder albumin. Wisk it until it is stable but creamy.

Cook at 150°C for 18 minutes.

Chill immediately after coming out of the oven.

Salty pistachios

#### INGREDIENTS

Ingredients	Quantity
Water	930grs
Coarse salt	70grs
Pistachios	500grs
Total	1500grs

#### PROCEDURE

Mix the pistachios with the water and the salt.

Let it rest for a few minutes.

Filter and take to the oven at 150° until the are dry.

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## Cassis sorbet

### INGREDIENTS

Ingredients	Quantity
Red fruits pulp	400grs
Deodorized cocoa butter	10grs
Universal 5 neutral	15grs
Sacarose	120grs
Dextrose	60grs
Inulin	20grs
30DE glucose	60grs
Water	315grs
Total	1000grs

### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

## Pistachio croquant

### INGREDIENTS

Ingredient	Quantity
Valrhona Ivoire chocolate	26g
Grape oil	10g
Babbi Pistachio paste	28g
Eclat d'or	56g
Total	120g

### PROCEDURE

Melt the chocolate with the oil, add the pistachio paste.  
Extend at 2mm over the biscuit.

## Hukambi milk chocolate snack

## Hukambi milk chocolate ice-cream

### INGREDIENTS

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Ingredients	Quantity
Water	533,3grs
Dextrose	60grs
Inverted sugar	40grs
Crème top 5 Babbi neutral	5grs
WPC 80	20grs
Non fat powder milk	41,6grs
Valrhona MACAE 62 fondent chocolate	33,3grs
Valrhona HUKAMBI milk chocolate	266,6grs
Total	1000grs

#### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

#### Grenade/raspberry sorbet

#### INGREDIENTS

Ingredients	Quantity
Raspberry	220grs
Concentrated grenade juice	40grs
Universal 5 neutral	5grs
Sacarose	130grs
Dextrose	50grs
Inulin	10grs
30DE glucose	90grs
Water	455grs
Total	1000grs

#### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker

#### Panettone

#### INGREDIENTS

Ingredients	Quantity
Sourdough	300grs

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Flour	750grs
Egg yolks	125grs
Sugar	200g
Honey	25grs
Water	500grs
Butter	325grs
Pre-ferment	
Flour	500grs
Egg yolks	250grs
Salt	20grs
Honey	25grs
Sugar	250grs
Butter	175grs
Malt	7,5grs
Fragances	n/c
Variety of dried fruits	250grs
Raisins	750grs
Total	4450kgrs

## PROCEDURE

Pre-ferment: Mix the flour, yeast and water and knead until most of the flour is absorbed into the dough.

Next, add part of the egg yolks, the sugar and keep on kneading.

Add the butter and let it rest for 12 hours approximately between 27 and 29°.

For the final dough, knead the pre-ferment and the flour until most of the flour is absorbed by the dough.

Add gently the water, next add the other part of the egg yolks and mix everything until all the liquids are absorbed, and finally add the salt, the sugar and the honey.

Keep kneading and add the butter and the fragrances.

Finally add the fruits and let it rest in a warm place.

Cook at 180/190° for 50 minutes.

## ENTREE CON GELATO GASTRONOMICO

Olive oil sorbet

### INGREDIENTS

Ingredients	Quantity
Water	557grs
Oilve oil	180grs
Neutral coconut oil	20grs
Dextrose	100grs
18 DE Maltodextrine	80grs

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Citric fiber	20grs
Inulin	20grs
WPC 80	15grs
Salt	3grs
Crème top 5 Babbi neutral	5grs
Total	1000grs

#### PROCEDURE

Mix the dry elements.  
Mix the liquid elements.  
Mix both preparations and pasteurize.  
Finally take the mix to the ice-cream maker.

Baba ganoush almonds

Baba ganoush

#### INGREDIENTS

Ingredients	Quantity
Eggplant	2 units
Tahine paste	20grs
Olive oil	10grs
Total	450grs

#### PROCEDURE

Cut the eggplant in half, and cut also the pulp.  
Spread with olive oil. Take to the oven covered with aluminum foil .  
Cook for 20 minutes.  
Retire the pulp from the peel, add the tahine paste and process.  
Pass through a sieve.

Rice croquant

#### INGREDIENTS

Ingredients	Quantity
Rice flour	120grs
Butter	30grs
Eggs	25grs
Isomalt	15grs
Salt	3grs
Total	193grs

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## PROCEDURE

Whip the butter and mix with the rest of ingredients. The result must be a soft mix.  
Refrigerate for 30 minutes before using.  
Extend over a silicon sheet and bake for 10 minutes at 160°.

Almonds biscuit

## INGREDIENTS

Ingredients	Quantity
Almonds flour	145grs
Powder sugar	65grs
Eggs	2 units
Egg whites	3 units
Powder sugar	80grs
Total	500grs

## PROCEDURE

Whip the eggs with the powder sugar, and then add the almonds flour.  
In another bowl whip the egg whites with the powder sugar and add gently the baking flour.  
Unite both preparations and add the melted butter.  
Place over a tray and cook at 200° for 12 minutes.

Truffle potato

Potato

## INGREDIENTS

Ingredients	Quantity
Potato	200grs
Truffle butter	10grs
Sea salt	3grs
Total	213grs

## PROCEDURE

Cut the potatoes and form little ships  
Take to the vacuum bag with the salt and the butter.  
Poach for 25 minutes and refrigerate.

Truffle cream

## INGREDIENTS

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Ingredients	Quantity
Truffle	10grs
Cream	100grs
Milk	30grs
Egg yolks	2 units
Sea salt	3grs
Total	163grs

#### PROCEDURE

Infusionate the truffle into the milk for 12 hours.  
Take to 65° the cream, the milk and the egg yolks.  
Filter and keep at the correct temperature to serve.

Carrot, apple and gorgonzola cheese

Carrot and pickled apple

#### INGREDIENTS

Ingredients	Quantity
Purple carrots	200grs
Green apples	80grs
Rice wine	8grs
Salt	5grs
Total	293grs

#### PROCEDURE

Cut the carrots and apples in a tiny brunoise.  
Mix with the rice wine and the salt.  
Put inside a jar. Let it ferment for using.

Gorgonzola cheese cream

#### INGREDIENTS

Ingredients	Quantity
Gorgonzola cheese	150grs
Milk	300grs
Cream	100grs
Xanthan gum	5grs
Total	555grs

#### PROCEDURE

Infusionate the cheese into the milk for 12 hours. Filter.  
Mix the cream with the milk and the xanthan gum.  
Take this mix to 85° for 8 minutes. Refrigerate.

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Add the cream chees into a siphon, add two gas charges.  
Keep at a water bath until serving.

#### Allergens

It contains
-Dairy
-Dried fruits
-Eggs
-Gluten

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## TEAM GERMANY

### DECORATED TRAY "Born in the Alps"

#### INGREDIENTS

#### Gelato with Cocoa Mass Manjari Valrhona 100%

Allergens: Milk, Hazelnut, Almond

GRAMS	INGREDIENTS
601	Milk 3,5%
99	Fresh Cream 33%
22	Nocciola Piemonte IGP paste Babbi
23	Mandorla Suprema paste Babbi
24	Cocoa powder 22/24
20	Cocoa mass Manjari Valrhona
88	Sucrose
57	Dextrose
47	Skimmed milk powder
5	Fiber mix
14	Honey
TOT. 1000	

#### PROCEDURE

Cocoa mass ice cream with hazelnut and almond:  
mix all the powders with the milk and honey and pasteurize at 92°. Dissolve the cocoa mass in the boiling mixture and cool. Add the cream, hazelnut paste and almond, mix and freeze.

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## INGREDIENTS

### White chocolate Opalys 33% with almond

Allergens: **Milk, Almond**

Grams	Ingredient
663	Milk 3,5%
50	Fresh cream 33%
45	Skimmed milk powder
15	Inulin xl
111	Sucrose
35	Dextrose
7	Fiber mix
44	Valrhona Opalys 33%
30	Avola almond milk pure paste Anselmi
TOT. 1000	
50	Almond crunch (25g crushed almonds,25g sucrose)

## PROCEDURE

White chocolate and almond ice cream:

mix all the powders and pasteurize at 65°C with milk. Melt the white chocolate in the hot mixture and cool. Add the almond paste and the fresh cream and freeze. Variegate with almond crunch.

## INGREDIENTS

### Pumpkin seed oil gelato

Allergens: **Milk**

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Grams	Ingredient
125	Pumpkin seed oil
625	Milk 3,5%
110	Sucrose
73	Dextrose
7	Fiber mix
20	Proteins WPC80
40	Skimmed milk powder
TOT. 1000	

#### PROCEDURE

Pumpkin seed oil ice cream: mix all the powders with the milk and pasteurize at 65°C. Add the pumpkin seed oil to the cold mixture and freeze

#### INGREDIENTS

##### Fennel seeds - Orange - Kalamansi Gel

Allergens: - -

Grams	Ingredient
250	Fresh orange juice
250	Kalamansi juice
150	Sucrose
260	Dextrose
9	Fiber mix
8	Fresh lemon juice
70	Water
3	Fennel seeds
TOT. 1000	

#### PROCEDURE

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Bakery and the Coffee World

20-22 JANUARY 2024  
RIMINI EXPO CENTRE, ITALY

Mix all ingredients and bring to a boil.

## INGREDIENTS

### Pine nut/pumpkin seed crunch:

Allergens: **Pine nut**

Grams	Ingredient
300	Pumpkin seeds
300	Pine nuts
350	Sucrose
50	Honey
TOT. 1000	
	Pinch of salt

## SINGLE PORTION IN GLASS "A hike in the Alps"

## INGREDIENTS

### Walnut semifreddo

Allergens: **Walnut, Milk**

Grams	Ingredient
300	Flexi Gr Palm free Disaronno Ingredients
620	Milk 3,5%
80	Walnut paste Sorrento Prodotti Stella (Disaronno)
TOT. 1000	

## PROCEDURE

Whip milk and flexi gr Palm free in a planetary mixer. Add the walnut paste and freeze in a blast chiller.

## Cow Ricotta Gelato with honey

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Allergens: **Milk**

Grams	Ingredients
410	Milk 3,5%
110	Fresh cream 33%
75	Sucrose
65	Dextrose
50	Honey
250	Fresh cow Ricotta
7	Fiber mix
33	Skimmed milk powder
TOT. 1000	
3 drops	Mountain pine oil

## PROCEDURE

Mix all the powders with the milk and pasteurize at 65°C. Cool. Add fresh ricotta, honey and mountain pine and freeze.

## Pâte Brisée sucrée

Allergens: **Milk, Flour, Egg**

Grams	Ingredient
250	Butter
62	Sucrose
125	Water
500	Soft flour
62	Egg yolk
1	Salt
TOT. 1000	

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**SIGEP**  
THE DOLCE WORLD EXPO

### Financier

Allergens: Milk, Almond, Flour, Egg

Grams	Ingredient
272	Butter
217	Brown sugar
141	Almonds
98	Spelt flour Type 630
272	Egg whites
TOT. 1000	

### Forest fruit compote

Allergens: - -

Grams	Ingredient
656	Forest fruit
40	Lemon juice
232	Sucrose
40	Dextrose
22	Inulin xl
10	Fiber mix
TOT. 1000	

### PROCEDURE

Mix all the ingredients and bring to a boil.

### GELATO CAKE „Lumberjack at work“

#### INGREDIENTS

#### Pistachio gelato with PistacchioVerde di Bronte DOP Babbi

Allergens: Pistachio, Milk

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Grams	Ingredient
125	Pisyacchio verde di Bronte DOP Babbi
625	Milk 3,5%
110	Sucrose
73	Dextrose
7	Fiber mix
20	Proteins WPC80
40	Skimmed milk powder
TOT. 1000	

#### PROCEDURE

Mix all the powders with the milk and pasteurize at 65°C. Add the Pistachio paste to the cold mixture and freeze.

#### Gelato with Creme de Gruyere

Allergens: **Milk**

Grams	Ingredient
520	Milk 3,5%
100	Sucrose
90	Dextrose
33	Skimmed milk powder
7	Fiber mix
250	Creme de Gruyere
TOT. 1000	

#### PROCEDURE

Mix all the powders with the milk and pasteurize at 65°C. Add the Creme de Gruyere to the cold mixture and freeze.

#### Citrus and Herbs Sorbet

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Allergens:

Grams	Ingredients
434	Water
140	Lemon Juice
60	Lime Juice
205	Sucrose
72	Dextrose
23	Inulin XL
8	Coriander
9	Tarragon
9	Dillweed
10	Mint
10	Chervill
10	Fiber mix
TOT. 1000	

## PROCEDURE

Mix all the powders and add them to the water, mix and pasteurize at 65°C. Allow to cool and add the lemon and lime juice. Stir. Add the herbs and mix. Strain and freeze

## Meringue

Grams	Ingredient
500	Egg whites
300	Sugar

Add sugar gradually while whisking. Incorporate sugar into the fully whipped meringue. Spread the meringues bases in a shape, 5mm thick using a template. Bake the bases at 130 C with the Oven Door slightly ajar. The temperature should decrease to 100 C within 30 Minutes

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**GELATO SNACKS „The treasures of the forrest“**

**Snack 1:**

**INGREDIENTS**

**Chocolate short crust**

Allergens: **Milk, Flour, Egg**

Grams	Ingredient
431	Soft flour
36	Cocoa powder 22/24
287	Butter
72	Egg yolk
144	Sucrose
29	Vanilla sugar
1	Salt
TOT. 1000	

**Poppy seeds Bisquit**

Allergens: **Milk, Egg, Flour**

Grams	Ingredient
98	Whole egg
245	Sucrose
261	Soft flour
13	Vanilla sugar
196	Milk 3,5%
98	Sunflower oil
7	Backing soda
81	Poppy seeds
1	Salt

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Grams	Ingredient
TOT. 1000	

**Gelato with Macae 62% and Cocoa Mass Manjari Valrhona 100%**

Allergens: **Milk**

Grams	Ingredient
606	Milk 3,5%
99	Fresh Cream 33%
50	Macae 62%
24	Cocoa powder 22/24
20	Cocoa mass Araguani Valrhona
92	Sucrose
57	Dextrose
47	Skimmed milk powder
5	Fiber mix
TOT. 1000	

**PROCEDURE**

Mix all the powders with the milk and honey and pasteurize at 92°. Melt the cocoa mass and dark chocolate in the boiling mixture and cool. Add the cream, mix and freeze

**Tangerine gel**

Allergens: - -

Grams	Ingredient
500	Fresh tangerine juice
150	Sucrose

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Grams	Ingredient
263	Dextrose
9	Fiber mix
8	Fresh lemon juice
70	Water
TOT. 1000	

#### PROCEDURE

Mix all the ingredients and bring to a boil.

#### Snack 2:

#### Valrhona Dulcey 35% infused with coffee beans

Allergens: **Milk, Almond**

Grams	Ingredient
663	Milk 3,5%
50	Fresh cream 33%
45	Skimmed milk powder
15	Inulin xl
111	Sucrose
35	Dextrose
7	Fiber mix
74	Valrhona Dulcey 35%
TOT. 1000	
40	Coffee beans for the infusion

#### PROCEDURE

mix all the powders and pasteurize at 65°C with the milk. Add the coffee beans and let it rest for 2 hours. Melt the Dulcey chocolate and add it to the mixture. Add the cream and freeze.

#### Sour cherry gel

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**Allergens: - -**

Grams	Ingredient
450	Cherry puree
150	Sucrose
263	Dextrose
9	Fiber mix
8	Fresh lemon juice
120	Water
TOT. 1000	

**PROCEDURE**

Mix all the ingredients and bring to a boil.

**Coffee-chocolate short crust**

Allergens: **Milk, Flour, Egg**

Grams	Ingredient
431	Soft flour
33	Cocoa powder 22/24
7	Instant coffee
287	Butter
72	Egg yolk
140	Sucrose
29	Vanilla sugar
1	Salt
TOT. 1000	

**Mountain blossom petals Bisquit**

Allergens: **Flour, Eggs**

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Grams	Ingredient
500	Whole eggs
274	Sucrose
3	Salt
204	Soft Flour
18	Backing soda
1	Dried mountain blossom petals
TOT. 1000	

**Snack 3:**

**Valrhona Hukambi 53% gelato**

Allergens: **Milk**

Grams	Ingredient
700	Milk 3,5%
30	Skimmed milk powder
83	Sucrose
50	Dextrose
7	Fiber mix
130	Valrhona Hukambi 53%
TOT. 1000	

**PROCEDURE**

Mix all the powders and pasteurize together with the milk at 65°C. Melt the chocolate in the hot mixture. Allow to cool and freeze.

**Apricot/pink pepper gel**

Allergens: - -

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Grams	Ingredient
480	Apricot puree
150	Sucrose
263	Dextrose
9	Fiber mix
8	Fresh lemon juice
90	Water
TOT. 1000	

### PROCEDURE

Mix all the ingredients and bring to a boil.

### Pistachio Sable

Allergens: **Pistachio, Flour, Egg**

Grams	Ingredient
303	Soft flour
150	Sucrose
152	Pistachios
227	Butter
77	Pistachio paste verde di Bronte DOP Babbi
91	Whole egg
TOT. 1000	

### Pistachio Bisquit

Allergens: **Pistachio, Milk, Egg, Flour**

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Grams	Ingredient
98	Whole egg
245	Sucrose
261	Soft flour
13	Vanilla sugar
196	Milk 3,5%
98	Sunflower oil
7	Backing soda
81	Pistachios
1	Salt
TOT. 1000	

## ENTRÉE

### Olivoil gelato

Allergens: **Milk**

Grams	Ingredient
120	Olivoil
627	Milk 3,5%
112	Trealose
7	Dextrose
4	
7	Fiber mix
20	Fresh Cream 33%
40	Skimmed milk powder
TOT. 1000	

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RIMINI EXPO CENTRE, ITALY

## PROCEDURE

Oliveoil ice cream: mix all the powders with the milk and pasteurize at 65°C. Add oil and fresh cream to the cold mixture and freeze

## KROKETTE

POTATO, BEEF, BISCUITS, JUS, BREADCRUMBS, EGG, FLOUR, MOUNTAIN CHEESE, MICRO HERBS, PARSLEY  
**Allergen: GLUTEN, EGG, MILK, CELERY, SULPHUR AND SULFITES**

## FISH

PICKLED BEETROOT, BROOK TROUT, BLINI, OLIVE OIL, BROOK TROUT, CAVIAR, LIME, CREAM, SORREL, OXALIS

**Allergen: GLUTEN, EGG, FISH, MILK, SULPHUR AND SULFITES**

## CHEESE CONE

BREAD CHEESE ESPUMA ROWAN BERRY CHEESE CRUNCH YARROW

**Allergen: GLUTEN, MILK, NUT, SULPHUR AND SULFITES**

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## TEAM CINA

### INGREDIENTS

#### Gelato cake:

##### Pistachio sponge

Marzipan	600g
Sugar	94g
Egg	590g
Cake flour	112g
Baking powder	7.5g
Butter	187g
Babbi Pistachio paste	56g
Babbi Pistachio powder	75g

#### \*PROCEDURE:

Mix the marzipan and sugar with eggs .and all powder to mix, then and the melted butter with pistachio paste and less green coloring ,bake 180 °C 10-12mins

#### Sable

Butter	300g
Sugar	250g
Egg yolk	120g
Salt	8g
Baking powder	22g
Cake flour	380g
Lemon zest	10g

#### \*PROCEDURE:

Mix butter with sugar salt and Egg yolk. And the all powder with lemon zest, freeze it then rolling it to cut, bake 160°C 12-13mins.

#### Roselle mixed berries sorbet

Strawberries puree	500g
blackberry puree	200g
Roselle	100g
Sugar	140g
Dextrose	40g
Maltodextrin	15g
Babbi Stabilize	5g

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**\*PROCEDURE:**

Mix all puree with reseller and sugar with Dextrose. Maltodextrin. Stabilize hand bland it, then stir it to sorbet, squeeze into the mold to freezer it for next step!

**Saffron pineapple parfait.**

Egg Yolk	150g
sugar	120g
water	40g
passion puree	100g
pineapple puree	300g
ginger puree	50g
gelatin	10g
whipping cream	500g
saffron	5g

**\*PROCEDURE:**

Boil syrup with saffron infused flavor then boil to 121°C, put it with egg yolk to make the mixture. Melted all puree with gelatin and the whipping cream,

**Coconut gelato**

Milk	650g
Coconut puree	500g
Trimoline	100g
Glucose syrup	200g
Sugar	150g
Babbi Stabilize	12.5g
MONTEBIANCO PROLAT milk proteins	75g
Egg yolk	350g
Cream	1000g

**\*PROCEDURE:**

Mix milk with coconut puree and trimoline, glucose syrup boil to 45 °C, then and all sugar with stabilize and milk powder, and egg yolk and cream. boil to 83 °C. cool down the temperature to 4 °C, full emulsification it then uses Gelato machine to stir it.

**Crisp Feuilletine**

Valrhona Hukambi 53% Milk chocolate	150g
Feuilletine	150g

**\*PROCEDURE:**

temperature milk chocolate, mix with feuilletine the put it on the sponge to freezer it

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### Clear glaze

Water	620g
Glucose	320g
Sugar	840g
Pectin NH	30g
Gelatin mass	196g

#### \*PROCEDURE:

Boil water and glucose to 40 °C, and the sugar with pectin NH Keep boil to 100°C, hand bland it then cools done the temperature at 45 °C To use it.

### Roselle mixed berries sorbet

Strawberries puree	1000g
blackberry puree	200G
Roselle	100g
Water 200Sugar	140g
Dextrose	40g
Babbi Stabilize	10g

#### \*PROCEDURE:

Roselle mixed berries sorbet: Mix all puree with reseller and sugar with Dextrose. Maltodextrin. stabilizer hand bland it, then stir it to sorbet, squeeze into the mold to freezer it for next step!

### Chocolate gelato

milk	3300g
Babbi milk powder	76g
sugar	370g
Trimoline	250g
Valrhona Macae 62% chocolate	250g
Valrhona Dulcey 35% chocolate	225g
Babbi stabilizer	22g
Oolong tea	40g

#### \*PROCEDURE:

Boil Milk and Oolong tea infuse 30 minis, then strain it. Rescale the milk and Trimoline boil to 45 °C, and the sugar with stabilizer and milk powder, boil it to 83°C, And chocolate then hand bland it, full emulsification it then use Gelato machine to stir it.

### Yunnan tea leaf with Moutai gelato. 糯米香茅台

Milk	1000g
Sugar	150g
glucose powder	60g
Cream	350g
Babbi stabilizer	6g

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yolk	50g
Yunnan Tea Leaf	10g (糯米香叶)
Moutai	10g

**\*PROCEDURE:**

Boil Milk with Yunnan tea leaf infuse 30 minis, then strain it. Rescale the milk boil to 45 °C, and the sugar with stabilizer and glucose powder. egg yolk, boil it to 83°C, full emulsification it ,then cool down the temperature to 4 °C, full emulsification it then use Gelato machine to stir it .

**Savory olive gelato**

**Shrimp crunchy**

Shrimp	100g
Warm water	50g
Seasoning	2g
Sesame oil	32g
Sugar	4g
Cornstarch	96g
Water	82g
Dry salted shrimp	8g

**\*PROCEDURE:**

Mix all the ingredients by using robot coupe.

Pipe into the mold, bake at 140 for 4minutes.then brush the Sesame oil on the surface, bake at 180 for 6minutes.

**Chive green oil**

Fresh chive leaves	100g
Olive oil	350g

**Huangjiu Chinese rice wine Gel**

Water	50
Chinese rice wine	50g
Salt	1g
Agar	2g
Gelatin mass	8g

**\*PROCEDURE:**

Mix all the ingredients and pour on the baking tray. Let it Settle in the fridge.

Blend the chive leaves and olive oil together then do the filtration.

**Topping:**

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Garlic chilly sauce  
Cheese sauce  
Yellow flower decoration

#### **Yunnan seasoning baguette**

Bread flour 150g  
Water 150g  
Yeast 2g  
Oil 5g  
Rice vinegar Garlic 30g  
Provence seasoning 5g

Topping:

Pickle passion fruit skin  
Passion fruit seed  
fresh Celery leaves decoration

#### **\*PROCEDURE:**

Put everything in the mixer stir well. Then move the dough in to the fermentation machine. Take the dough out and fold every 30 minutes, repeat this folding step 3 times. Bake at 220 centigrade. 30 gram each.

#### **Parmesan cheese cookie**

Cake flour 125g  
Parmesan Cheese 100g  
Butter 125g  
Egg 30g  
Salt 1g  
Black pepper 4g

#### **\*PROCEDURE:**

Mix all the ingredients and shape the dough in to leaf shape. Bake at 165 centigrade.

#### **Yunnan ham onion sauce**

Yunnan ham 100g  
Onion 100g  
Egg yolk 40g  
Butter 30g

#### **\*PROCEDURE:**

Fry the onion and chopped Yunnan ham using gentle heat. Cool it to room temperature then use blender blend it till smooth. Then add 2 egg yolks continue blending. Stop the machine when the mixture become creamy and smooth. Settle in the fridge for later use.

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Filo leaves \*4  
Olive oil  
Pistachio crunches  
Microwave Basil leaves

#### Olive gelato

Water 610g  
Milk powder 90g  
Sugar 140g  
Glucose powder 55g  
lemon zest 30g  
Babbi Stabilizer 4g  
SOSA Natur EMUL 5g

#### \*PROCEDURE:

Add the sugar, stabilizer, Sosa natur emul and milk powder into the mixture of Boiled water and glucose powder. Blend the olive oil into the liquid while it's still hot. Cool down to the room temperature and put in the fridge wait till settle.

#### Meringue sphere with white Chocolate Berries gelato

##### White chocolate gelato

Milk 500g  
cream 85g  
Sugar 50g  
Egg yolk 51g  
Strawberry puree 45g  
Glucose 35g  
Invert sugar 17g  
Valrhona Opalys 33% 80g  
Frozen raspberry 100g  
Babbi Stabilizer 3g  
Lemon juice 10g

#### \*PROCEDURE:

Boil milk cream glucose invert sugar then pour into the mixture of sugar and egg yolk, add the gelato satabilizer and Valrhona Opalys 33% cool down to the room temperature after the filtration. Use hand-blender to blend the strawberry puree, frozen raspberry and lemon juice. Settle in the fridge.

#### Lavender Vanilla cream

Mascarpone 50G  
Bailey liquor 5g

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**SIGEP**  
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20-22 JANUARY 2024  
RIMINI EXPO CENTRE, ITALY

Cream 250g  
Vanilla stick 1 pc  
Lavender dry flower 8g

**\*PROCEDURE:**

Lavender cream: Whip up all the ingredients by mixer.

**Meringue shell**

Egg white powder 10g  
Water 40g  
Lemon juice 10g  
SOSA XANTANA 1g  
Sugar 40g  
Icing sugar 40g

**\*PROCEDURE:**

Pour the ingredients in to the mixer except icing sugar, whip 5 minutes then use spatula fold the icing sugar and

Bake at 90 centigrade 100 minutes.

**White chocolate dipping**

Valrhona Opalys 33% 50g  
Valrhona Manjari 100% 50g  
Grapeseed oil 5g

**\*PROCEDURE:**

Melt all the ingredients by microwave and temper to 50 centigrade.

Decoration: fresh raspberry & mint & yuzu bubble

**Maca 62% Dark chocolate gelato with chocolate Souffle tart**

**Maca 62% chocolate gelato**

Milk 3300g  
Milk powder 75g  
Sugar 360g  
Trimoline 250g  
Valrhona Macae 62% 950g

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Babbi Stabilizer	22g
Litsea cubeba oil	2g

**\*PROCEDURE:**

Boil milk, trimoline. then add sugar, stabilizer and milk powder. Use hand-blender mix the Valrhona choc with the previous liquid mixture. Do the filtration.

**Chocolate tartelet**

Butter	160g
Brown sugar	120g
Salt	2g
Eggs	68g
Almond powder	40g
Cake flour	280g
Babbi Coco powder	35g

**\*PROCEDURE:**

Mix all the ingredients and shape it by using molds. Bake at 155 centigrade, around 12minutes.

**Macaes 62% Chocolate souffle**

Valrhona Macae 62%	75g
Butter	45g
Yolks	80g
Whites	140g
Babbi cocoa powder	15g
sugar	58g

**\*PROCEDURE:**

Melt the valrhona chocolate and butter, add cocoa powder stir well then add egg yolks mix until smooth,

Whip the egg white with sugar until fine and smooth, fold the whipped egg white into the chocolate mixture.

Pipe into the tart and bake at 180 centigrade around 6mins.

Hazelnut parline

Valrhona Hukambi 53% milk chocolate decoration

**Cocoa nibs crisp**

Sugar	94g
Glucose	31g
Butter	78g
Milk	31g

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NH	2g
Cocoa nibs	94g

**\*PROCEDURE:**

Put sugar, glucose, butter, milk and NH in the saucepan, and boil them to 105 centigrade. Add cocoa nibs into the sauce pan, fold till the cocoa nibs wrap by the sugar.

Press with the rolling pin, shape it flat. Bake at 180 centigrade, 6minutes.

**Cold brew coffee gelato with ginger cream**

**Ginger white chocolate Chantilly**

Cream	125g
Milk	125g
Ginger	50g
Egg yolk	50g
Sugar	50g
Gelatin	2g
Valrhona Dulcey 35%	220g

**\*PROCEDURE:**

Heat the mixture of cream, milk, ginger, sugar and egg yolk to 80 centigrade then do the filtration. Use hand-blender to mix the gelatin and Valrhona white chocolate well with the previous liquid.

**Cold brew coffee dulce chocolate gelato**

Water	250g
Brew Coffee liquid	220g
Sugar	40g
Glucose powder	34g
Babbi Stabilizer	2.5g
SOSA Natur EMUL	3.5g
Kalhua	7g
Valrhona Dulcey 35%	60g
Milk powder	56g

**\*PROCEDURE:**

Mix sugar, stabilizer and Sosa natur emul well, then add it into the boiled water, cold brew coffee and glucose powder mixture. Add the Valrhona white chocolate, kalhua and milk powder at last. Settle in the fridge after the filtration.

**Coffee shape crunchy cookie**

Butter	175g
icing sugar	95g
Salt	2.5g

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T55 flour	280g
Almond powder	32.5g
Eggs	45g

**\*PROCEDURE:**

Mix all the ingredients by using robot coupe then shape it by using tube. Set 160 centigrade and bake around 12minutes.

**Caramel almond pound cake**

Butter	118g
Brown sugar	88g
Glucose	43g
Salted butter caramel	48g
bread flour	102g
Baking powder	2.5g
Almond flour	75g
Eggs	114g
Cream	23g

**\*PROCEDURE:**

Mix all the ingredients well and bake at180 centigrade around 18minutes.

**White chocolate dipping**

Valrhona Opalys 33% white chocolate	50g
Valrhona Manjari cocoa 100%	50g
Grape seed oil	5g

**\*PROCEDURE:**

Melt all the ingredients by microwave and temper to 50 centigrade.

**Gelato glass cup**

**Calamansi skin butter crisp with filo crisp**

**Crisp tulies**

Butter	25g
Cake flour	25g

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Egg white	25g
Sugar	25g
Salt	1g

**\*PROCEDURE:**

Mix all the ingredients and bake at 140 centigrade around 8min.

**Pistachio gelato**

Milk	3108g
Milk powder	210g
Anselmi Pistachio Paste (with chlorophyll)	400g
sugar	609g
Glucose powder	168g
Invert sugar	111g
Cream	1116g
Egg yolk	168g
Babbi stabilizer	18g

**\*PROCEDURE:**

Mix milk, sugar, glucose powder, invert sugar, cream and egg yolk in the saucepan, heat the mixture to 80 centigrade. Use hand-blender mix the ice cream Stabilizer, milk powder and pistachio jam well into the previous mixture.

**Rosemary dry gin granite**

Rosemary	15g
Gin	200ml
Sugar	200g
Water	1000ml

**\*PROCEDURE:**

Melt the sugar with water then add dry gin mix well. chop the rosemary in small pieces then immerse in to the liquid for 30mins. Filter out the rosemary then settle in the frozen fridge.

**Vanilla parfait**

Sugar	37g
Glucose	20g
Invert sugar	75g
Whipped egg white	50g
Cream	100g
Vanilla stick	7.5g

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Egg yolk 60g  
Whipped cream 150g  
Candy pine seed

**\*PROCEDURE:**

Boil sugar, glucose and invert sugar to 121 centigrade and pour in to whipping egg white. Heat cream, egg yolk and vanilla to 80 centigrade. Mix well then add whipped cream. Fold the candy pine seed into the mixture, then settle in the fridge.

**Strawberry Anise citrus**

Orange puree 100g  
Raspberry puree 70g  
Anise 1g  
Cinnamon stick 1g  
Brown sugar 20g  
Neroli essence 2g  
Orange 3pcs

**\*PROCEDURE:**

Mix all the ingredients (except orange) and boil until 100 centigrade. Peel the orange pulp, vacuumize the pulp and the sauce. Cool down and settle in the fridge.

**Decoration:**

Yuzu bubble  
Fresh Calamansi skin  
Filo crisp

**Almonds Nougatine**

Glucose 600g  
Sugar 500g  
Slice almond 200g  
Poppy seeds 50g  
Pumpkin seeds 100g  
Butter 55g  
Vanilla stick 1 pc

**\*PROCEDURE:**

In a saucepan, melt the glucose at low heat, keep stirring, it shouldn't be boiled at this step, Add the sugar gradually, keep stirring, cook the sugar to get a clear and light caramel color, Once get the color, remove from heat, combine butter, vanilla and all the nuts with caramel, Pour on the baking tray immediately, set aside in the 140C oven, extend the mixture with rolling pin, cut into the shapes needed, when is completely cooled down, stock in a dry place

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## TEAM TAIPEI CINESE

### PINEAPPLE MINT COULIE

Mix with pineapple puree, glucose syrup, glucose powder and mint together.

Heating till sugar melts.

Adding gelatin.

Sieving with silk socks.

Pineapple puree	226
Glucose powder	80
Glucose syrup	70
Gelatin	20
Mint	10

### RASPBERRY COULIE

Mix with raspberry puree, strawberry puree, glucose syrup and glucose powder together. And

Heating till sugar melts.

Adding gelatin.

Raspberry puree	100
Strawberry puree	200
Glucose syrup	24
Glucose powder	9
Sugar	30
Gelatin	9.6

### RASPBERRY PARFAIT

1 Heating, trehalose, glucose syrup and DITA till 118 degree.

2 Adding whipping egg white.

3 Stirring cream cheese and raspberry puree and mix with cream and whipping egg white.

Egg white	120
Trehalose	90

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Glucose syrup	120
DITA	80
Meringue	230
Raspberry puree	230
Cream chesse	80
Cream	20

### **PINEAPPLE MANGO SORBET**

Sugar, glucose powder, stabilize and water heating till 82 degree. Mix together with puree after cooling.  
Pouring all to the gelato machine

Sugar	233
Trehalose	700
water	380
Passion fruit puree	155
Mango puree	1258
BABBI FRUTTAFRUTTA MANGO (CON PEZZI)	156
Pineapple puree	1258
Stabilize	10.8

### **MINT LEMON JAM**

Heating with lime puree, lemon puree, yuzi juice, pineapple puree, lemon peels, raw sugar, sugar and glucose powder till sugar melts.

Adding mints.

Lime puree	50
Lemon puree	32
Yuzi juice	12
Pineapple puree	171
Water	45
Lemon peel	2
Raw sugar	54
Sugar	63
N.H.pectin	3.4

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Mint	13
Glucose powder	12

### COCONUT GELATO

Stirring sugar, stabilize, invert sugar and milk power together and mixing with milk, cream, egg yolk and vanilla.

Heating till 82 degree.

Adding coconuts puree and coconuts wine after cooling.

Pouring all to the gelato machine.

Sugar	210
Stabilize	13.2
Egg yolk	187
Milk	109
Cream	796
Invert sugar	140
Skimmed Milkpower	125
Water	484
Coconut puree	1911
BABBI LATTE LATTE COCCO	179
Coconut wine	7.8
Vanilla	4

### CRUNCH

Melting white chocolate.

Mixing with hazelnut paste, almond paste and pailletefeuilleline together.

White chocolate	39
Almond paste	28
Hazelnut paste	28
Paillete feuilleline	84

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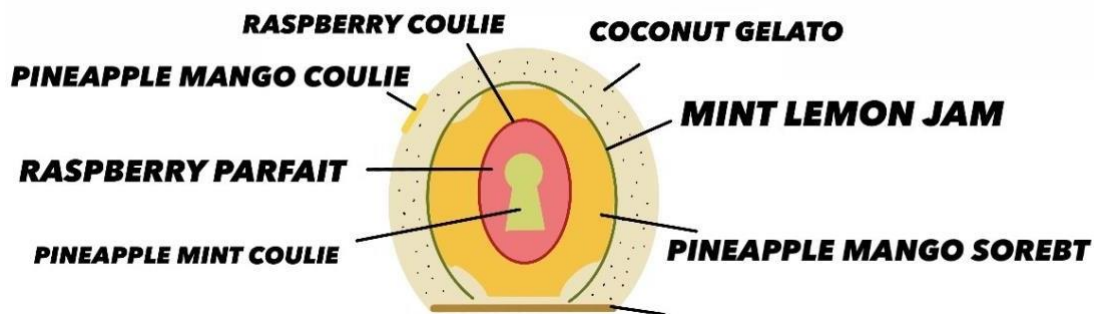
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## **PINEAPPLE MANGO COULIE**

1.Heat the fruit puree and sugar, remove from heat and add gelatine to dissolve

pineapple puree	200
Mango puree	200
Dextrose	32
Glucose powder	12
Sugar	40
Gelatin	38



## LYCHEE PARFAIT

Stirring with lychee puree, raspberry puree and yogurt.

Whipping cream.

Mixing with whipping cream, meringue and purees.

Lychee puree	40
Raspberry puree	80
Yogurt	30
Valrhona Opalys	35
Cream	184
Meringue	140

## **CASSIS COULIS**

Mixing sugar and NH pectin.

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Boiling with lychee puree, passion fruit puree, glucose syrup, sugar and NH pectin.  
Adding DITA after cooling.

Cassis puree	80
Lychee puree	70
Sugar	40
NH pectin	3
Glucose syrup	9
DITA	10

### LYCHEE YOGURT GELATO

Mixing with stabilize, sugar, glucose powder and milk together.  
Heating till 82 degree.  
Mixing with chocolate.  
Adding yogurt and lemon juice after cooling.  
Pouring all to the gelato machine.

Stabilize	7.3
Sugar	148
Glucose powder	74
Milk	185
Valrhona Opalys	185
Yogurt	554
Lychee puree	517
Cream	332

### CRUNCH

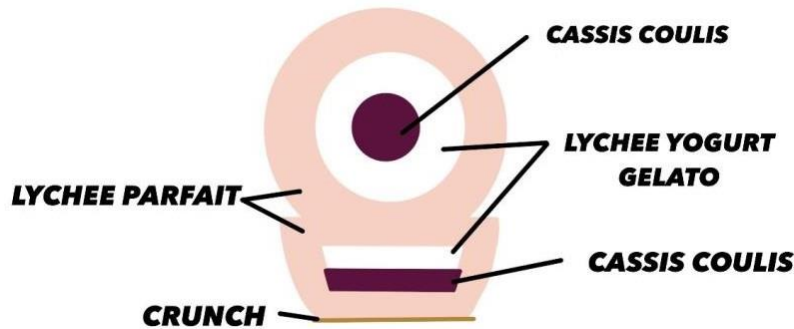
Melting Valrhona opaly and cocoabutter.  
Stirring chocolate and paillete feuilletine.  
Peeling lemon peels.

Valrhona Opalys	
Grapeseed Oil	
Paillete feuilletine	
LEMON PEEL	

Whipping egg white and sugar.

Egg white	93
Sugar	158

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## MERINGUE

1. Whipping egg white and sugar.

Egg white	93
Sugar	158

## BANANA PARFAIT

Stirring with banana puree and mascarpone.

Whipping cream.

Mixing with whipping cream, meringue and puree together.

Banana puree	120
Mascarpone	56
Cream	184
Meringue	140
Valrhona Opalys	20

## EXTERNAL CHOCOLATE SHELL

1. Melt chocolate, add grapeseed oil and hazelnuts, mix well

Hazelnut	50
Grapeseed Oil	60
VALRHONA yuzu inspiration	300

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### DULCEY FRUIT GELATO

Mixing with milk powder, sugar, glucose powder, invert sugar, stabilize, and milk together.

Heating till 82 degree.

Mixing with chocolate.

Adding banana puree and mango puree.

Pouring all to the gelato machine.

Valrhona Dulcey35 %	299
Milk	912
Milk powder	68
Sugar	120
Skimmed Glucose powder	108
Invert sugar	39
Stabilize	7.9
Banana puree	223
Mango puree	223

### MAMGO PASSION FRUIT COUILE

Mixing sugar and NH pectin.

Boiling with mango puree, passion fruit puree sugar and NH pectin.

Adding lemon peel after cooling.

Mango puree	120
Passion fruit	28
Glucose powder	28
N.H. pectin	1.5
Icing sugar	16
Lemon peel	2

### SPONGE

Heat the milk and oil

Beat whole eggs, sugar and pistachio paste, after add milk and oil

Add cake flour and mix well

Bake in the oven at 180/160 for 15 minutes until cooked and browned on the surface.

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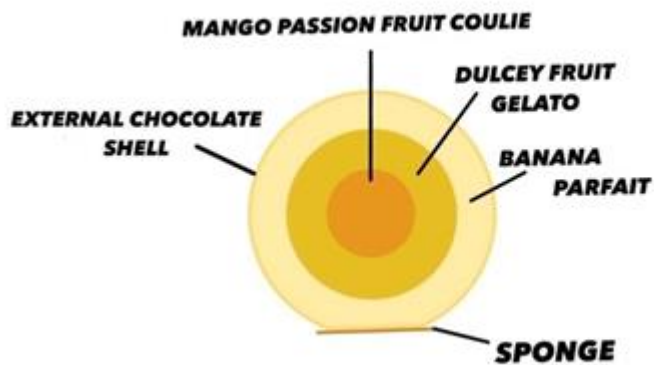
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Egg	213
sugar	98
Milk	28
Cake flour	101
Oil	22.5
Pistachio paste	43



### EARL GREY PARFAIT

1. Cold cream and earl grey together.
2. Whipping cream.
3. Mixing with sugar and egg yolk.
4. Heating cream and egg yolk till 82 degree.
5. Mixing with whipped cream and sauce.

Sugar	90
Egg white	52
Cream(1)	108
Egg yolk	68
Cream(2)	186
Earl grey	10

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### CHOCOLATE GELATO

1. Heating glucose syrup, invert sugar and milk till melts.
2. Stirring with milk powder, sugar and stabilize together. Mixing with milk and cream and step 1 all together.
3. Heating step 2 and orange peels together till 82 degree.
4. Mixing the chocolate and sieving around 30 degree

<b>Valrhona Macae</b>	444
Milk	194
Skimmed Milkpowder	17
Sugar	153
Glucose powder	17
Salt	3.8
Stabilize	11.4
Cream	210
Orange peel	8.4
water	344

### CRUMBLE

1. Soften the butter and vanilla.
2. Stirring with sugar, raw sugar, salt, inulin and step1 together.
3. Stirring with T65, cocoa powder \ baking powder and step 2 together.
4. Baking 15 minutes with 160 degree.
5. Mixing with macae62% \ cocoa butter and crunch together

Raw sugar	21
Inulin	10
Sugar	10
Salt	1
Butter	37
vanilla	1
T65	44
Cocoa powder	8
Baking powder	1.4

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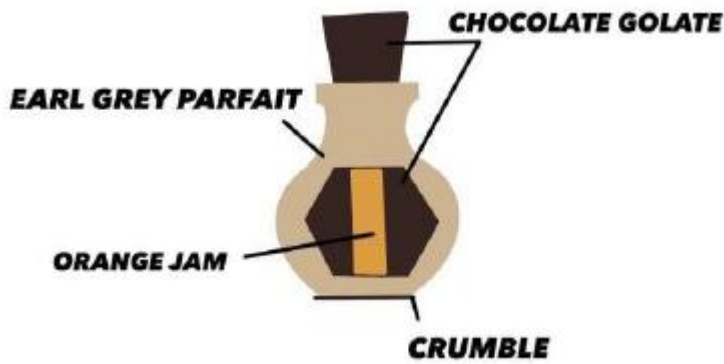
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THE DOLCE WORLD EXPO

### ORANGR JAM

1. Heating with orange puree, kumquat puree and citrus concentrate.
2. Heating with sugar, NH pectin and orange peels.

Orange puree	146
Citrus concentrate	26
Kumquat puree	20
Sugar	80
NH pectin	3
Orange peel	1



### ALMOND GELATO

1. Stirring with stabilize, sugar, glucose powder, milk powder and trehalose together.
2. Mixing with milk, cream, almond jam, amaretto and step 1 together.
3. Heating till 82 degree.

Milk	1170
Cream	219
Skimmed Milk powder	69
Sugar	91
Trehalose	78
Glucose powder	84
Disaronno ProdottiStella THICKENING EMULSIFYING NEUTRAL	11
disaronno Gelostella Pastecrema MANDORLA	168
Amaretto	110

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### VANILLA PARFAIT

1. Heating sugar and water till 121 degree.
2. Whipping with egg yolk.
3. Whipping with cream and vanilla.

Egg yolk	100
Sugar	200
Water	66
Vanilla	2
cream	310
Pâte à bombe	200

### PINAPPLE ORANGE COULIE

1. Mixing pineapple puree, orange puree and yuzi juice.
2. Stirring with trehalose, sugar, and glucose powder.

Pinapple puree	110
Orange puree	50
Sugar	150
Yuzi juice	150
trehalose	150
Glucose powder	150
mint	5

### KUMQUAT CITRUS JELLY

1. Mixing kumquat puree, citrus concentrate, orange puree and yuzi juice together.
2. Mixing sugar and PG-10.
3. Boiling step1 and step 2.

Water	70
Kumquat puree	40
Citrus concentrate	50
Orange puree	50
Yuzi juice	30
sugar	100
Pg-10	8

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## NOUGATINE

Boiling sugar, water and salt together. Mixing with Lotus and almond stir-fry until caramelized  
Adding cocoa butter.

Water	60
Sugar	120
Lotus	66
Almond	120
Salt	1
Cocoa butter	22

## DACQUOISE

1. Stirring with C300 and sugar, and adding whipped egg white.
2. Sieving almond powder, sugar powder and flour and mixing with whipped egg white.
3. Baking 15 minutes with 160 degree.
4. Until it cold down.

Egg white	233
Sugar	85
C300	3
Almond powder	140
Icing sugar	125
Cake flour	21

## RASPBERRY PARFAIT

1. Heating trehalose, and glucose syrup, and DITA till 118 degree and mixing with whipped egg white.
2. Mixing with raspberry puree, cream cheese, cream and whipped egg white together.

Egg white	80
trehalose	60
DITA	80
MERINGUE	54
Raspberry puree	154
Cream cheese	154
cream	14

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## RASPBERRY JELLY

1. Stirring with sugar, pg10 and agar-agar together.
2. Mixing with raspberry puree, water and step1.
3. Until boiling.

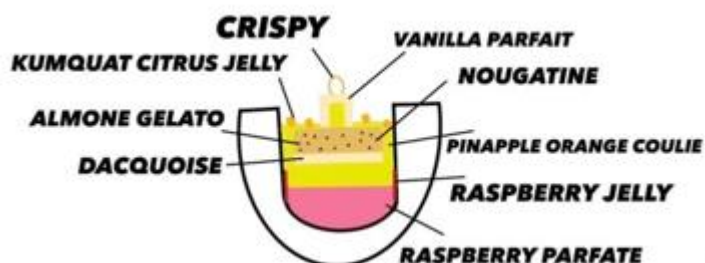
Water	110
Raspberry puree	207
sugar	50
Pg10	2
Agar-agar	5

## CRISPY

1. Mix well pearl sugar \ sugar and X58 pectin
2. Boil the water and glucose syrup, and add the ingredient in method 1, then stir it correctly to make sure the sugar melt
3. Add cocoa butter in it, make sure the cocoa butter melt
4. Put in to oven, upper temperature 150°C, lower temperature

150°C, bake 20 minutes then overturned, when it surface colored then pressing mold  
Allergens: coconut, milk, eggs, nuts, gluten grains and their products

Water	140
Pearl sugar	50
Sugar	50
X58 pectine	3
Giucose syrup	10
Cocoa butter	6
Almond powder	60



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## DECORATED TUB

### DARK CHOCOLATE & AMARETTO

Warm up milk, cream, vanilla and invert sugar up to 40°C. Mixing the ingredients at 60°C. Pouring 1/3 over cocoa couverture and emulsify. Pouring the emulsified cocoa liquid back into the pot. Heating up to 85°C, and let it cool down till 15°C, then freeze in the batch Amaretto freezer °

Sugar	346
Trehalose	562
Invert sugar	433
Skimmed milkpowder	255
Disaronno Prodotti Stella THICKENING EMULSIFYING NEUTRAL	45
Milk	6080
cream	179
Cocoa powder	285
Macaè Valrhona	1353
Vanilla	5 pcs
Flower of salt	7.6
amaretto	142
Macaè Valrhonaslice	385

### CARMEL SAUCE

Heating the sugar till caramelize, and adding warm cream gradually to mix, then cool down

Sugar	400
cream	690

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### ALIANTHUS PRICKLY ASH & ALMOND GELATO

Heating milk, cream and invert sugar till 40°C

Mixing all dry ingredients till 60°C. Heating Almond butter

till 85°C and let cool down at 15°C. Mixing Alianthus Prickly Ash and then freeze in the batch freezer.

Sugar	401
Trehalose	40
Disaronno Prodotti Stella THICKENING EMULSIFYING NEUTRAL	18
Invert sugar	199
Milk	2233
cream	377
BABBI Almondpaste	252
Alianthus PricklyAsh	14
Skimmed milk powder	108

### CARMEL ALMOND & ALIANTHUS PRICKLY ASH COOKIES

Heating water till 30°C and adding sucrose, trehalose until melts,

Boiling Unsalted butter & Cream until thickened, and adding Almond, Alianthus Prickly Ash to caramelize, then bake 10- 15min with 150°C till golden color

almond	234
sugar	267
trehalose	84
Unsalted butter	134
cream	67
water	150
Alianthus PricklyAsh	84

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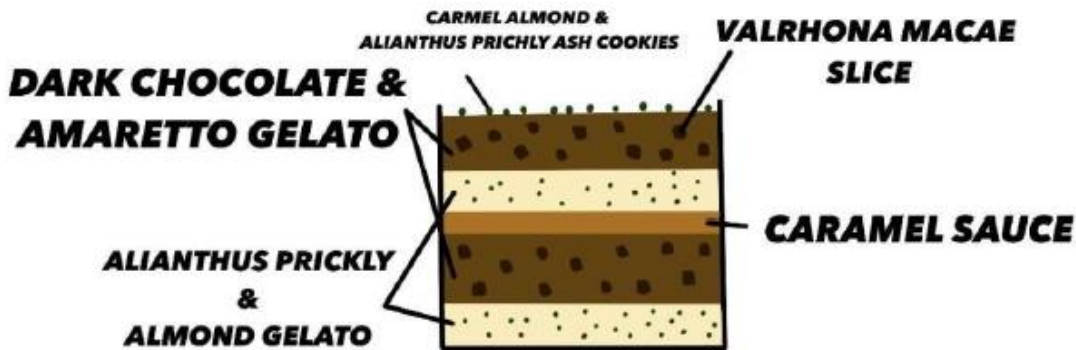
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Allergens: milk and nut

## ENTRÉE WITH SAVOURY GELATO -SALMON APPETZER

### DILL OLIVE OIL GELATO

Mix liquid ingredients, add evenly mixed powder, and cook until 85°C.

Soak overnight and make gelato the next day.

Boil the vegetables with olive oil to make a spiced oil and set aside.

Milk	363
Skimmed Milk powder	21
Sugar	69
Trehalose	19
Dextrose sugar	38
STABILIZER	3
Olive oil	54
Water	36
Dill	6
Orange peels	0.5pc
Onion	1/4 pc
Garlic	1/2 pc
Caper	10

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White wine	20
Salt	3
Paper	3

### SALMON APPETIZERT

Cut into small cubes (5X5mm) for later use.

Cucumber	50
Green apple	150
Smoked Salom	100
Horseradish	8

### LOBSTER SALAD

Mix the mayonnaise with all the spices and diced shrimp, finally add walnuts and lemon zest and set aside.

Allergens: Egg, Walnut

Mayonnaise	50
lobster meat	250
Spawn	2(tbsp)
Red pepperpowder	1(tsp)
Pepper Powder	1(tsp)
Salt	1/8(tsp)
Lemon juice	1/(tsp)
Mint	4(piece)
Shallot	10
Lemon zest	0.5pc
Walnut	8

### RISE FRIDE TARTE

Mix all the ingredients using a whisk.

Use metal utensils to dip into the batter and fry in a deep fryer.

Oil temperature : 180°C

Rice powder	100
Flour	25

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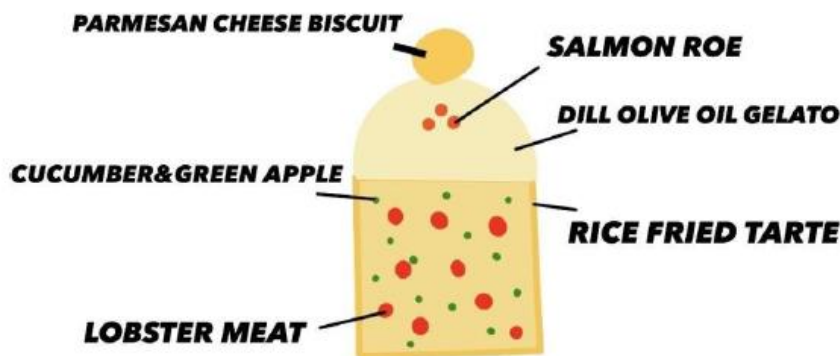
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Egg	50
Water	150
Beetroot juice	50
Salt	5
Black pepper	4
Rice powder	100

Salmon roe

Parmesan cheese biscuit



## ENTRÉE WITH SAVOURY GELATO-FRIED CHICKEN BALL

### DILL OLIVE OIL GELATO

Mix liquid ingredients, add evenly mixed powder, and cook until 85°C.

Soak overnight and make gelato the next day.

Boil the vegetables with olive oil to make a spiced oil and set aside.

Milk	363
Skimmed Milk powder	21
Sugar	69
Trehalose	19
Dextrose sugar	38
STABILIZER	3
Olive oil	54

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Water	36
Dill	6
Orange peels	0.5pc
Onion	1/4 pc
Garlic	1/2 pc
Caper	10
White wine	20
Salt	3
Paper	3

### CHICKEN MOUSSE

Make mousse with chicken, cream and egg white. Stir in vegetable ingredients. squeeze into mold

Cook using steam heating method. (60°C/1hr)

\*Allergens: Milk products

Chicken breast	180
Egg white	40
Cream	180
Celery	10
Carrot	10
Dried Figs	30
Salt	4
Pepper	4

### KUMQUAT SOUSE

1. Wash the kumquats, cut them in half and remove the seeds.
2. Mix the kumquats and orange purees together and use a juicer to puree them!

4. Use low heat, pour in the pureed kumquats, add granulated sugar and rock sugar, and slowly stir until the rock sugar melts into a thick consistency.

Kumquat	500
Crystal Sugar	85
Sugar	85
Orange puree	50
Honey	10

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### FRIED BUTTER

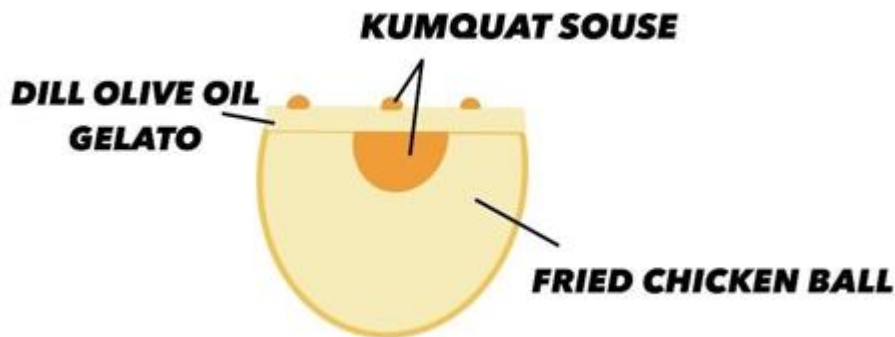
Mix all the ingredients using a whisk and set aside.

Tempura powder	100
Water	120
Egg	1PC
Salt	5

### BREADING

Mix all the ingredients using a whisk and set aside.

Flour	100
Corn powder	100
Garlic powder	10
Black pepper	15
Sea salt	10
Red pepper powder	10



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## ENTRÉE WITH SAVOURY GELATO-DUCK TART

### DILL OLIVE OIL GELATO

Mix liquid ingredients, add evenly mixed powder, and cook until 85°C.

Soak overnight and make gelato the next day.

Boil the vegetables with olive oil to make a spiced oil and set aside.

Milk	363
Skimmed Milk powder	21
Sugar	69
Trehalose	19
Dextrose sugar	38
STABILIZER	3
Olive oil	54
Water	36
Dill	6
Orange peels	0.5pc
Onion	1/4 pc
Garlic	1/2 pc
Caper	10
White wine	20
Salt	3
Paper	3

### DUCK TERRINE

Use a food processor to puree the duck meat and

Sauté the onions and garlic until golden brown and add to the minced meat.

Add chopped spices, kumquats, pistachios, duck liver,

Mix all ingredients and set aside.

Heat the minced meat using steaming method.

Duck leg meat	200
salt	2
black pepper	5

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Italian spices	15
port wine	15
thyme	10
rosemary	10
Shrimp and green onions	6
onion	1/4 顆
garlic	1 顆
egg	1PC
Flour	10
kumquat	8
pistachio	8
duck liver	20
smoked duck	20

#### PUFF PASTRY

Except for the butter, put all the ingredients together and knead into a smooth dough. Add cubed refrigerated butter.

Made by folding three times. Baking temperature: 180°C

Low flour	160
powdered sugar	10
Salt	4
water	70
butter	100
Dijon mustard	10

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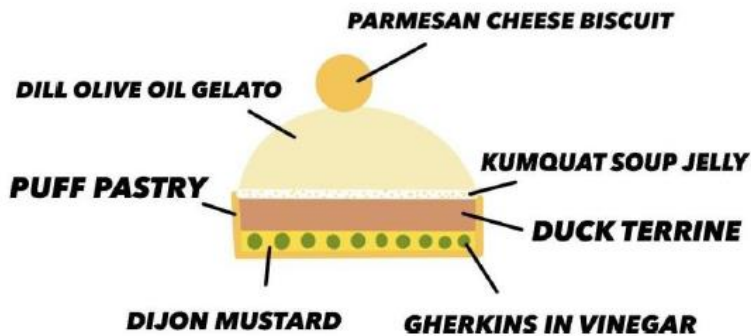


### KUMQUAT SOUP JALLY

Make the gelatine in advance. First chop the kumquat;

Bring the chicken stock to a boil, mix with the gelatine and white wine, mix well, chop the kumquat, cool in the refrigerator and set aside

chicken stock	40
Liquor	20
gelatine powder	10
water	50
kumquat	10
Parmesan cheese biscuit	



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## TEAM HUNGARY

Decorated tub:

### Dulcey chocolate ice cream

Ingredients	Gramm
Dulcey chocolate ( <b>Valrhona</b> )	210
Water	597
Skimmed milk powder	21
Neutro Creme top 5 ( <b>Babbi</b> )	5
Sucrose	40
Brown sugar	37
Glucose powder	70
Inverted sugar	18
Salt	2
Totale:	1000

### **Procedure:**

Warm up water, skimmed milk powder up to 40 °C, add sucrose, brown sugar, glucose powder, neutro, salt, inverted sugar previously mixed. Bring up to 85 °C. Pour some of the liquid over Valrhona dulcey chocolate couverture and emulsify. Add the remaining mix and blend well, carefully. Cool it down, mix and after that stand at 4 °C for 12 hours. Mix and then freeze the batch freezer.

**Allergens:** milk, nuts, soya

### **Apricot-Passion fruit- Kumquat variegate**

Ingredients	Gramm
Apricot puree	500
Kumquat puree	200
Passion puree	60
Inverted sugar	130
Sucrose	100
Pectin NH	6
Citric acid	3
½ Vanille bean	1
Totale:	1000

### **Procedure:**

Warm the apricot puree with the kumquat puree and the passion fruit puree together with the inverted

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sugar and vanilla bean. At 50 °C add the pectin mixed with sucrose. Heat it to 103 °C, then add the citric acid when it cools down.

Cool and use for variegation.

**Allergens:** -

**Hazelnut-Pecan crispy/crunchy:**

<b>Ingredients</b>	<b>Gramm</b>
Dulcey chocolate <b>Valrhona</b>	60
Hazelnut paste (Pasta Nocciola De Luxe 100% chiara) <b>Babbi</b>	100
Stella Crumble Butter Cookies ( <b>Disaronno</b> )	500
Roasted pecan pieces	80
Salt	2
<b>Totale:</b>	<b>742</b>

**Procedure:**

Melt the dulcey chocolate, then add the roasted, chopped pecan pieces, salt, hazelnut paste and the crumble butter cookies. Carefully mix them together, then spread them on a baking paper and cool it down. When ready, cut into small pieces.

**Allergens:** milk, gluten, egg, nuts, peanuts, soya, eggs, walnuts, mustard

**Single portion in glass:**

**Ananas-Calamansi ice cream:**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Ananas puree (90%)	1680
Calamansi puree (100%)	300
Sucrose	346
Dextroz	23
Glucose powder	152
Crema top 5 Neutro ( <b>Babbi</b> )	9
Water	390
Montebianco Ananas paste ( <b>Disaronno</b> )	100
<b><u>Totale:</u></b>	<b><u>3000</u></b>

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**Method:**

Warm up water, ananas puree, calamansi puree up to 40 °C, add sucrose, dextrose, glucose powder, neutro previously mixed. Add the ananas paste. Bring up to 85 °C. Cool it down, stand at 4 °C for 12 hours. Then freeze the batch freezer.

**Allergens:** milk, egg,soya, nuts, almonds, hazelnuts,walnuts, cashew nuts, pistachios, peanut

**"Baba" biscuit:**

<b>Ingredients</b>	<b>Gramm</b>
Flour	355
Egg yolk	114
Egg white	171
Salt	6
Sucrose	59
Yeast	89
Butter	207
<b>Totale:</b>	<b>1001</b>

**Procedure:**

Mix the flour, egg yolk, and egg white, salt with the yeast, and then mix it on slow speed for 10 minutes. After that, add the sugar and mix it together for 8 minutes. Let it rest for 30 minutes, and after that time add the melted butter. After that, pour into a silicone mold and bake at 160 C for 12 minutes. Then, when it has cooled, take it out of the mold and soak it in a **pineapple-calamansi syrup\*** for 10 minutes. If the dough has absorbed itself after the time has passed, take it out and place it on baking paper. Pour over melted **Valrhona opalys white chocolate** before serving.

**Allergens:** gluten, egg, milk

**\*Pineapple-calamansi syrup:**

- 700 gramm sucrose
- 270 gramm calamansi
- 300 gramm ananász
- 450 gramm water

Process the ingredients with a hand mixer and the syrup is ready.

**Allergens:**---

**Lime cremeux:**

<b>Ingredients:</b>	<b>Gramm:</b>
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Lime puree (100%)	165
Inverted sugar	35
Pectin NH	3,5
Glucose powder	20
Inulin	15
Butter	17,5
<b>Totale:</b>	<b>256</b>

**Procedure:**

Mix the pectin and the inulin with the inverted sugar and glucose powder. Heat the lime puree and at 50 °C, add the mixed pectin. Boil it to 103 °C. During recooling, at 50 °C add the butter cubes and homogenize it with a stick blender. Finally pour into the silicone form.

**Allergens:** milk

**Hukambi milk chocolate semifreddo:**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Sucrose	25
Glucose powder	27
Pectin NH	3,5
Milk	162
Hukambi milk chocolate ( Valrhona)	104
Butter	25
<b>Totale:</b>	<b>346,5</b>
<b>+ cream 35%</b>	<b>115</b>

**Method:**

Mix the pectin with the sucrose and glucose powder. Heat the milk, at 50 °C add the mixed pectin. Boil it to 103 °C, then pour it over the hukambi milk chocolate in a thin stream, homogenize it with a stick blender and add the butter cubes at 50 °C. Continue to mix with a hand mixer and finally carefully mix with the whipped cream and homogenize it. Pour it into a silicone form.

**Allergens:** milk, nuts, soya, gluten

**Hazelnut crunchy/crumble:**

100 gramm hazelnut flour  
100 gramm brown sugar  
100 gramm flour

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100 gramm butter

**Procedure:**

Knead the ingredients into a crumbly dough. Spread on a baking paper tray and bake at 160 ° C for 12 minutes.

**Allergens:** milk, gluten, hazelnut

**Yuzu glaze:**

- 120 gramm water
- 240 gramm sucrose
- 240 gramm glucose powder
- 160 gramm condensed milk
- 120 gramm gelatin
- 256 gramm Valrhona opalys white chocolate
- 8 gramm blueberry puree
- 4 gramm yuzu puree
- 0,16 gramm red food coloring (natural)
- 0,16 gramm blue food coloring (natural)

**Procedure:**

Soak the gelatin. Mix all the ingredients except the Valrhona opalys white chocolate and bring to a boil. Heat to 103 °C. Remove from the heat and add the gelatin. Stir, pour over the opalys white chocolate in a

thin stream. Mix with a stick blender. Add the coloring. We use it between 28-32 °C.

**Allergens:** milk, gluten, nuts, soya

**Gelato Cake**

**Pistachio ice cream**

<b><u>Ingredients</u></b>	<b><u>Gramm</u></b>
Pistachio paste supremo ( <b>Babbi</b> )	125
Sucrose	175
Dextrose	41
Glucose powder	39
Neutro Creme top 5 ( <b>Babbi</b> )	4
Inulin	30
Water	582
Salt	4

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<b>Totale:</b>	<b>1000</b>
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**Procedure:**

Warm water to 35°C. Mix all powders together and add. Pasteurize to 85°C. Cool to 4°C and blend well with the pistachio paste. Allow to age least 4 hours before churning in a batch freezer.

**Allergens:** peanuts, nuts, milk, soya, pistachio

**Raspberry ice cream:**

<b>Ingredients:</b>	<b>Gramm:</b>
Raspberry puree (90%)	450
Sucrose	147
Dextrose	34
Glucose powder	33
Neutro Universale 5 (Babbi)	3
Inulin	25
Water	308
<b>Totale:</b>	<b>1000</b>

**Procedure:**

Warm water to 35°C. Mix all powders together and add. Pasteurize to 85°C. Cool to 4°C and blend well with the raspberry puree. Allow to age least 4 hours before churning in a batch freezer.

**Allergens:** soya, milk

**Raspberry cremeux:**

<b>Ingredients:</b>	<b>Gramm:</b>
Raspberry puree (90%)	165
Glucose powder	30
Sucrose	30
Pectin NH	2
Butter	25
<b>Totale:</b>	<b>252</b>

**Method:**

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Mix the pectin with the sucrose and glucose powder. Heat the raspberry puree and at 50 °C add the mixed pectin. Boil it to 103 °C, homogenize it with a stick blender and add the butter cubes at 50 °C. Continue to mix with a hand mixer and finally pour into the silicone form.

**Allergens:** milk

**Pistachio semifreddo:**

<b>Ingredients:</b>	<b>Gramm:</b>
Milk	325
Sucrose	50
Pectin NH	7
Glucose powder	55
Opalys white chocolate ( <b>Valrhona</b> )	160
Cocoa butter	50
Pistachio paste 100% de luxe naturale ( <b>Babbi</b> )	40
Butter	50
<b>Totale:</b>	<b><u>737</u></b>
<b>+ cream</b>	<b>230</b>
<b>+ inverted sugar</b>	<b>40</b>

**Procedure:**

Mix the pectin with the sucrose and glucose powder. Heat the milk and at 50 °C add the mixed pectin. Boil it to 103 °C, then pour it over the opalys white chocolate and pistachio paste and the cocoa butter in a thin stream, homogenize it with a stick blender and add the butter cubes at 50 °C. Continue to mix with a hand mixer and carefully mix with the whipped cream softened inverted sugar. Finally pour it into a silicone form.

**Allergens:** pistachios, milk, soya, gluten, nuts

**Pistachio crumble/crunchy:**

<b>Ingredients</b>	<b>Gramm</b>
Opalys white chocolate ( <b>Valrhona</b> )	20
Pistachio paste supremo ( <b>Babbi</b> )	40
Lyophilized raspberry	10
<b>Totale:</b>	<b><u>60</u></b>
<b>+ homemade pistachio crumbs*</b>	<b><u>402</u></b>

**Homemade pistachio crumbs:\***

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100 gramm pistachio flour  
100 gramm butter  
100 gramm flour  
100 gramm brown sugar  
2 gramm salt

**Procedure:**

First make the homemade pistachio crumbs; knead the ingredients into a crumbly dough. Spread on a baking paper tray and bake at 160 ° C for 20 minutes. After that, the cooled crumbs are rolled into the pistachio paste mixed with melted opalys white chocolate and the lyophilized raspberries.

**Allergens:** pistachio, soya, milk, gluten, nuts

**Pistachio joconde:**

<b><u>Ingredients</u></b>	<b><u>Gramm</u></b>
Almond flour	75
Pistachio flour	60
Inverted sugar	95
Flour	50
Salt	2
Egg	180
Egg white	120
Sucrose	80
Butter	30
Pistachio paste supremo (Babbi)	30
<b><u>Totale:</u></b>	<b><u>722</u></b>

**Procedure:**

Mix the almond flour with the pistachio flour and the flour, then mix with the invert sugar, egg and salt until foamy. Meanwhile, beat the egg whites and sugar until stiff peaks form, mix the two masses carefully and slowly add the pistachio paste mixed in the melted butter. Pour into a cake ring, bake at 170 ° C for 12 minutes.

**Allergens:** milk, gluten, egg, pistachios, nuts, soya, almond

**Chocolate gelato snacks**

**Snack A.**

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**SIGEP**  
THE DOLCE WORLD EXPO

**Macaé Dark chocolate ice cream with timur pepper:**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Macaé dark chocolate (Valrhona)	170
Cocoa powder	16
Sucrose	76
Inverted sugar	51
Neutro creme top 5 (Babbi)	5
WPC 80 (whey protein powder)	10
Cream 35%	35
Skimmed milk powder	70
Water	562
Salt	2
Timur pepper	3
<b><u>Totale:</u></b>	<b><u>1000</u></b>

**Procedure:**

Warm up water, skimmed milk powder and up to 40 °C, add sucrose, neutro, cocoa powder, WPC 80 and salt previously mixed. Add the inverted sugar and the timur pepper. Bring up to 85 °C. Pour some of the liquid over Valrhona Macaé chocolate couverture and emulsify. Add the remaining mix and blend well, carefully and add the cream. Cool it down, mix and after that stand at 4 °C for 12 hours. Mix and then freeze the batch freezer.

**Allergens:** milk, egg, gluten,soya, nut

**Cocoa glaze:**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Water	180
Sucrose	270
Cream 35%	150
Cocoa powder	50
Black cocoa powder	25
Sheet gelatin	7 (pieces)
Glucose syrup	90
<b><u>Totale:</u></b>	<b><u>800</u></b>

**Method:**

Soak the gelatin. Mix all the ingredients and bring to a boil. Heat to 103 °C. Remove from the heat and add

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the gelatin. Mix with a stick blender. We use it between 28-32 °C.

**Allergens:** milk

**Sour Cherry jelly:**

<b>Ingredients:</b>	<b>Gramm:</b>
Sour cherry puree	160
Cardamom	0,5
Inverted sugar	30
Sheet gelatin	2 (pieces)
<b>Totale:</b>	<b>200</b>

**Procedure:**

Soak the gelatin. Heat the sour cherry puree with the cardamom and inverted sugar to 103 °C. Remove from the heat and add the gelatin. Mix with a stick blender. After cooling pour into the silicon form.

**Allergens:** -

**Sour cherry cremeux:**

<b>Ingredients:</b>	<b>Gramm:</b>
Sour cherry puree	165
Sucrose	30
Pectin NH	2
Glucose powder	30
Butter	25
Mascarpone	20
<b>Totale:</b>	<b>272</b>

**Procedure:**

Mix the pectin with the sucrose and glucose powder. Heat the sour cherry puree at 50 °C, add the mixed pectin. Boil it to 103 °C, homogenize it with a stick blender. At the cooling add the butter cubes at 50 °C. Continue to mix with a hand mixer and finally add the mascarpone and pour into the silicone form.

**Allergens:** milk

**Cocoa pate a choux:**

<b>Ingredients</b>	<b>Gramm</b>
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Butter	125
Milk	90
Sucrose	40
Salt	2
Flour	80
Cocoa powder	35
Egg yolk	150
Egg	90
Sucrose	220
Egg white	110
<b><u>Totale:</u></b>	<b><u>942</u></b>

**Procedure:**

Bring the milk, butter and sucrose to a boil, add the flour and salt and cocoa powder, cook further, then transfer to a whisk. Then carefully add the egg yolk mixed with the whole egg and form a homogeneous dough. Loosen with egg whites beaten with sucrose (220 gramm). Pour into a cake ring, and bake at 170 °C for 10 minutes.

**Allergens:** milk, gluten, egg

**Shortbread cookies:**

<b><u>Ingredients</u></b>	<b><u>Gramm</u></b>
Flour	250
Almond flour	60
Cocoa powder	20
Butter	240
Brown sugar	50
Powdered sugar	100
<b><u>Totale:</u></b>	<b><u>720</u></b>

**Procedure:**

Preheat the oven to 190 °C. Beat the butter and the brown sugar together until smooth. Stir in the flour and almond flour and the cocoa powder to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm. Cut into shortbread rounds and place onto a baking tray. Sprinkle with powdered sugar and chill in the fridge for 20 minutes. Bake in the oven for 15-20 minutes.

**Allergens:** milk, gluten, almond

**Snack B.**

**Dulcey chocolate ice cream**

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Ingredients	Gramm
Dulcey chocolate ( <b>Valrhona</b> )	210
Water	597
Skimmed milk powder	21
Neutro Creme top 5 ( <b>Babbi</b> )	5
Sucrose	40
Brown sugar	37
Glucose powder	70
Inverted sugar	18
Salt	2
<b>Totale:</b>	<b>1000</b>

**Procedure:**

Warm up water, skimmed milk powder up to 40 °C, add sucrose, brown sugar, glucose powder, neutro, salt, inverted sugar previously mixed. Bring up to 85 °C. Pour some of the liquid over Valrhona dulcey chocolate couverture and emulsify. Add the remaining mix and blend well, carefully. Cool it down, mix and after that stand at 4 °C for 12 hours. Mix and then freeze the batch freezer.

**Allergens:** milk, nuts, soya

**Cocoa pate a choux:**

Ingredients	Gramm
Butter	125
Milk	90
Sucrose	40
Salt	2
Flour	80
Cocoa powder	35
Egg yolk	150
Egg	90
Sucrose	220
Egg white	110
<b>Totale:</b>	<b>942</b>

**Procedure:**

Bring the milk, butter and sucrose to a boil, add the flour and salt and cocoa powder, cook further, then transfer to a whisk. Then carefully add the egg yolk mixed with the whole egg and form a homogeneous dough. Loosen with egg whites beaten with sucrose (220 gramm). Pour into a cake ring, and bake at 170 °C for 10 minutes. Before serving, turn it into a **syrup flavored with star anise and coffee.**\*

**Star anise-Coffee syrup:**

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- 100 gramm espresso coffee
- 10 gramm star anise
- 10 gramm sambuca liqueur

Mix the ingredients and let the star anise soak in the liquid for 15 minutes, then filter it.

**Allergens:** milk, gluten, egg

**Almond crumble:**

- 100 gramm almond flour
- 100 gramm brown sugar
- 100 gramm flour
- 100 gramm butter

**Procedure:**

Knead the ingredients into a crumbly dough. Spread on a baking paper tray and bake at 160 ° C for 12 minutes.

**Allergens:** milk, gluten, almond

**Wild pepper caramel cream:**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Sucrose	150
Wild pepper	2
Vanilla bean	1 piece
Milk	80
Cream 35%	90
Salt	2
Dulcey chocolate ( <b>Valrhona</b> )	30
Butter	100
<b><u>Totale:</u></b>	<b><u>454</u></b>

**Method:**

Heat the milk with wild pepper, sucrose, vanilla bean, cream and salt. Boil it to 103 °C, then pour it over the Valrhona dulcey chocolate and homogenize it with a stick blender and add the butter cubes at 50 °C. Continue to mix with a hand mixer and finally pour into the silicone form.

**Allergens:** milk, nuts ,soya, gluten

The dulcey chocolate ice cream, wild pepper caramel cream, almond crumble and the cocoa pate a choux are layered, filled in a chocolate sleeve made from Valrhona opalys white chocolate. Decorate the top off he mold with milk foam and cocoa powder.

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**Snack C.**

**Hukambi milk chocolate ice cream**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Water	598
WPC 80	10
Skimmed milk powder	33
Sucrose	50
Inverted sugar	100
Neutro top crème 5 (Babbi)	4
Egg yolk	20
Hukambi milk chocolate ( <b>Valrhona</b> )	185
<b><u>Totale:</u></b>	<b><u>1000</u></b>

**Method:**

Warm up water, skimmed milk powder, WPC 80 and up to 40 °C, add sucrose, neutron previously mixed. Add the egg yolk, and inverted sugar. Bring up to 85 °C. Pour some of the liquid over Valrhona hukambi chocolate and emulsify. Add the remaining mix and blend well, carefully. Cool it down, mix and after that

stand at 4 °C for 12 hours. Mix and then freeze the batch freezer. Cool it down, stand at 4 °C for 12 hours. Then freeze the batch freezer.

**Allergens:** milk, egg, gluten, soya, nut

**Cocoa pate a choux:**

<b><u>Ingredients</u></b>	<b><u>Gramm</u></b>
Butter	125
Milk	90
Sucrose	40
Salt	2
Flour	80
Cocoa powder	35
Egg yolk	150
Egg	90
Sucrose	220
Egg white	110
<b><u>Totale:</u></b>	<b><u>942</u></b>

**Procedure:**

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Bring the milk, butter and sucrose to a boil, add the flour and salt and cocoa powder, cook further, then transfer to a whisk. Then carefully add the egg yolk mixed with the whole egg and form a homogeneous dough. Loosen with egg whites beaten with sucrose (220 gramm). Pour into a cake ring, and bake at 170 °C for 10 minutes.

**Allergens:** milk, gluten, egg

**Milk chocolate- Hazelnut- Tonka bean cremeux:**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Milk	165
Sucrose	25
Pectin NH	3
Glucose powder	30
Hukambi milk chocolate ( <b>Valrhona</b> )	90
Hazelnut paste (Pasta Nocciola De Luxe 100% chiara) <b>Babbi</b>	20
Tonka bean	0,2
Butter	25
Mascarpone	20
<b><u>Totale:</u></b>	<b><u>378,2</u></b>

**Method:**

Mix the pectin with the sucrose and glucose powder. Heat the milk with tonka bean. At 50 °C add the mixed pectin. Boil it to 103 °C, then pour it over the hukambi milk chocolate and hazelnut paste in a thin stream, homogenize it with a stick blender and add the butter cubes and the mascarpone at 50 °C.

Continue to mix with a hand mixer and finally pour into the silicone form.

**Allergens:** milk, nuts, peanuts, soya, gluten

**Milk chocolate-Hazelnut crispy/crunchy:**

<b><u>Ingredients</u></b>	<b><u>Gramm</u></b>
Hukambi milk chocolate ( <b>Valrhona</b> )	60
Hazelnut paste De Luxe 100% chiara ( <b>Babbi</b> )	100
<b>Homemade hazelnut crumble*</b>	30
<b>Totale:</b>	<b>190</b>

**Procedure:**

Melt the hukambi milk chocolate, then add the hazelnut paste and the homemade hazelnut crumble .

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Carefully mix them together, then spread them on a baking paper and cool it down. When ready, cut into small pieces.

**Homemade hazelnut crumbs:\***

- 100 gramm hazelnut flour
- 100 gramm butter
- 100 gramm flour
- 100 gramm brown sugar
- 2 gramm salt

Knead the ingredients into a crumbly dough. Spread on a baking paper tray and bake at 160 ° C for 12 minutes.

**Allergens:** milk, gluten, egg, nuts, peanuts

**Blackcurrant semifreddo:**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Blackcurrant puree	225
Sucrose	10
Pectin NH	2
Glucose powder	30
Butter	25
Egg white	7
Sucrose	40
<b><u>Totale:</u></b>	<b><u>339</u></b>

**Method:**

Mix the pectin with the sucrose and glucose powder. Heat the blackcurrant puree and at 50 °C, add the mixed pectin. Boil it to 103 °C. During recooling, at 50 °C add the butter cubes and homogenize it with a stick blender. Finally, loosen the mass with the egg white whipped with sugar.

**Allergens:** egg, milk

**Purple Glaze:**

<b><u>Ingredients:</u></b>	<b><u>Gramm:</u></b>
Water	200
Sucrose	190
Glucose syrup	50
Pectin NH	7
Sucrose	30
Citric acid	0,4

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Purple natural food coloring	0,2
<b>Totale</b>	<b>477,6</b>

**Procedure:**

Mix the 30 grams of sugar with the pectin. Heat all the ingredients, except for the citric acid, then add the pectin mixture and bring it all to a boil! After that, add the citric acid and continue heating to 103 °C! At 60 °C, blow the top of the frozen snack with it.

**Allergens:---**

**Entrée with savoury gelato**

**Extra virgin olive oil- olive berry savoury gelato:**

<b>Ingredients:</b>	<b>Gramm:</b>
WPC 80	36
Neutro Creme Top 5 (Babbi)	14
Green Pitted Olives	144
Salt	14
Extra virgin olive oil	191
Inulin	72
Trehaloz	360
Glucose powder	228
Dextroz	72
Water	1380
Pasteurized egg yolk	44
Milk 3,5 %	300
Cream 35%	120
Sucrose	120
Cornstarch	5
<b>Totale:</b>	<b>3100</b>

**Procedure:**

All dry ingredients is mixed, and heat the water, milk and cream. At 50 °C add the mixed dry ingredients to the liquid with the chopped, green pitted olives. Bring up to 85 °C. When cooling, at 60 °C add the extra virgin olive oil and the pasteurized egg yolk. Cool it down, mix and after that stand at 4 °C for 12 hours. Mix and then freeze the batch freezer.

When serving, place the ice cream on chopped, dried olive berry pieces.

**Mushroom basket**

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### **Mushroom strudel basket**

3 strudel sheets (semi-finished strudel sheet) are greased with melted butter, laid out on top of each other and shape with a circular piercing. It is pressed into a metal basket mold and bake it in the oven 170 C. Fry until golden brown

### **Mushroom cream:**

500g champignons  
50 g butter  
50 g onions  
40g egg yolk  
salt, pepper

Finely chop the onion, run the butter and add the shredded mushrooms. Simmer for about 15 minutes, season with salt and pepper and remove from heat and add the egg yolk.

### **Mushroom foam:**

500g champignons  
100g boletus mushrooms  
100g chicken stock  
100 g cream  
2g xanthan  
salt, pepper

Sliced mushrooms are brought to a boil in the cream stock mixture and seasoned. Add the xanthan, blend and strain. Foam siphon filled, added when serving.

### **Blini with herbs**

50 g of fine flour  
50g strudel flour  
100g milk  
12g butter  
50g sour cream  
60g eggs  
20g grated Parmesan  
20g finely chopped herbs  
6g salt  
5g yeast  
30g butter

Raw materials are mixed with a whisk, left to rest for 60 minutes, then, fry discs with a diameter of 3 cm in a pan.

### **Marinated mushrooms**

300g small shimeji mushrooms  
10g white balsamic vinegar  
20g spice oil  
salt, pepper

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Season the mushrooms with vinegar and spice oil, marinated for about 30 minutes

**Serving:** Place the green herb dough discs in the strudel basket, from a foam bag, add the mushroom cream and then the mushroom foam. To the top pile marinated baby mushrooms. With green sprouts, shoots decorate.

**Allergens:** milk, gluten, egg

**Goose liver ball:**

**Goose liver cream:**

600g cleaned, veined goose liver  
80g Milk  
60g Tokaji Aszú (hungarian dessert vine)  
30g Cognac  
10g Salt  
6g Cane sugar  
12g Gelatine  
80g Whipped cream

Cook the diced foie gras in the milky mixture flavoured with Tokaj Aszú to 68 °C. After that, it is seasoned and cognac is added. Blend, filter, cool to 32 C and add whipped cream.

**Blueberry red onion jam:**

500g purified red onion  
300g red wine  
80g honey  
4g gelatin  
20 g balsamic vinegar  
10g salt  
10g dried cranberries  
30g honey

Saute the honey until amber, then add the finely chopped onion and simmer with the red wine. Season and add gelatin. It is frozen in spherical silicone form.

**„Tokaji Aszú” Jelly:**

350g Tokaji Aszú (hungarian dessert vine)  
50g glucose syrup  
20 g of honey  
30g cold gel  
1g agar-agar  
3g iota  
2g dried flower petal mix

Bring the listed ingredients to a boil and mix in the dried flower petals.

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### **Buttery panko crumb crispy:**

200g panko crumb

100g butter

Toast the crumb in the butter until bun-colored. On a silicone sheet 3mm smoothen thickly, shock. With a 4 cm piercing make circular medallions form from it.

**Serving:** We fill the goose liver mousse into a spherical silicone mold and place the onion jam in the center. Finally, with Tokaji jelly with flower petals dip. We place it on the plucked panko crumb crisp.

**Allergens:** milk, gluten, egg

### **Duck dream:**

#### **Duck ragout**

400g duck legs

50g olive oil

100g onions

10g garlic

1g fresh thyme

500g duck stock

salt, freshly ground pepper

200g red wine

Fry the finely chopped onion in olive oil, add the grated garlic and thyme. Add the meat, saute. Season with salt and pepper and simmer with duck stock until soft. If softening the meat, add the red wine and boil until a thick sauce.

#### **Red cabbage puree:**

800g red cabbage

100g granulated sugar

50g cooking oil

100g onions

80g blackcurrant puree

40g acacia honey

7g balsamic vinegar

Caramelize the sugar on the oil, then add the sliced onion. Add the sliced cabbage, salt and put on top under a lid until ready simmer. When the cabbage is softened add the black currant puree, the honey and balsamic vinegar. Puree, then pierce through a sieve.

#### **Parsley root cream:**

400 g parsley root

40 g butter

200g vegetable stock

6g salt

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1g white pepper  
5g white balsamic vinegar  
1g xanthan  
200g mascarpone cheese

The parsley root is stewed on butter with the vegetable stock until soft, seasoned. Drain, pierce through a sieve. For cooled parsley puree add the mascarpone and whisk out.

**Pate á choux:**

150 g water  
150 g butter  
5 g salt  
5g granulated sugar  
150g flour  
225g eggs

**Sugar pasta:**

100g butter  
100g flour  
50g brown sugar  
50g inulin  
20 g Spirulina powder  
1g Green Food Coloring (natural)

Knead the ingredients of the sugar dough and thin between two sheets of foil. We stretch out. Refrigerate and form 4cm discs.

Boil the water with the butter, salt and sugar, add the flour and grate. Put in foam and stirring continuously

add the egg. Dress from foam bag to baking sheet, place on top of sugar dough discs and bake in a 160C oven in 22 minutes.

**Black radish salad:**

200g black radish  
10g olive oil  
5g white balsamic vinegar  
1g salt  
2g tomato flakes

From black radishes cut thin slices with a slicing machine, season the listed ingredients.

**Serving:** The end of the Pate á choux dough is cut off, the duck ragout is placed on it, the donut top part of it is filled with red cabbage puree, then the two pieces are put together. On top of the donuts put parsley root cream from a foam bag and pile black radish salad on top of it.

**Allergens:** milk, gluten, egg

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## TEAM ITALY

### COPPA GELATO

#### TANGERINE SORBET.

##### INGREDIENTS:

Tangerine	580g
Water	190g
Sucrose	155g
Dextrose	40g
Inulin	30g
Neutro frutta	5g

##### Directions:

heat the water with the solids to 67 degrees, leave to cool to 2°C; add the tangerine juice and mix; leave to rest for 5/6 minutes. Freeze and leave to rest for 1 hour. Serve.

### WHITE ALMOND SORBET

##### INGREDIENTS:

Water	580g
White almond	105g
Sucrose	95g
Dextrose	90g
Inulin	70g
Dried corn syrup DE38	55g
Neutro	5g

##### Directions:

heat the water with the solids to 67 degrees, leave to cool to 2°C; add the almond paste and mix; leave to rest for 5/6 minutes. Freeze and leave to rest for 1 hour. Serve.

### ALMOND CRUMBLE

##### INGREDIENTS:

Wheat flour	250g
Sucrose	250g
Almond powder	250g
ALMOND PRALINE' STELLA (DISARONNO)	250g
Butter	250g

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**Directions:**

mix all the ingredients in a planetary mixer. Roll out to a thickness of about 3mm, bake in a fan oven at 150°C for about 25min. Cut into cubes and blast chill.

CONCENTRATED MANDARIN JUICE.

**INGREDIENTS:**

Tangerine juice 200g  
Concentrated Mandarin Juice 50g

**PROCEDURE:**

Mix the two purees and dress them inside the parfait savarin.

**SAUTÈED PEARS WITH VANILLA AND LIME.**

**INGREDIENTS:**

Pears	800g
Sucrose	200g
Vanilla bean	Nr.1
Lime zest	Nr.1

**Directions:**

Sauté the pears with the melted sugar and vanilla in a pan. Once cooled, add the lime zest and blend.

**TANGERIN SEMIFREDO**

**INGREDIENTS:**

Cream	350g
Swiss meringue	400g
Tangerine pulp	200g
Vanilla	N°2
Gelatin	12g (Rehydrated with 60g water)

**Directions:**

Cook the meringue at 65°C in the microwave; once cooked, insert the gelatin and begin whipping until cool (about 35°C). Insert the tangerine pulp from top to bottom and finally lighten with the semi-whipped cream.

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## SUGAR-FREE MERINGUE DISC.

### INGREDIENTS:

Fresh egg white	200 g
Xylitol	100 g
Raspberry powder	10 g

### METHOD:

Heat the egg whites and raspberry powder to 38°C; Whip in a planetary mixer with a fine-wire whisk, add the xylitol halfway through the whipping and stop when the whipping is firm. Pour on the chocotransfer and pull thickness, dehydrate in the oven at 80°C for about 1 hour.

## RASPBERRY TUILLE

### INGREDIENTS:

Chickpea flour	100 g
Extra virgin olive oil	60 g
Pasteurized egg white	120 g
Raspberry powder	10 g
Salt	6 g
Heat-treated rice flour	30 g
Flour type "0"	30 g
Caster sugar	40 g
Butter	20 g

### PROCEDURE:

Blend all the ingredients until smooth. Once ready, spread out on a tuille tin and bake at 160°C for 15 minutes until dry and crispy. Then unmold while they are still warm to prevent them from breaking and board.

## ALLERGENS

Gluten

Eggs and derivatives

Milk and dairy products

May contain Traces of sesame seeds

nuts

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## **GELATO ALL'OLIO D'OLIVA**

BREAD CRUMBLE.

### INGREDIENTS:

Breadcrumbs	400g
Salted butter	300g
Trehalose	290g
Rosemary	10g

### METHOD:

Toast the bread in a pan, knead with butter and trehalose and at the end add the rosemary. Dress and serve.

## ICE CREAM WITH EXTRA VIRGIN OLIVE OIL

### INGREDIENTS:

Milk	627g
Extra virgin olive oil	135g
Trehalose	150g
Dextrose	35g
Skimmed milk powder	30g
Glucose	20g
Neutral	3g

### PROCEDURE:

Pasteurize the milk and sugars together at 65°C. Cool to 30°C, add the oil and emulsify, stir and place in the blast chiller.

## **ALLERGEN**

Gluten  
Milk and dairy products  
May contain Traces of sesame seeds  
May contain nuts

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**PASTA CON GAMBERI ROSSI DI MAZARA E CREMA DI PATATE AL PLANCTON.**

**COMPOSITION**

“RAVIOLO” PASTA  
MAZARA PRAWN TARTAR  
CREAMY POTATO SOUP WITH PLANKTON

**TYPES OF PASTA TO MAKE THE RAVIOLO:**

**-ORANGE EGG PASTA WITH TOMATO PASTE**

Triple Zero Flour For Pasta 500 g  
Whole egg 100 g  
Double tomato paste 125 g  
Water 30 g  
Salt 6 g

**PROCEDURE:**

Dissolve the salt in the eggs. Put the flour in the machine, turn it on and start pouring the double tomato paste, then almost the entire amount of eggs, check the consistency and add the last amount of eggs and water if necessary. Knead until the dough is smooth. Let the dough rest covered for 10 minutes, before starting to sheet.

**-BLACK EGG PASTA WITH SQUID INK**

Triple Zero Flour For Pasta 500 g  
Whole egg 100 g  
Squid ink 25 g  
Water 110 g  
Salt 6 g

**PROCEDURE:**

Dissolve the salt in the eggs. Put the flour in the machine, turn it on and start pouring all the amount of eggs where we have dissolved the squid ink, check the consistency and add the last amount of water if necessary. Knead until the dough is smooth. Let the dough rest covered for 10 minutes, before starting to sheet.

**-EGG PASTA**

Triple Zero Flour For Pasta 500 g  
Whole egg 100 g  
Water 30 g  
Salt 6 g

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**PROCEDURE:**

Dissolve the salt in the eggs. Put the flour in the machine, turn it on and start pouring the whole amount of eggs, check the consistency and add the last amount of water if necessary. Knead until the dough is smooth. Let the dough rest covered for 10 minutes, before starting to sheet.

**-FUCHSIA EGG PASTA WITH BEETROOT**

Triple Zero Flour For Pasta 500 g  
Whole egg 110 g  
Steamed beets 130 g  
Salt 6 g

**PROCEDURE:**

Dissolve the salt in the eggs. Put the flour in the machine, turn it on and start pouring the full amount of eggs, add the juice obtained to the beetroot extractor and knead. Check the consistency and add a small amount of water if necessary. Knead until the dough is smooth. Let the dough rest covered for 10 minutes, before starting to sheet.

**MAZARA PRAWNS AND CITRUS FRUITS**

500 g Red prawns  
1/2 lim juice and  
2 g Fine salt  
2 g Salt  
1 g Black pepper  
10 g extra virgin olive oil

**METHOD**

Peel the prawns and cut them into cubes, season with lime juice, salt, pepper and extra virgin olive oil.

**POTATO SOUP WITH PLANKTON**

100 gr Boiled Potatoes  
5 gr salt  
350 gr liquid cream  
10 gr hazelnut butter  
2 gr marine plankton\_

**PROCEDURE:**

Boil the potatoes and peel them; Bring the cream to a boil with the hazelnut butter, salt and potatoes then emulsify, add the marine plankton at the end. Put the mixture in a piping bag, seal it and keep it warm for serving.

**ALLERGENS**

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Gluten  
Crustaceans and derivatives  
Eggs and derivatives  
Fish and derivatives  
Milk and dairy products  
May contain Traces of sesame  
May contain nuts

### **CANOCCHIO SALENTINO**

#### **COMPOSITION**

SQUID INK WAFFLES.  
SCALLOP MOUSSELINE SCENTED WITH CITRUS FRUITS.  
LEMON PESTO GLAZE.

#### **SQUID INK PODS**

n. 2 Sheetsof filo  
10 g Squid ink

#### **PROCEDURE**

Brush with sepia color on a sheet of plastic wrap.  
Then place a sheet of rolled pastry on top and brush again, covering it completely with color.  
Place a second sheet on it, cover with the layer of squid ink, place a sheet of plastic wrap or parchment paper on it, and press them between two trays.  
Then cut the sheet into 5cm strips, round the tips with a pastry cutter.  
Roll the individual strips around a tube and cook them in the oven at 160°C for about 17 minutes.  
Remove them from the mould and let them dry for a few more in the desictor.

#### **Scallop filling**

200 g Scallops  
200 g Put 35%  
15 g Anchovy sauce  
10 g Olio EVO  
5 g agar – Agar  
1 n Zest of oranges.  
0,1 g Sale Maldon  
Sichuan pepper to taste.

#### **PROCEDURE**

Clean the scallop from the lateral muscle keeping only the meat.  
Bring the cream to a boil with the Agar powder – Agar and Evoil.  
With the help of a mixer, blend the scallop pieces until you get a homogeneous and smooth mixture,  
Add the cream and emulsify, gently, being careful not to tear the mixture, in the microwave cook the mixture to a pasteurization temperature of 90°C.  
Obtaining a homogeneous and silky final mixture, add the grated orange zest.  
Fill the cylinders with the help of a piping bag.

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**SIGEP**  
THE DOLCE WORLD EXPO



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### **LEMON PESTO GLAZE**

300 g Acqua  
5 g agar – Agar  
10 g Fresh basil leaves  
150g Pesto Genovese  
50 g Lemon juice  
Sichuan pepper to taste

### **PROCEDURE**

Bring the water with the Agar powder to a boil – Agar.  
When it boils, remove from the heat and emulsify the Genovese pesto, and basil, bring it to a temperature of 45°C, add the lemon juice, emulsify everything and glaze.

### **ALLERGENS**

Gluten  
Peanuts and derivatives  
Lupin and derivatives  
Molluscs and derivatives  
Fish and derivatives  
Milk and dairy products  
May contain Traces of sesam  
May contain nuts

### **RICETTA STELLA AL BACCALA MANTECATO CON TIMO LIMONATO E FINTO TUORLO AL POMODORO E ORIGANO**

### **COMPOSITION**

Starshell  
Venetian cod cream creamed with lemon thyme  
Batter for frying.  
Tomato and oregano emulsion.

### **FOR THE SHELL OF THE STAR:**

290 g water  
750 g flour  
60 g butter  
5 g salt  
100 g egg whites

### **PROCEDURE:**

Mix the flours and add the water until the dough becomes smooth, Add the butter while continuing to knead. Let it sit for 30 minutes. Roll out and form the stars, fill them. Cook at the time of serving.

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**CREAMED COD:**

700 g cod fillet  
2 L. fish broth  
4 g whole dill  
1 pc. Garlic clove  
10 g Parsley  
30 g cherry tomatoes  
q.b. Sale

For creaming

770 g Cod Fillet  
900 g Filtered cooking broth  
50 ml Extra virgin olive oil  
20 g Anchovy sauce  
2 g fresh lemon thyme  
5g Fresh lemon juice  
Salt and pepper to taste

**PROCEDURE**

In a saucepan, bring the broth with the herbs to a boil.

When it comes to a boil, dip the cod fillets in it and cook for about 15 minutes.

When cooked, remove them from the cooking water, separate them from the skin and place them in the mix.

Add a small part of the cooking liquid, with the oil, and start emulsifying.

Continue with the remaining part of the liquid until you get a light and whitish emulsion.

Add the remaining ingredients and remove the mixture from the mix.

**FOR THE BATTER;**

50 g rice flour  
50 corn gamido  
160 g water

**PROCEDURE**

Add the flours together, and mix them with a whisk.

**FOR THE TOMATO AND OREGANO EMULSION**

**FOR THE TOMATO JUICE**

450gr cherry tomato  
5 gr extra virgin olive oil  
1 gr sale  
1 gr fresh oregano.

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### **PROCEDURE**

Cut the cherry tomatoes in half and season with the remaining ingredients.  
Let them macerate for 30 minutes and move on to the extractor.

### **FOR THE EMULSION:**

335 gr tomato extract  
15 gr Crystal Corn

### **PROCEDIMENTO:**

Blend all the ingredients for 2 minutes, until the mixture is smooth and compact.

### **ASSEMBLING THE FINGER FOOD:**

Fill a star-shaped with the creamed cod, chill it for a few minutes, then dip it first in batter and then in breadcrumbs.

Prepare the frying oil at 180°C, fry at the temperature reached, until golden brown.  
Serve hot with the tomato and oregano emulsion and fresh sprouts.

### **ALLERGENS**

Gluten  
Eggs and derivatives  
Fish and derivatives  
Milk and dairy products  
Sedano e derivati  
May contain Traces of sesame seeds  
May contain nuts

### **TORTA GELATO**

PISTACHIO CRUNCHY.

INGREDIENTS:

100% green pistachio paste from Bronte dop BABBI	195g	
Vhalrona opalis chocolate		60g
Paillettes		100g
Butter		20g

METHOD:

Melt the chocolate at 45°C and add to the pistachio paste. Add the sequins and finally the melted butter.  
Dressing and blast chilling.

BISQUIT PISTACHIO.

INGREDIENTS:

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Pistachio powder	200g
caster sugar	130g
potato starch	40g
Fresh or pasteurized egg white	135g
Paste 100% green pistachio from Bronte dop BABBI	150g
sunflower oil	60g
Fresh or pasteurized egg white	145g
caster sugar	130g

**METHOD:**

Mix the first 6 ingredients in a food processor; then whip the egg whites with the sugar and lighten the mixture. Spread 800/1000g of mixture on a 60x40 baking sheet. Bake at 180° for about 7 min. Bake and blast chill.

**RASPBERRY JELLY INSIDE.**

**INGREDIENTS:**

Raspberry Puree	190 g
Trehalose	10 g
Pectin NH 350	3 g
Dextrose	20 g
Trehalose	30 g

**PROCEDURE:**

Heat one part of the pulp until it boils, add the first part of trehalose where we have dispersed the pectin, let it boil for 1 minute. Turn off the heat and add the remaining sugars. Once it reaches 35°C, add the remaining pulp so as not to denature the color and taste.

**MANGO AND PASSION FRUIT SORBET.**

**INGREDIENT:**

Mango Puree	566g
Passion Fruit Puree	246g
Sucrose	184g
Neutral Fruit	5g

**METHOD:**

Add the purees, add the sugar to disperse the neutral, mix and stir. Extract and dress.

**YOGHURT AND VANILLA ICE CREAM**

**INGREDIENTS:**

Sucrose	150g
Dextrose	30g
Skimmed milk powder	25g
Neutral Cream	5g

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Vanilla Paste Suprema BABBI	24g
Milk	210g
Greek yoghurt	556g

**METHOD:**

Mix the powders, add the vanilla and pasteurize with the milk at 65°C. Add the yoghurt, emulsify and stir. Extract and dress.

**YOGURT AND MANGO PARFAIT.**

**INGREDIENTS:**

Cream	350g
Swiss Meringue	400g
Mango Pulp	200g
Yoghurt	200g
Vanilla Paste Suprema BABBI	30g
Gelatin	12g (Rehydrated with 60g water)

**METHOD:**

Cook the meringue at 65°C in the microwave; once cooked, add the gelatine and start whipping until cool (about 35°C). Insert the mango pulp from top to bottom and at the end lighten with the cream and semi-whipped yoghurt.

**MANGO JELLY.**

**INGREDIENTS:**

Mango puree	847g
Dextrose	136g
Gold gelatin	17g
Water	85g

**METHOD:**

Heat the puree to 35°C, dissolve the gelatin and add to the fruit. Dressing and blast chilling

**RASPBERRY JELLY.**

**INGREDIENTS:**

Raspberry puree	847g
Dextrose	136g
Gold gelatin	17g
Water	85g

**METHOD:**

Heat the puree to 35°C, dissolve the gelatine and add to the fruit. Dressing and blast chilling.

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## NEUTRAL GLAZE

### Ingredients:

Sugar		100g
Agar agar		5g
Water		500g
Gelatin	30g	
Glucose 40DE		400g
Pectin		24g
Water		300g
Lemon juice		8g

### Procedure:

First of all, you need to disperse the agar agar in the first part of sugar. Bring the water, granulated sugar and glucose to 50/60°C and add the sugar with the agar; Bring to a boil. In the meantime, mix the pectin with the second part of the water blender and add it to the other ingredients; Bring to the boil again for 1-2 minutes and add the lemon juice. Cool quickly with a positive blast chiller.

### ALLERGENS

Gluten

Eggs and derivatives

Milk and dairy products

May contain Traces of sesame seeds

nuts

## SNACK MIGNON GELATO

### STROMBUS

### VANILLA PARFAIT.

#### INGREDIENTS:

Cream		350g
Swiss meringue	400g	
Babbi supreme vanilla	30g	
Gelatin		12g (Rehydrated with 60g water)

### METHOD:

Cook the meringue at 65°C in the microwave; once cooked, add the gelatine and start whipping until cool (about 35°C).

### APRICOT AND PASSION FRUIT PARFAIT.

#### INGREDIENTS:

Cream		350g
Swiss Meringue	400g	
Apricot Pulp		300g

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Passion Pulp 100g  
Gelatin 12g (Rehydrated with 60g water)

**PROCEDURE:**

Cook the meringue at 65°C in the microwave; once cooked, add the gelatine and start whipping until cool (about 35°C). Insert the apricot pulp and passion from top to bottom and at the end lighten with the semi-whipped cream.

**HUKAMBI 53% VALRHONA MILK CHOCOLATE ICE CREAM.**

**INGREDIENTS:**

Milk	571g
Valrhona HUKAMBI 53% Chocolate	300g
Sucrose	80g
Dextrose	25g
Skimmed milk powder	20g
Tara gum	4g

**METHOD:**

Add the powders and pasteurize with the milk at 72°C. Pour over the chocolate, mix and stir. Pull out and blast chill.

**APRICOT JELLY.**

**INGREDIENTS:**

Apricot puree	847g
Dextrose	136g
Gold gelatin	17g
Water	85g

**METHOD:**

Heat the puree to 35°C, dissolve the gelatin and add to the fruit. Pour over the biscuits.

**OVIS MOLIS WITH ALMOND AND VANILLA.**

**INGREDIENTS:**

Butter	100 g
Icing Sugar	80 g
Cooked Yolk	80 g
Yolk	30 g
Flour 140/180w	120 g
Potato Starch	80 g
Almond Paste	50 g
Vanilla	N°1

**METHOD:**

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Whip the butter with vanilla, the icing sugar and the almond paste until it "blanches"; In the meantime, cook the egg yolks in the microwave until coagulated, make them fine by passing through a sieve. Once ready, add the egg yolks to the whipped sauce and add them slowly. Add the sifted powders at the end. Roll out and bake at 160°C for about 12 min. Once cold fill with the apricot jelly.

#### NEUTRAL GLAZE.

##### Ingredients:

Sugar		100g
Agar agar		5g
Water		500g
Gelatin	30g	
Glucose 40DE		400g
Pectin		24g
Water		300g
Lemon juice		8g

##### Procedure:

First of all, you need to disperse the agar agar in the first part of sugar. Bring the water, granulated sugar and glucose to 50/60°C and add the sugar with the agar; Bring to a boil. In the meantime, mix the pectin with the second part of the water blender and add it to the other ingredients; Bring to the boil again for 1-2 minutes and add the lemon juice. Cool quickly with a positive blast chiller. Frost with a compressor gun at about 70 degrees.

#### MILK CHOCOLATE SPRAY MASS.

##### INGREDIENTS:

Milk chocolate	500g	
Cocoa butter		500g

##### PROCEDURE:

Melt the milk chocolate and cocoa butter at 45°C, cool to 35°C and spray with an airbrush gun.

#### CASSIDARIA.

#### VANILLA PARFAIT.

##### INGREDIENTS:

Cream		350g
Swiss meringue	400g	
Babbi supreme vanilla	30g	
Gelatin		12g (Rehydrated with 60g water)

##### METHOD:

Cook the meringue at 65°C in the microwave; once cooked, add the gelatin and start whipping until cool (about 35°C).

#### MANDARIN AND YUZU PARFAIT.

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**INGREDIENTS:**

Cream		350g
Swiss Meringue		400g
Mandarin Pulp	300g	
Yuzu Pulp		100g
Gelatin		12g (Rehydrated with 60g water)

**METHOD:**

Cook the meringue at 65°C in the microwave; once cooked, add the gelatin and start whipping until cool (about 35°C). Insert the mandarin and yuzu pulp from top to bottom and at the end lighten with the semi-whipped cream.

**OPALIS VALRHONA CHOCOLATE AND VANILLA ICE CREAM.**

**INGREDIENTS:**

Valrhona OPALIS Chocolate		300g
Sucrose		100g
Milk		560g
Babbi Supreme Vanilla Paste		35g
Tare Gum		5g

**METHOD:**

Pasteurize the milk with the powders and vanilla up to 72°C, pour over the chocolate and mix and stir. Remove and blast chill.

**MANDARIN JELLY.**

**INGREDIENTS:**

Mandarin puree	847g
Dextrose	136g
Gold gelatin	17g
Water	85g

**METHOD:**

Heat the puree to 35°C, dissolve the gelatin and add to the fruit. Pour over the biscuits.

**OVIS MOLIS WITH PISTACHIO AND VANILLA.**

**INGREDIENTS:**

Butter		100 g
Icing Sugar		80 g
Cooked Yolk		80 g
Yolk		30 g
Flour 140/180w		120 g
Potato Starch		80 g
Pistachio Paste	50 g	
Vanilla		N°1

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**METHOD:**

Whip the butter with vanilla, the icing sugar and the pistachio paste until it "blanches"; In the meantime, cook the egg yolks in the microwave until coagulated, make them fine by passing through a sieve. Once ready, add the egg yolks to the whipped sauce and add them slowly. Add the sifted powders at the end. Roll out and bake at 160°C for about 12 min. Once cold fill with the mandarin jelly.

**NEUTRAL GLAZE.**

**Ingredients:**

Sugar	100g
Agar agar	5g
Water	500g
Gelatin	30g
Glucose 40DE	400g
Pectin	24g
Water	300g
Lemon juice	8g

**Procedure:**

First of all, you need to disperse the agar agar in the first part of sugar. Bring the water, granulated sugar and glucose to 50/60°C and add the sugar with the agar; Bring to a boil. In the meantime, mix the pectin with the second part of the water blender and add it to the other ingredients; Bring to the boil again for 1-2 minutes and add the lemon juice. Cool quickly with a positive blast chiller. Frost with a compressor gun at about 70 degrees.

**WHITE CHOCOLATE SPRAY MASS.**

**INGREDIENTS:**

White Chocolate	500g
Cocoa butter	500g

**PROCEDURE:**

Melt the white chocolate and cocoa butter at 45°C, cool to 35°C and mist with an airbrush gun.

**CALLIOSTOMA.**

**VANILLA PARFAIT.**

**INGREDIENTS:**

Cream	350g
Swiss meringue	400g
Babbi supreme vanilla	30g
Gelatin	12g (Rehydrated with 60g water)

**METHOD:**

Cook the meringue at 65°C in the microwave; once cooked, add the gelatin and start whipping until cool (about 35°C).

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**BLUEBERRY AND RASPBERRY PARFAIT.**

**INGREDIENTS:**

Cream		350g
Swiss Meringue		400g
Blueberry Pulp	300g	
Raspberry Pulp	100g	
Gelatin		12g (Rehydrated with 60g water)

**METHOD:**

Cook the meringue at 65°C in the microwave; once cooked, add the gelatine and start whipping until cool (about 35°C). Insert the blueberry and raspberry pulp from top to bottom and at the end lighten with the semi-whipped cream.

**CHOCOLATE ICE CREAM MASSA MANJARI 100%**

**METHOD:**

Water		540g
Dark CHOCOLATE MASSA MANJARI 100%		190g
Milk powder		25g
Sucrose	140g	
Dextrose		50g
Glucose	50g	
Tare gum		5g

**METHOD:**

Heat the water to 72°C, pour it over the Manjari chocolate 100% and emulsify thoroughly, add the solids and mix and stir. Remove and blast chill.

**RASPBERRY JELLY.**

**INGREDIENTS:**

Raspberry puree	847g
Dextrose	136g
Gold gelatin	17g
Water	85g

**METHOD:**

Heat the puree to 35°C, dissolve the gelatin and add to the fruit. Pour over the biscuits.

**OVIS MOLIS WITH COCOA AND VANILLA.**

**INGREDIENTS:**

Butter	100 g
Icing sugar	80 g
Cooked yolk	80 g
Yolk	30 g
Flour 140/180w	120 g

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Potato starch	80 g
Cocoa extra potashed	10 g
Hazelnut paste	50 g
Vanilla	n°1

**METHOD:**

Whip the butter with vanilla, the icing sugar and the hazelnut paste until it "blanches"; In the meantime, cook the egg yolks in the microwave until coagulated, make them fine by passing through a sieve. Once ready, add the egg yolks to the whipped sauce and add them slowly. Add the sifted powders at the end. Roll out and bake at 160°C for about 12 min. Once cold fill with the raspberry jelly.

**NEUTRAL GLAZE.**

**Ingredients:**

Sugar	100g
Agar agar	5g
Water	500g
Gelatin	30g
Glucose 40DE	400g
Pectin	24g
Water	300g
Lemon juice	8g

**Procedure:**

First of all, you need to disperse the agar agar in the first part of sugar. Bring the water, granulated sugar and glucose to 50/60°C and add the sugar with the agar; Bring to a boil. In the meantime, mix the pectin with the second part of the water blender and add it to the other ingredients; Bring to the boil again for 1-2 minutes and add the lemon juice. Cool quickly with a positive blast chiller. Frost with a compressor gun at about 70 degrees.

**DARK CHOCOLATE SPRAY MASS.**

**INGREDIENTS:**

Dark Chocolate	500g
Cocoa butter	500g

**PROCEDURE:**

Melt the dark chocolate and cocoa butter at 45°C, cool to 35°C and spray with an airbrush gun.

**ALLERGENS**

Gluten

Eggs and derivatives

Milk and dairy products

May contain Traces of sesame seeds

nuts

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## VASCHETTA GELATO

VALRHONA MASSA MANJARI 100% CHOCOLATE.

Water		565g
Dark chocolate Manjari 100%	190g	
Sucrose	140g	
Dextrose		50g
Dried corn syrup DE38	50g	
Neutro	5g	

Directions:

heat the water to 85°C, pour it over the chopped chocolate and emulsify carefully, add the solids and mix. Cool to 2°C. Freeze and leave to rest for 1 hour. Serve at -10°C

MANGO AND PASSION FRUIT SORBET

INGREDIENTS:

Mango	350g	
Passion fruit		250g
Water		187g
Sucrose		150g
Dextrose		30g
Dried corn syrup DE38	30g	
Fruit Neutro		3g

Directions:

heat the water with the solids to 67 degrees, leave to cool to 2°C; add the fruit pulps and mix; leave to rest for 5/6 minutes. Freeze and leave to rest for 1 hour. Serve at -10°C.

HAZELNUT CRUMBLE

INGREDIENTS:

Wheat flour		250g
Sucrose		250g
Hazelnut powder STELLA		250g
Hazelnut grain STELLA	250g	
Butter		250g

Directions:

mix all the ingredients in a planetary mixer . Roll out to a thickness of about 3mm, bake in a fan oven at 150°C for about 25min. Cut into cubes and blast chill.

RASPBERRY AND VANILLA SAUCE

INGREDIENTS:

Raspberry pulp	800g	
Sucrose		100g

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Dextrose	99g
Tara gum	1g
Vaniglia suprema BABBI	40g

**Directions:**

heat a part of the puree to dissolve the sugars; add the remaining part and dress on the crumble.

**ALLERGENS**

Gluten

Eggs and derivatives

Milk and dairy products

May contain Traces of sesame seeds

nuts

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## TEAM BRASIL

### INGREDIENTS

#### MISKI ICE CREAM:

578 Gr. Whole Milk  
100 Gr. Milk Cream  
100 Gr. Egg yolk  
125 Gr. Regular sugar  
10 Gr. Skimmed powder milk  
25 Gr. Dry Glucose  
60 Gr. Dextrose  
2 Gr. Stabilizer Babbi 5 gr / kg  
2 Gr. Miski

#### PISTACHIO ICE CREAM:

##### Ordinary mixture:

660 Gr. Whole Milk  
35 Gr. Skimed powder Milk  
110 Gr. Milk Cream  
120 Gr. Sugar  
50 Gr. Dextrose  
20 Gr. Dry Glucose  
5 Gr. Stabilizer Babbi 5 gr / kg

#### RECIPE:

1000 Gr. Ordinary mixture  
100 Gr. Pistachio Pure Sicilia paste from Babbi  
25 Gr. Dextrose  
Salt to taste

#### PISTACHIO DACQUOISE:

160 Gr. Egg white  
125 Gr. Regular sugar  
150 Gr. Icing sugar  
150 Gr. Almond flour  
200 Gr. Pistachio flour

#### PISTACHIO CRUMBLE:

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180 Gr. Butter  
180 Gr. Regular sugar  
150 Gr. Pistachio  
150 Gr. Wheat flour

#### RASPBERRY JELLY:

500 Gr. Raspberry pulp  
150 Gr. Regular sugar  
20 Gr. Lemon juice  
11 Gr. Pectin

#### PROCEDURE

##### MISKI ICE CREAM:

Pasteurize all the ingredients the mixture in 65C degree for 30 minutes and then cooling. Reserve the mixture for 30 minutes and after this proceed to produce the ice cream.

##### PISTACHIO ICE CREAM:

Pasteurize the ordinary mixture and reserve. Add the other ingredients in a cold process. Proceed to produce the ice cream.

##### PISTACHIO CRUMBLE:

In a planetary mix all the ingredients an put into oven 170C degree for 8 minutes.

##### PISTACHIO DACQUOISE:

In a planetary mix all the ingredients an put into oven 160C degree for 12 minutes.

##### RASPBERRY JELLY:

Mix part of the sugar with the pectin and reserve. Heat the raspberry pulp with sugar until 40C degree, add the sugar + pectin reserved and heat until boil, hold for 3 minutes turn off the fire and add lemon juice.

#### ALLERGENS

**Milk, wheat flour, eggs, nuts**

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## INGREDIENTS

### OLIVE OIL ICE CREAM

682 Gr. Skimmed Milk  
110 Gr. Olive oil  
20 Gr. Sugar  
90 Gr. Threalose  
40 Gr. Dextrose  
50 Gr. Inulina  
5 Gr. Stabilizer  
3 Gr. Salt

### PROCEDURE

Pasteurize the mixture with all ingredients. Produce the ice cream.

### ALLERGENS

Milk

### INGREDIENTS

#### GLASS MONOPORTION:

Ordinary mixture:

660 Gr. Whole Milk  
35 Gr. Skimed powder Milk  
110 Gr. Milk Cream  
120 Gr. Sugar  
50 Gr. Dextrose  
20 Gr. Dry Glucose  
5 Gr. Stabilizer Prodotti Stella 5 gr / kg

Almond Paste handmade (Marzipan):

60 Gr. Toasted Almond  
40 Gr. Regular sugar

Gel:

150 Gr. Passion fruit pulp  
30 Gr. Whole apple juice  
40 Gr. Apricot pure  
90 Gr. Regular sugar

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6 Gr. Pectin  
2 Gr. Curry

#### Almond & Lemon Crumble

150 Gr. Butter  
180 Gr. Regular sugar  
150 Gr. Almond flour  
120 Gr. Wheat flour  
30 Gr. Lemon zest

#### Ice Cream Recipe:

1,300 Gr. Ordinary Mixture  
195 Gr. Sugar Almond Paste

#### PROCEDURE

##### ICE CREAM:

Pasteurize the ordinary mixture with the sugar almond past. Produce the ice cream

##### GEL:

Mix the pectin with the sugar and reserve.  
Warm up the passion fruit pulp + apple juice + apricot pure + curry to 40 C degree.  
Add the pectin with sugar slowly.  
Hot the mixture until 105 C degree and put into a silicon carpet.  
Let cold and use a mix to make a uniform gel.

##### ALMOND AND LEMON CRUMBLE:

In a planetary mix all the ingredients an put into oven 170C degree for 8 minutes.

#### ALLERGENS

**Milk, wheat flour, nuts**

#### INGREDIENTS

#### SNACK 1: FIRST DISH

White Chocolate with Rosemary & Pine nuts:

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488 Gr. Whole Milk  
45 Gr. Sugar  
15 Gr. Dextrose  
24 Gr. Dry Glucose  
150 Gr. White chocolate Valrhona  
224 Gr. Ricotta  
50 Gr. Honey  
4 Gr. Stabilizer  
5 Gr. Rosemary  
Pine nuts to taste

#### SNACK 2: MAIN COURSE

Chocolate 56% with Olive Oil & Caramelized Pecan nuts:

613 Gr. Skimmed Milk  
102 Gr. Chocolate Valrhona 56%  
40 Gr. Cocoa Powder  
20 Gr. Skimmed Milk Powder  
55 Gr. Olive Oil  
70 Gr. Sugar  
60 Gr. Dextrose  
35 Gr. Dry Glucose  
5 Gr. Stabilizer

#### SNACK 3: DESSERT

Chocolate 66% Sorbet & Cachaça Gel:

150 Gr. Chocolate Valrhona 66%  
60 Gr. Cocoa powder  
443 Gr. Stabilized Sugar Syrup 50%  
347 Gr. Water  
Stabilized Sugar Syrup 50%:  
452 Gr. Water  
350 Gr. Regular sugar  
105 Gr. Dry Glucose  
64 Gr. Dextrose  
30 Gr. Inulin  
8 Gr. Stabilizer

Cachaça Gel:

150 Gr. Regular sugar

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75 Gr. Water  
40 Gr. Cachaça 40% Vol

#### PROCEDURE

##### Snack 1:

Pasteurize the mixture without the white chocolate the honey and the pine nuts and let it cold for 8 hours at least.

Pass the mixture through a sieve.

Heat again until 55C degrees and add the white and mix for 30 minutes. Let it cold.

Add the honey and proceed to produce the ice cream

##### Snack 2:

Pasteurize the mixture until 90C degree without the olive oil.

When the mixture is cooling add the olive oil at 65C degrees

Produce the ice cream.

##### Caramelized Pecan Nuts:

225 Gr. Inverted sugar

300 Gr. Water

375 Gr. Regular sugar

225 Gr. Glucose paste

Heat all the sugars with water until boil.

Put the pecan nuts inside this syrup for 20 minutes.

Remove the excess and put into oven 170C for 12 minutes

##### Snack 3:

Pasteurize the mixture until 90C degree and produce the ice cream.

##### STABILIZED SUGAR SYRUP 50%:

Pasteurize all the ingredients until 85C degree. Cold it and reserve.

#### ALLERGENS

**Milk, nuts, dry fruit**

#### INGREDIENTS

#### TUBE:

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Ordinary mixture:

660 Gr. Whole Milk  
35 Gr. Skimed powder Milk  
110 Gr. Milk Cream  
120 Gr. Sugar  
50 Gr. Dextrose  
20 Gr. Dry Glucose  
5 Gr. Stabilizer

Recipe:

1,340 Gr. Ordinary Mixture  
75 Gr. Honey  
75 Gr. Chocolate Valrhona 56%  
55 Gr. Cocoa powder  
4 Gr. Tonka Beans

CHOCOLATE NAMELAKA:

370 Gr. Whole milk  
20 Gr. Dry glucose  
64 Gr. Gelatin  
850 Gr. Chocolate Valrhona 56%  
700 Gr. Milk Cream

HONEY COMB:

400 Gr. Regular sugar  
140 Gr. Honey  
15 Gr. Sodium bicarbonate

## PROCEDURE

Pasteurize the ordinary mixture with chocolate 54% and cocoa powder and tonka beans. Add the honey when the whole mixture is cold. Produce the ice cream

HONEY COMB:

Heat the sugar with honey until 180C degree, turn off the fire and add the sodium bicarbonate. Mix gently.

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## CHOCOLATE NAMELAKA:

Heat the milk and dry glucose and add the chocolate + gelatin and mix well.

### ALLERGENS

Milk, dry fruit

### INGREDIENTS

#### FIRST HOT ENTRY:

Fried zucchini flower stuffed with ricotta and lemon cream

Salt and pepper to taste

#### SECOND HOT ENTRY:

Oven baked cod loin with onions, potatoes, peppers and eggs

Salt and pepper to taste

#### THIRD HOT ENTRY:

Pistachio risotto

Salt and pepper to taste

## OLIVE OIL ICE CREAM

682 Gr. Skimmed Milk

110 Gr. Olive oil

20 Gr. Sugar

90 Gr. Threalose

40 Gr. Dextrose

50 Gr. Inulina

5 Gr. Stabilizer

3 Gr. Salt

### PROCEDURE

Pasteurize the mixture with all ingredients. Produce the ice cream.

#### FIRST HOT ENTRY:

Mix the ricotta well with lemon drops until you get a cream and fill the inside of the zucchini flower. Coat the zucchini flower with flour and fry it.

Salt and pepper to taste.

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#### SECOND HOT ENTRY:

In a pan cook in the water the desalted cod and potatoes for 10 minutes. Remove then add the olive oil, onion, pepper and tomato and bake for 20 minutes. Finish with amaretto crunch.  
Salt and pepper to taste.

#### THIRD HOT ENTRY:

500 gr rice for risotto  
1.5 liters vegetable broth  
Cup of white wine  
A soap spoon olive oil  
Half an onion and 1 clove of garlic  
150 gr Pistachio paste  
Cup of milk cream  
Salt and pepper to taste.

Cook de rice for risotto with olive oil, onion, garlic and vegetable broth and wine for 30 - 40 minutes, finish with milk cream and pistachio paste.

#### **ALLERGENS**

**Milk, wheat flour, nuts**

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## TEAM PERU

### PETITE FOURS

#### THE TRUNK

##### 1.1 COCONUT SABLEE / BASE

Butter	0,105	Kg
Powdered sugar	0,072	Kg
Flour	0,190	Kg
Coconut paste	0,030	Kg
Whole eggs	0,047	Kg
salt	0,001	Kg
Vanilla	0,002	Kg

##### 1.2 COCONUT GELATO / INSERT 1

Coconut milk	1,800	Kg
Heavy cream	0,520	Kg
Granulated sugar	0,409	Kg
Skim milk powdered	0,100	Kg
Dextrose	0,073	Kg
Maltodextrin	0,053	Kg
Neutro latte	0,045	Kg
Shredded coconut	0,300	kg

##### 1.3 MANGO & PASSION FRUIT GELATO / INSERT 2

Water	1,300	Kg
Mango pure	0,600	Kg
Granulated sugar	0,430	Kg
Passion fruit pure	0,200	Kg
Dextrose	0,190	Kg
Maltodextrin	0,250	Kg
Neutro	0,030	Kg

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#### 1.4 MILK CHOCOLATE GELATO / INSERT 3

Milk	0,825	Kg
Heavy cream	0,202	Kg
Granulated sugar	0,150	Kg
Skim milk powdered	0,030	Kg
Dextrose	0,070	Kg
Chocolate 40%	0,200	Kg
Neutro latte	0,023	Kg

#### PROCEDURE

##### COCONUT SABLEE / BASE

1. Make the butter creamy and smooth, add the powdered sugar.
2. Mix the eggs, salt and vanilla paste.
3. Add the eggs in 2 times and keep whisking, do not over mix the dough.
4. Add the flour in 2 times, make sure is complete integrated and add the coconut paste.
5. Roll the dough into two craft papers and keep it freezer.
6. Bake it at 170C x 8 min.

##### COCONUT GELATO / INSERT 1

1. Make an infusion with the heavy cream and the shredded coconut, let it cool down and make it rest overnight.
2. Put all the dry ingredients together and integrate them.
3. Strain the heavy cream, add the dry ingredients and mix carefully with a hand blender.
4. Put the mixture in the machine, once its ready, place the gelato in the silicone molds.

##### MANGO & PASSION FRUIT GELATO / INSERT 2

1. Blend together the fruits puree and water.
2. Place all the dry ingredients and add to the fruit mixture.
3. Mix carefully with a hand blender and put the mixture in the machine.
4. Build the layer mold putting some mango passion fruit gelato as a base, then add the coconut gelato frozen as the first insert of the dessert.
5. Put it back to the freezer and keep it there until the next gelato gets ready.

##### MILK CHOCOLATE GELATO / INSERT 3

1. Combine the milk and heavy cream together.
2. Place all the dry ingredients and add to the milk mixture. Blend it carefully.
3. Put the mixture into a saucepan and warm up until gets 80C, take it out from the heat and add the milk chocolate. Blend it carefully.
4. Place the gelato into the molds and add the frozen insert (mango & coconut)

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5. Keep it frozen until gets ready to unmold.

## 2. MARIQUITA/ LADYBUG

### 1.1 COFFEE PRALINE / BASE

Hazelnut	0,225	Kg
Coffee beans	0,025	Kg
Granulated sugar	0,144	Kg
Water	0,060	Kg

### 1.2 CRISP COFFEE PRALINE

Coffee praline base	0,050	Kg
Chocolate	0,013	Kg
Corn flakes	0,050	Kg

### 1.3 COFFEE CARAMEL

Granulated sugar	0,140	Kg
Glucose	0,140	Kg
Heavy cream	0,214	Kg
Coffee beans	0,060	kg
salt	0,002	Kg
Salted butter	0,070	Kg

### 1.4 CHOCOLATE SORBET

Water	1,740	Kg
Granulated sugar	0,330	Kg
Honey	0,180	Kg
Chocolate 60% valrhona	0,600	Kg
Dextrose	0,105	Kg
Neutro	0,054	Kg

### 1.4 WHITE COFFEE GELATO

Milk	1,800	Kg
Heavy cream	0,336	Kg
Granulated sugar	0,408	Kg
Skim milk powdered	0,153	Kg
Dextrose	0,078	Kg
Coffee beans	0,250	Kg

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Neutro latte	0,045	Kg
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### 1.5 CHOCOLATE COBERTURE

Chocolate 60% Valrhona	0,200	Kg
Cacao butter	0,200	Kg
Black Food coloring	0,002	Kg

## PROCEDURE

### COFFEE PRALINE / BASE

1. Toasted the hazelnuts.
2. Make a sirup with the water and sugar until gets 117C add the grounded coffee beans and the hazelnuts.
3. Let it cool down and then process until gets a soft texture mix.

### CRISP COFFEE PRALINE

1. Melted the chocolate and mix it with the praline.
2. Add the grounded corn flakes and integrate it.
3. Rolled the mixture into two craft papers and freeze before cut.

### COFFEE CARAMEL

1. Ground the coffee beans and place them into a hot heavy cream.
2. Strain the heavy cream and readjusts the heavy cream. (it must be 214 gr)
3. Make a caramel with the sugar and glucose.
4. Once the caramel gets the brown nice color, add the flavored heavy cream in 2 times.
5. Let it cook until gets 104 C
6. Add the cold butter and emulsify the mixture.
7. Let it cool down with plastic wrap.

### CHOCOLATE SORBET

1. Place all the ingredients except the chocolate and warm up until gets 60C.
2. Incorporate the chocolate and use the hand blender to emulsify the mixture.
3. Put the mixture in the gelato machine.
4. Once is done, place it in the molds.

### WHITE COFFEE GELATO

1. Make a cold infusion the night before with the milk and the coffee beans.
2. Incorporate all the ingredients and warm up until gets 80C.
3. Put the mixture in the gelato machine.

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- Once is done, place it in the molds.

### CHOCOLATE SORBET

- Place all the ingredients except for the chocolate, and warm up until gets 60C.
- Add the chocolate and mix until gets melted.
- Put the mixture in the gelato machine, once is done, place it in the molds.

### CHOCOLATE COBERTURE

- Melt all the ingredients together and mix with the hand blender.
- Use it at 30C.

## 3. SURI

### 1.1 RASPBERRIES CAMU CAMU SORBET.

Water	1,050	Kg
Raspberries	0,900	Kg
Granulated sugar	0,375	Kg
Camu camu	0,300	Kg
Dextrose	0,105	Kg
Fructosof	0,225	Kg
Neutro	0,045	Kg

### 1.2 LEMONGRASS TEA & LIME SORBET

Lemongrass tea	0,400	Kg
Water	1,769	Kg
Lime juice	0,380	Kg
Granulated sugar	0,490	Kg
Dextrose	0,185	Kg
Malt dextrine	0,140	Kg
Neutro fruit Aromitalia	0,045	Kg

### 1.3 RASPBERRIES & CAMUCAMU JELLY

Raspberries pure	0,400	Kg
Camu camu Pure	1,769	Kg
Pectine NH	0,004	Kg
Granulated sugar 1	0,090	Kg
Granulated sugar 2	0,015	Kg

### 1.4 WHITE CHOCOLATE GELATO

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Water	1,742	Kg
Heavy cream	0,130	Kg
Skin whole milk	0,196	Kg
Skim milk powdered	0,103	Kg
Neutro latte	0,046	Kg
Granulated sugar	0,398	Kg
Inverted sugar	0,045	Kg
White chocolate 30%	0,258	Kg
French vanilla paste Aromitalia	0,015	kg

### 1.5 MINT SPONGE CAKE – BASE

Eggs	0,064	Kg
flour	0,125	Kg
Granulated sugar	0,125	Kg
Whole milk	0,125	Kg
Olive oil	0,088	Kg
Mint	0,012	Kg
Lime zest	0,010	Kg
Baking powder	0,009	Kg

### 1.6. CACAO BUTTER GLAZE

White chocolate Valrhona	0,200	Kg
Cacao butter	0,200	Kg
Food coloring	0,004	Kg

### 1.7 MIRROR GLACE

Water	0,250	Kg
glucose	0,055	Kg
Granulated sugar	0,205	Kg
Granulated sugar #2	0,040	Kg
Pectin nH	0,012	Kg
Lime juice	0,030	Kg
Miroir	0,040	Kg

## PROCEDURE

### RASPBERRIES CAMU CAMU SORBET

1. Blend both fruits with the water. Reserve.

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2. Combine the dry ingredients and add it to the fruit mixture.
3. Put the mixture into the machine.
4. Once its ready, put it into the molds and keep it freezer.

#### LEMONGRASS TEA & LIME SORBET

1. Wash carefully the lemongrass herbs and mix the water. Use a heavy blender machine for this step.
2. Strain the flavored water from the lemongrass and add the lime juice.
3. Combine the dry ingredients and add it to the lemongrass tea, blend it carefully.
4. Place the mixture into the gelato machine.
5. Once its ready, put it into the molds and keep it freezer.

#### RASPBERRY & CAMU CAMU JELLY

1. Place both purees and the sugar #1 in a saucepan and make it warm in a low heat.
2. Combine sugar #2 with the pectin nH. Add it to the saucepan before start to boil.
3. Mix with a manual blender and let it cook for at least 7 min.
4. Let it cool down and place the mixture in the fridge.

#### WHITE CHOCOLATE GELATO

1. Combine the water and the heavy cream.
2. Mix the dry ingredients, add it to the water mixture. Blend it carefully with the vanilla paste and the inverted sugar.
3. Make it warm up and add the white chocolate.
4. Place it into the gelato machine.
5. Once its ready, place it into the molds and put it in the freezer.

#### MINT SPONGE CAKE – BASE

1. Blend the oil with the mint and lime zest.
2. Put the eggs in the bowl mixer with some of the sugar. Start mixing at medium speed. Make it double the volume and add the rest of the sugar.
3. Combine the dry ingredients and add gently in two parts to the egg mixture.
4. Finally, add the oil mixture.
5. Put the dough in a mold and bake it at 170 C for 7min.

#### CACAO BUTTER GLACE

1. Melt the butter and chocolate together.
2. Add the food coloring and combine.

#### MIRROR GLACE

1. Put the water, sugar and glucose all together in a saucepan. Make it boil until gets 103C.
2. Add the pectin mixed with the sugar #2 and make it boil it again.
3. Finish adding lime juice and the miroir.

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**GELATO CAKE  
PISTACHO GELATO**

Leche	1,900	Kg
Heavy cream	0,460	Kg
dextrose	0,085	Kg
Skim milk powdered	0,090	Kg
Neutro latte	0,045	Kg
Granulated sugar	0,410	Kg
Pistachio paste	0,300	Kg
salt	0,005	kg

**CHOCOLATE GLACE**

White chocolate	0,400	Kg
Vegetable oil	0,120	Kg
Food coloring	0,004	Kg

**RASPBERRY PASSION FRUIT BEET GELATO**

Water	0,760	Kg
Malto dextrine	0,082	Kg
Granulated sugar	0,330	Kg
Passion fruit pure	0,200	Kg
Beets juice	0,300	Kg
Raspberry pure	0,200	Kg
Neutro	0,022	Kg
Dextrose	0,106	kg

**JOCONDE PISTACHIO**

Powdered sugar	0,073	Kg
Almond flour	0,030	Kg
Pistachio flour	0,044	Kg
Flour	0,022	Kg
Pistachio puree	0,045	Kg
Eggs	0,112	Kg
Butter	0,010	Kg
Eggs whites	0,075	Kg
Granulated sugar	0,011	Kg

**YOGURT GELATO**

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Leche	0,800	Kg
Heavy cream	0,400	Kg
Greek Yogurt	1,000	Kg
Granulated sugar	0,450	Kg
Malt dextrine	0,060	Kg
Skim milk powdered	0,090	Kg
Yogurt mix Aromitalia	0,120	Kg
Neutro latte	0,045	kg
Dextrose	0,035	Kg

### LEMON SABLEE

Flour	0,090	Kg
Almond flour	0,120	Kg
Sugar raw	0,090	Kg
Butter	0,090	Kg
salt	0,001	Kg
Corn flakes	0,100	Kg
Gee butter	0,120	Kg
White chocolate	0,120	Kg
Lime zest	0,012	Kg

### 1.7 MIRROR GLACE

Water	0,150	Kg
glucose	0,200	Kg
Granulated sugar	0,200	Kg
Sweet condensed milk	0,144	Kg
White chocolate	0,216	Kg
Food coloring	0,005	Kg
Powdered gelatin	0,020	kg

## PROCEDURE

### PISTACHO GELATO

1. Combine the milk, the heavy cream and all the dry ingredients together. Using a hand blender.
2. Put the mixture into a saucepan and heat it until gets 85 C.
3. After that, add the pistachio pure and mix it one more time.
4. Place the mixture in the gelato machine.
5. Once its ready, put the gelato in the insert of leave mold 1.

### CHOCOLATE GLACE

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1. Melt the white chocolate and cacao butter together, then add the food coloring.
2. Cover the pistachio gelato with the chocolate mixture. Keep it frozen until the next insert.

### RASPBERRY PASSION FRUIT BEET GELATO

1. Blend the puree fruits with water and add the dry ingredients.
2. Place the mixture into the gelato machine.
3. Once its ready, place the gelato into the molds and put the pistachio insert inside. Keep it frozen until the next insert gets ready.

### JOCONDE PISTACHIO

1. Make a meringue with the egg whites and sugar.
2. In other bowl, whisk the powdered sugar, almond and pistachio flour with the eggs until almost double the volume.
3. Once the meringue gets ready, combine both mixtures, do it gently without losing the air.
4. Bake it at 190C for 5 min.
5. As soon as get out of the oven cover with plastic film and let it cool down.
6. Cover the gelato insert rolling the joconde pistachio and keep it frozen for the last insert.

### YOGURT GELATO

1. Mix the heavy cream and the milk with all the dry ingredients, except both yogurts.
2. Put the mixture in a saucepan and heat until gets 65C.
3. Out of the heat, blend carefully with the yogurt mix Aromitalia and Greek yogurt.
4. Put the mixture in the gelato machine, once its ready set up the last insert, filling the suri mold carefully. Then, put inside the frozen insert.
5. Keep it frozen.

### MIRROR GLACE

1. In a saucepan, add the water, sugar #1 and glucose. Make it boil.
2. Hydrate the gelatin with 360gr of water. Reserve.
3. In other bowl, add the white chocolate and the sweet, condensed milk. Once the syrup gets ready, add the gelatine, dissolve and then put the mixture into the chocolate bowl.
4. Mix it with a hand blender for at least 3 min.
5. Divide the mixture in 3 parts and add the food coloring.
6. Use it at 30C.

### LEMON SABLEE

1. In the mixer, add the flours, sugar, butter and salt. Turn the dough into a scram and bake it at 170C for 10min.
2. Melt the chocolate, and the butter together.
3. Once the dough its ready, add the chocolate, butter, corn flakes, lime zests.

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4. Spread the batter onto two parchment paper, keep it frozen and cut it as the mold desired.
5. Use as the base of the gelato cake.

## GELATO IN A GLASS

### LUCUMA GELATO

Water	0,184	Kg
Granulated sugar	0,108	Kg
Malt dextrine	0,026	Kg
Dextrose	0,034	Kg

Neutro fruit	0,008	Kg
Milk	0,912	Kg
Heavy cream	0,220	Kg
Granulated sugar	0,218	Kg
Dextrose	0,068	Kg
Neutro latte Aromitalia	0,022	kg
Lucuma puree	1,200	Kg

### CHOCOLATE GANACHE

Chocolate 55%	0,150	Kg
Heavy Cream	0,150	Kg
Glucose	0,020	Kg

### GUANABANA SORBET (SOURSOP)

Water	1,050	Kg
Sugar	0,476	Kg
Malt dextrine	0,124	Kg
Dextrose	0,075	Kg
Inulin	0,060	Kg
stabilizer	0,015	Kg
Guanabana	1,200	kg

### PANNA COTTA

Gelatin	0,002	Kg
Heavy cream	0,125	Kg
Granulated sugar	0,038	Kg
White chocolate	0,050	Kg
Greek yogurt	0,138	Kg

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Lime zest	0,005	Kg
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#### CRUMBLE DE CACAO

Butter	0,050	Kg
Raw sugar	0,050	Kg
Flour	0,045	Kg
Cacao powder	0,010	Kg
Almond flour	0,050	Kg

#### MERINGUE

Eggs white	0,080	Kg
Granulated sugar	0,080	Kg
Powdered sugar	0,080	Kg
Yogurt powder	0,016	Kg

#### LIME CAKE

Eggs	0,157	Kg
Flour	0,135	Kg
salt	0,002	Kg
Baking powder	0,004	Kg
Granulated sugar	0,170	Kg
butter	0,170	Kg
Lime zest	0,010	kg

#### TEMPERED CHOCOLATE

Chocolate 55% Valrhona	1,000	Kg
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#### GUANABANA GEL

Guanaba puree	0,190	Kg
Lime juice	0,010	Kg
Simple syrup	0,030	Kg
Gel cream	0,012	Kg

### PROCEDURE

#### LUCUMA GELATO

1. Make a simple syrup, put in saucepan the water, sugar, malt dextrin, dextrose. Warm up until gets the 65C and then let it cool down before use it with the milk base.

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2. Make a milk base with the milk, heavy cream and all the dry ingredients. Warm up until gets the 85C and mix it with the lucuma puree. Add the simple syrup and blend it carefully.
3. Put the mixture into the machine.
4. Once its ready, place the gelato in the molds and keep it frozen.

### CHOCOLATE GANACHE

1. Warm up the heavy cream and glucose. Pour the milk into the chocolate and make an emulsion with a hand blender. Reserve.
2. Cover the lucuma gelato and keep it frozen.

### GUANABANA SORBET

1. Blend the water with all the dry ingredients. Warm up until gets 65C.
2. Add the fruit pulp and mix carefully. Put the mixture into the gelato machine.
3. Once its ready, place the gelato into the sphere molds. Insert the lucuma gelato and keep it frozen.

### PANNA COTTA

1. Hydrate the gelatin, reserve.
2. Warm up the heavy cream and sugar.
3. Melt the gelatin into the heavy cream.
4. Emulsify with the white chocolate, yogurt and lime zests.
5. Add 20gr of panna cotta per glass.

### CRUMBLE DE CACAO

1. Mix all the ingredients and keep it frozen.
2. Shred the frozen dough and bake it at 170C for 12min.

### MERINGUE

1. Mix the egg white with the sugar.
2. Once gets the texture, add the powders folding gently.
3. Use the leaves mold and dehydrate them at 60C for 5 hours.

### LIME CAKE

1. Combine the sugar with the lime zest, whisk the eggs.
2. Melt the butter, keep it at room temperature. Add the dry ingredients and the butter to the egg mixture.
3. Spread over the tray and bake it at 160C for 10 minutes.

### TEMPERED CHOCOLATE

1. Melt the chocolate at 55C

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2. Cool down at 28C
3. Warm up at 30C and spread over the molds.

#### GUANABANA GEL

1. Blend all the ingredients together. Reserve.

#### GELATO BASKET

#### CHOCOLATE & ALGARROBINA GELATO

Water	2,320	Kg
Algarrobina	0,240	Kg
Sugar	0,440	Kg
Chocolate 50%	0,800	Kg
Dextrose	0,140	Kg
Neutro Aromitalia	0,060	Kg

#### GOLDEN BERRY JELLY

Aguaymanto/ golden berry purée	1,000	Kg
Passion fruit purée	0,300	Kg
Sugar	0,400	Kg
pectine	0,002	Kg

#### PROCEDURE

#### CHOCOLATE & ALGARROBINA GELATO

1. Blend the water with all the dry ingredients. Warm up until gets 65C.
2. Add the algarrobina syrup and chocolate, mix carefully. Put the mixture into the gelato machine.
3. Once its ready, place the gelato into the gelato basket. Decorate it.

#### GOLDEN BERRY JELLY

1. Combine the purees and 300 gr of sugar. Warm up
2. Mix the rest of the sugar and the pectin. Add it to the fruit mix.
3. Cook until reach out 105 C.

#### APPETIZERS

#### ARANCINI & CILANTRO

Yellow onion	0,120	Kg
Olive oil	0,080	Kg

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Garlic paste	0,040	Kg
Risotto rice	0,250	Kg
Pumpkin loche	0,060	Kg
Yellow pepper paste	0,035	Kg
Poultry broth	1,000	kg
Cilantro	0,010	kg
Parmesan cheese	0,100	Kg
Unsalted butter	0,050	Kg

**FILLING:**

Cheese	0,250	Kg

**BREADED:**

Flour	0,150	Kg
Eggs	0,100	Kg
Panko	0,150	Kg
Cilantro powder	0,020	Kg

1. Cook the rice in a risotto style. Let it cool down.
2. Portion in 15gr and fill with a cube of cheese, make a little ball and freeze it.
3. Cover the portions with flour, then egg and panko crumbs.
4. Fry the portions at 175 C.
5. Plate it with chili mayo and cilantro leaves.

**GRILLED OCTOPUS**

Octopus	2,000	Kg
Tomato	0,100	Kg
Bay leaves	0,002	Kg
Red chili pepper paste	0,200	Kg
Vinager	0,020	Kg
Olive oil	0,080	Kg
Garlic paste	0,024	kg
Blond beer	0,070	kg
Corn panca	0,300	kg
Liquid smoke drops	0,005	kg

1. Cook the octopus in boiling water with tomato and bay leaves.
2. Once it's ready take it out and let it cool down
3. Combine the ingredients as a seasoning. Cut the octopus and pour it into the seasoning. Let it rest for at least 2 hours.

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4. In a hot saucepot, add some olive oil, the cut octopus and the liquid smoke drops.
5. Once it gets crispy, plate it with a corn panca.

#### HOT CAUSA

Dehydrated potatoes	0,150	Kg
Water	0,300	Kg
Olive oil	0,045	Kg
Yellow chili paste	0,045	Kg
Lime juice	0,050	Kg
Salt	0,010	Kg

#### FILLING:

Mayonnaise	0,150	Kg
Togarashi	0,010	Kg
Hondashi	0,010	Kg
Soy sauce	0,015	Kg
Smoke trout	0,300	Kg
Salt	0,010	Kg
Quail egg	0,045	Kg

1. Hydrated the potatoes with the water, add the rest of the ingredients and make a dough.
2. Portion in 15 gr and make a ball, place it in trail with olive oil.
3. Boil the eggs for 3 min, starting from boiling water.
4. Make a tartare with the trout. Combine the rest of the ingredients for the “acevichada” sauce.
5. Warm up the potatoes balls and plat it with the tartare on top.
6. Decorate with quail eggs, cilantro and bamboo shoots.

#### BLACK OLIVE GELATO

Water	1,050	Kg
Olive oil	0,180	Kg
Malt dextrine	0,180	Kg
Dextrose	0,210	Kg
Inulin	0,120	Kg
Black olives	1,200	Kg
Neutro aromitalia	0,060	kg

1. Make a simple syrup with the water and the dry ingredients. Warm up until gets 65C.
2. Blend it with the olive oil and black olives.
3. Put the mixture in the machine, once gets ready plate it with the rest of the appetizers.

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## TEAM MEXICO

### VASCHETTA DECORATA

Manjari chocolate gelato, Dulcey chocolate gelato with passion fruit, Coconut gelato, freeze dried raspberries and Vanilla biscuit.

#### RECIPE:

#### - MANJARI CHOCOLATE GELATO

Water	1,220
Sucrose	330
Cacao 22/24 Valrhona	20
Manjari couverture	200
Cacao mass.	100
Maltodextrin	70
Dextrose	54
Neutro Crema	6

#### - DULCEY CHOCOLATE WITH PASSION FRUIT

Fresh milk	1,118
Water	200
Sucrose	196
Non fat dry milk	60
Neutro Crema	6
Dulcey Couverture	300
Passion fruit puree	120

#### - COCONUT GELATO

Water	718
Cocconut puree.	640
Sucrose	240
Glucose pwd	192
Neutro Frutta	6
Lemon juice	70
Salt	4
Maltodextrin	30
Coconut paste	100

#### - SPONGE CAKE

Egg whites	250
Egg yolks	160
Sucrose	100
Almond flour.	150
Flour	50

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## 2. TORTA GELATO

Mandarin semifreddo, Cherry Sorbet, Pistacchio gelato, pistacchio daquoise, white chocolate glaze

### - MANDARIN SEMIFREDDO

Mandarin juice	200
Powder egg whites	30
Sucrose	100
Mandarin paste	40
Maltodextrin	40
Glucose pwd	40
Powder sugar	120
Cold Water	80
Gelatin sheets	8
Semi whipped cream	415

### - CHERRY SORBETTO

Water	1,020
Sucrose	120
Dextrose	180
Neutro Frutta	30
Glucose pwd	120
Maltodextrin	180
Hibiscus flower infusion	105
Amarena paste	60
Cherry puree.	1,200

### - PISTACHIO DAQUOISE

Egg whites	200
Sucrose	16
Powdered sugar.	160
Almond flour.	160
Crusted Pistachios	80

### - WHITE GLAZE

Glucose pwd	450
Absolu Cristal	250
Water	100
Sweet Condensed milk	250
Gelatin sheets	12
Cold water.	120
White color	0.5

### - PISTACHIO GELATO

Fresh milk	1,764
Water	189
Sucrose	345
Non fat dry milk	156
Neutro Crema	15
Pistachio paste	270
Salt	6

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### 3. MONOPORZIONE IN VETRO

Mango and Orange gelato, lime semifreddo, Mezcal gelee and Vanilla sponge cake. Deco: Sigarette

#### - MANGO AND ORANGE GELATO

Water	272
Sucrose	100
Dextrose	26
Neutro Frutta	6
Glucose pwd	40
Maltodextrin	56
Mango puree	300
Orange Juice	200

#### - LIME SEMIFREDDO

Sucrose	200
Cold Water	80
Gelatin sheets	8
Egg yolk	46
Vanilla	2
Lime juice	170
Whipped cream	492

\* Soak the gelatin sheets in the cold water 5 to 10 mins. \*Make a paté bombe with the egg yolks and the sucrose, add the vanilla, the gelatin sheets and lime juice; whipped the cream and mix it with the rest.

#### - MEZCAL GELEE

Absolu Cristal	250
Mezcal Espadín	35

#### - SIPHON SPONGE CAKE

Egg whites	250
Egg yolk	160
Sucrose	100
Almond flour.	150
Flour	50
Siphon 1 lt	1
Siphon Cartridge	1

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45<sup>th</sup> International Trade Show  
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20-22 JANUARY 2024  
RIMINI EXPO CENTRE, ITALY

#### 4. ENTRÉE CON GELATO GASTRONOMICO

##### - VIRGIN OLIVE OIL GELATO

Water.	1,246
Virgin Olive Oil	200
Non fat dry milk.	190
Maltodextrin.	150
Dextrose	200
Neutro Crema	10
Orange peel	5

##### - CIGARRETTE

Sucrose	300
Egg whites	400
Flour	500
<i>Butter</i>	350

##### ENTREE 1:

Boiled Sea bass with roasted tomatoes

##### ENTREE 2:

Broccoli puree with whole broccoli, Cotica cheese, peperoncino flakes , Salt and paper.

##### ENTREE 3:

Mussels in white wine

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## 5. SNACK DI GELATO AL CIOCCOLATO

### SNACK 1. Manjari chocolate gelato with Cassis jam

#### - MANJARI CHOCOLATE GELATO

Water	1,220
Sucrose	330
Cacao 22/24 Valrhona	20
Manjari Coverture	200
Cacao Mass.	100
Maltodextrin	70
Dextrose	54
Neutro Crema	6

#### - CASSIS JAM

Sucrose	140
Cassis puree	758
Pectin NH	12
Xhantan gum	1
Citric Acid 1:1	6
Glucose	50
Eritritol	10

### SNACK 2. Chocolate Opalys Gelato with lime and Vanilla pods, Grapefruit with Rose Wine Gelee.

#### - OPALYS CHOCOLATE GELATO

Fresh Milk	2,064
Sucrose	75
Dextrose	231
Powder Glucose	15
Neutro Crema	15
Non fat dry milk.	30
Opalys Coverture.	570
Vanilla pods	1
Lime peel.	3

#### - GRAPEFRUIT AND ROSE WINE GELEE

Absolu Cristal	250
Grapefruit juice	30
Rose wine	10

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**SNACK 3.** Dulcey chocolate gelato with bananas, Espresso coffee and bourbon gelee.

**- DULCEY COVERTURE GELATO**

Fresh milk	1,238
Water	400
Sucrose	225
Non fat dry milk 75	
Neutro Crema	13
Dulcey Coverture.	375
Banana puree	175

**- ESPRESSO AND BOURBON GELEE**

Absolu Cristal	200
Espresso Coffee	25
Bourbon	10

**- PÂTE SABLÉE**

FLOUR	450
BUTTER	375
POWDER SUGAR	150
EGG WHITES	15
SALT	2

**- CHOCOLATE GLAZE**

POWDER GLUCOSE	450
ABSOLU CRISTAL	250
SWEET CONDENSED MILK	250
CACAO POWDER	60
GELATIN SHEETS	12
COLD WATER.	120

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## TEAM SINGAPORE

### Gelato Tub

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#### Valrhona Macae 62% Gelato

691g Milk  
35g Skim Milk Powder  
76g Sucrose  
40g Glucose Powder  
12g Trehalose  
140g *Valrhona Macae 62%*  
3g *Babbi Neutro Crème Top 5*  
1g Sea Salt

Mix all the powders together.

Add to the milk and pasteurize to 85°C.

Emulsify with the chocolate and cool to 4°C.

Allow to age before churning in the batch freezer.

#### Amalfi Lemon Compote

450g Lemon Puree  
225g Sucrose  
150g Amalfi Lemon Peel  
100g Limoncello  
5g Gelcrem Cold  
3g *Prodotti Stella Dehydrated Lemon Powder*

Peel the zest of the lemon using a peeler and remove the white parts.

Blanch the zest with water to remove bitterness.

Cook the zest in sugar and puree and reduce until concentrated.

Add the limoncello, gelcrem cold and lemon powder and blend well.

#### Hazelnut Praline

226g Toasted Hazelnut  
90g Sucrose  
90g Icing Sugar  
1g Sea Salt  
1g Vanilla Bean  
100g *Anselmi Piemonte Hazelnut Paste*  
60g *Valrhona Macae 62%*

Caramelize nuts with sugar.

Blend with icing sugar, vanilla and sea salt.

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## Gelato Cake

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### Mixed Berry Sorbet

1222g Blueberry Puree  
611g Blackberry Puree  
203g Raspberry Puree  
117g Lemon Puree  
298g Water  
262g Sucrose  
110g Glucose Powder  
165g Dextrose Powder  
9g *Babbi Neutro Universale 5*  
80g *Babbi Blueberry Paste*

Mix all the powders together.

Add to the water and pasteurize to 85°C.

Cool to 4°C and blend in the purees and blueberry paste.

Allow to age before churning in a batch freezer.

### Lemon Verbena Infusion

2000g Milk  
100g Fresh Lemon Verbena

Blend well and allow to infuse overnight.

Strain and use for the lemon verbena gelato.

### Lemon Verbena Gelato

1990g Lemon Verbena Infusion  
720g Cream  
160g Skim Milk Powder  
286g Sucrose  
266g Glucose Powder  
214g Dextrose Powder  
12g *Babbi Neutro Top 5*  
400g Lemon Puree

Mix all the powders together.

Add to the lemon verbena infusion and cream and pasteurize to 85°C.

### Lemon Verbena Sponge

120g Verbena Oil  
144g Cake Flour  
192g Egg Yolk  
96g Milk  
288g Egg Whites  
160g Sucrose  
1.6g Sea Salt

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### 1.6g Cream of Tartar

Mix the milk, verbena oil and egg yolk together. Add the sifted cake flour and mix well.  
Whip the egg whites with sucrose, salt and cream of tartar to form a stiff meringue.  
Gently fold the meringue into the egg yolk mixture.  
Spread on a baking tray and bake at 180°C in a deck oven.

### Blackberry Coulis

500g Blackberry Puree  
150g Sugar  
80g Trimoline  
5g Gelatin  
20g Violet Liquor

Blend all the ingredients together and add the gelatin melted

### Crème Fraiche Gelato

1972g Milk  
140g Skim Milk Powder  
288g Sucrose  
216g Trehalose  
12g *Babbi Neutro Crème Top 5*  
228g Glucose Powder  
826g Crème Fraiche  
200g Lemon Puree  
120g *Babbi Yogito 30*

Mix all the powders together.

Add to the milk and pasteurize to 85°C.

Cool to 4°C and blend in the crème fraiche, lemon puree and yogurt powder.

Allow to age before churning in a batch freezer.

### Neutral Spray Glaze

480g Water  
168g Sucrose  
16g Pectin NH  
3.2g Gelatin  
20g Lemon Puree

Mix the sugar with pectin.

Add to the water and puree and bring to a boil.

Add the gelatin to dissolve.

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## Gelato Glass

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### Coconut Gelato

#### *Roasted Coconut Infusion*

800g Milk

70g Roasted Coconut

Cold infuse overnight and strain well.

450g Roasted Coconut Infusion

250g Skim Milk Powder

140g Sugar

80g Glucose Powder

10g *Prodotti Stella Neutro Emulsionate*

2000g Coconut Puree

Mix all the powders together.

Add to the roasted coconut infusion and pasteurize to 85°C.

Cool to 4°C and blend in the coconut puree.

Allow to age before churning in a batch freezer.

### Yuzu Sorbet

1200g Water

210g Sucrose

370g Glucose Powder

150g Dextrose

90g Inulin

10g *Prodotti Stella Neutral 10*

600g Yuzu Puree

Blend in all the ingredients cold.

Allow to age before blending again and churn in a batch freezer.

### Mango Yuzu Coulis

700g Mango Puree

50g *Prodotti Stella Mango 200*

345g Yuzu Puree

77g Glucose Powder

180g Sucrose

12g Pectin NH

36g Gelatin Mass

Mix the pectin with the sugars.

Add to the purees and bring to a boil. Add the gelatin mass to dissolve and blend in the mango 200.

### Rosella Sago

1000g Water

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300g Sago  
6nos Rosella

Bring all the ingredients to boil until the sago is translucent.  
Strain and rinse in cold water.

#### Coconut Jelly

500g Coconut Water  
6nos Gelatin Sheet  
50g Sugar

Take a portion of the coconut water to melt the hydrated gelatin sheets and sugar.  
Add to the rest of the cold coconut water and allow to set in the chiller.

#### Almond Yuzu Crunchy

50g Almond Praline  
30g Valrhona Yuzu Inspiration  
80g Almond Crumble

100g Feuilletine  
1g Sea Salt

Melt the yuzu inspiration and mix with the praline. Coat with the dry ingredients.

#### Yuzu Bubble Foam

1000g Water  
50g Yuzu Puree  
60g Sugar  
9g Soy Lecithin

Blend all the ingredients together to foam up.

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## Hot Appetizer

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### Olive Oil Sorbet

- 1160g Water
- 500g Sucrose
- 10g *Prodotti Stella Neutro Emulsionate*
- 200g Glucose Powder
- 100g Lemon Puree
- 10g Sea Salt
- 200g *Extra Virgin Olive Oil*
- 100g Green Olives
- Q.S. Black Olive Powder
- Q.S. Herb Oil

Mix all the powders together.

Add to the water and pasteurize to 85°C.

Blend the green olives and strain.

Allow to cool to 4°C. Blend in the olive oil.

Age before churning in a batch freezer.

Serve with black olive powder and drizzle with herb oil.

### **Appetizer (1)**

#### **Fish & Chips**

- 5nos Dehydrated Potato Sheets
- 100g Tartare Sauce
- 300g Eggs
- 500g Cod Fish
- Q.S. Fresh Herbs
- Q.S. Vegetable Oil for frying.

Shape the dehydrated potato sheets into a boat shape using egg whites as glue.

Crumb coat the cod fish and deep fry.

Pipe the tartare sauce in the potato sheet “boat” and place the fried fish inside.

Garnish with fresh herbs.

### **Appetizer (2)**

#### **Squid & Scallop**

##### Asian Fried Crust

- 225g Wheat Flour
- 260g Hot water
- 55g Cooked Egg Yolks
- 110g Butter
- 0.6g Ammonia Powder
- 5g Salt
- 5g Sugar
- 3g Squid Ink

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Mix all flour, water, cooked egg yolks and squid ink by hand.  
Add the salt and sugar. Cool the dough down and knead the butter in.

Add the ammonia powder last.

Portion 12g per piece.

#### Squid & Scallop Mousse

100g Baby Leek  
2g Garlic  
75g Squid  
100g Cream  
180g Scallops  
20g Egg Yolk  
2g Salt

Blend the scallops, squid, cream and egg yolk.

Saute the baby leek with garlic and add to the scallop mix.

Steam the mixture for 5 minutes.

#### Mushroom Bechamel

650g Milk (Infused with dried porcini)  
3nos Egg Yolk  
9g Sugar  
90g Plain Flour  
140g Black Truffle Juice  
15g Sea Salt  
0.6g White Pepper  
20g Chicken Stock  
45g Butter

Cook the butter and flour. Gradually add the milk, truffle juice and chicken stock.

Mix the egg yolk with sugar and whisk in. Season with salt and pepper.

#### Assembly

Q.S. Chopped Chives

Q.S. Vegetable Oil

Wrap the scallop & squid mousse with the Asian fried crust.

Deep fry in vegetable oil.

Pipe the mushroom bechamel in the middle and garnish with the cooked egg yolk.

Garnish with chopped chives.

### **Appetizer (3)**

#### Lobster Puff

#### Parmesan Puff

150g Milk  
350g Water  
280g Butter

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15g Salt  
15g Sugar  
300g Plain Flour  
480g Eggs  
16g Tomato Powder  
Q.S. Parmesan

Cook the parmesan puff using the choux method.  
Pipe onto a tray and grate parmesan to cover.  
Bake in a convection oven at 180°C.

#### Lobster Filling

200g Tomato Sauce  
200g Lobster Sauce  
8g Juice Binder  
Q.S. Lemon Juice  
Q.S. Basil  
Q.S. Tabasco Sauce  
1000g Lobster Meat

Saute the lobster meat till cooked.  
Dice the lobster and toss in the sauces.  
Season to taste.

#### Assembly

Balsamic Pearls  
Cherry Tomatoes  
Fill the parmesan puff generously with the lobster filling.  
Garnish with sliced cherry tomatoes and balsamic pearls.

## **Gelato Snack**

---

### **Gelato Snack (1)**

#### **Shell**

#### Apricot Sorbet

570g Apricot Puree  
30g Lemon Puree  
124g Sucrose  
66g Glucose Powder  
22g Dextrose  
3g Babbi Universale 5  
185g Water

Mix all the powders. Add to the water and pasteurize at 85°C.  
Cool to 4°C and blend in the puree.  
Allow to age before churning in a batch freezer.

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### Hazelnut Dacquoise

150g Egg Whites  
125g Sugar  
100g Almond Powder  
50g Hazelnut Powder  
25g Icing Sugar

Whip the egg whites with the sugar to form a meringue.

Fold in the powders mix together.

Spread on a mould and bake at in a convection oven at 170°C.

### Dulcey Ice Cream

1005g Milk  
19g Skim Milk Powder  
90g Palm Sugar  
90g Glucose Powder  
6g Babbi Neutro Crème Top 5  
270g Valrhona Dulcey 33%  
1nos Vanilla Bean

Mix all the powders together.

Add to the milk and vanilla and pasteurize at 85°C.

Emulsify the chocolate and cool to 4°C.

Allow to age before churning in a batch freezer.

### Apricot Coulis

150g Apricot Puree  
150g Mango Puree  
75g Lime Puree  
100g Apricot Liquor

Blend all the ingredients and freeze in a mould.

### Bubble Foam

150g Lime Juice  
50g Water  
50g Sugar  
200g Water  
6g Soy Lecithin

Blend well and foam with a bubble machine.

### Crumble

200g Butter  
200g Sugar  
300g Plain Flour  
2g Sea Salt

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Mix all the ingredients to form a crumble.

Bake in a convection oven at 160°C.

#### Tuile

100g Butter

100g Sugar

100g Plain Flour

100g Egg Whites

Mix all the ingredients together to form a paste.

Spread onto a shell silicone mould and bake in a convection oven at 160°C.

#### Assemble

Fill the baked dacquoise with dulcify gelato.

Place the tropical couli cut to size on top.

Freeze the apricot sorbet into a sphere and place on top like a pearl.

Finish with crumble, and bubble foam and cover with the tuile.

### **Gelato Snack (2)**

#### **Starfish**

##### Hukambi Croustillant

127g Pure Almond Paste

8g Butter

43g *Valrhona Hukambi 53%*

0.8g Sea Salt

68g Feuilletine

Melt the butter and chocolate and mix with the almond paste.

Add the rest of the ingredients and spread thinly on a tray.

Freeze and cut to size.

##### Raspberry Sorbet

1143g Raspberry Puree

21g Lemon Puree

58g Water

58g Sucrose

53g Trehalose

82g Glucose Powder

55g Dextrose Powder

4.5g Babbi Universale 5

7g Timut Pepper

Mix all the powders. Add to the water and pasteurize at 85°C.

Cool to 4°C and blend in the puree. Add the timut pepper to infuse.

Allow to age and strain before churning in a batch freezer.

Pipe into sphere moulds and freeze.

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### Earl Grey Parfait

175g Milk  
75g Sugar  
160g Egg Yolks  
100g Sugar  
10g Earl Grey Tea Leaves  
12g Gelatin Mass  
360g Whipped Cream

Infuse the earl grey tea in 100g of hot water for 10 minutes.

Strain and weigh 40g to mix with the sugar and dextrose. Boil to 121°C.

Whip the egg yolks and slowly pour in the syrup.

Add the gelatin mass and whip till cool.

Fold the cream in and portion into starfish moulds. Freeze.

### Hukambi Chocolate Gelato

1042g Milk  
52g Skim Milk Powder  
84g Sugar  
78g Glucose Powder  
52g Trehalose  
4g Babbi Neutro Crème Top 5  
4g Sea Salt  
180g *Valrhona Hukambi 53%*

Mix all the powders together.

Add to the milk and pasteurize at 85°C.

Emulsify the chocolate and cool to 4°C.

Allow to age before churning in a batch freezer.

Pipe into stone moulds and freeze.

### Assembly

Unmould the raspberry sorbet and place as an insert in the earl grey gelato.

Freeze and unmould. Spray with a chocolate coating.

Unmould the starfish and spray with red chocolate coating.

Assemble with the base.

### **Gelato Snack (3)**

#### **Fish**

#### Orange Passion Marmalade

500g Confit Oranges  
48g Butter  
240g Trehalose  
400g Passion Fruit Puree  
12g Potato Starch

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24g Yuzu Puree  
2nos Orange Zest

Cook the oranges with butter until caramelized.

Add the trehalose and continue to cook.

Deglaze with the passion fruit puree in parts.

Finish with the potato starch mixed with yuzu puree and orange zest.

#### Cocoa Sable

372g Butter  
296g Brown Sugar  
120g Sugar  
7g Sea Salt  
372g *Valrhona Macae 62%*  
432g Plain Flour  
73g *Valrhona Cocoa Powder*  
12g Baking Soda

Make a sable using the creaming method.

Roll to 2mm thick and bake in a convection oven at 160°C.

#### Valrhona Macae Gelato

1200g Milk  
208g Cream  
74g Skim Milk Powder  
200g Sucrose  
30g Glucose Powder  
60g Dextrose Powder  
6g Babbi Neutro Crème Top 5  
2g Sea Salt  
200g *Valrhona Macae 62%*  
20g *Valrhona P125 Coeur de Guanaja*

Mix all the powders together.

Add to the milk and pasteurize at 85°C.

Emulsify the chocolate and cool to 4°C.

Allow to age before churning in a batch freezer.

Pipe into stone moulds and freeze.

#### Passion Fruit Sorbet

600g Passion Fruit Puree  
312g Sucrose  
78g Glucose Powder  
9g Babbi Universale 5  
501g Water

Mix all the powders. Add to the water and pasteurize at 85°C.

Cool to 4°C and blend in the puree.

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Allow to age before churning in a batch freezer.  
Mould into desired silicone moulds.

Assembly

Fill the silicone fish mould with chocolate gelato followed by passion fruit sorbet.  
Spray a decorative pattern with the cocoa butter and spread the orange marmalade to freeze.  
Cut to shape and place on top of the gelato.  
Decorate with a chocolate fish cut out.

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## TEAM SOUTH KOREA

### INGREDIENTS & PROCEDURE

#### CHOCOLATE GELATO

MILK	5,643g
CREAM 35%	360g
GLUCOSE	225g
SKIM MILK POWDER	405g
SUCROSE	1,170g
DEXTROSE	360g
NEUTRO UNIVERSAL(BABBI)	27g
MANJARI 100%(VALRHONA)	810g

#ALLERGENS: MILK

#Warm up milk, cream, glucose up to 40°C.  
Add skim milk powder, sucrose, dextrose and  
neurto previously mixed. Bring up to 85°C. Pour  
manjari chocolate and emulsify and blend  
carefully.

#### APRICOT & MANGO SORBET

WATER	630g
APRICOT PUREE	1,200g
MANGO PUREE	600g
LEMON JUICE	30g
SUCROSE	480g
DEXTROSE	90g

#ALLERGENS: -

#Put in the beaker water, puree, lemon juice.  
Add sucrose, dextrose previously mixed and blend  
carefully.

#### HAZELNUT PRALINE

ROASTED HAZELNUT	450g
HAZELNUT PASTE(ANSELMI)	50g
SUCROSE	400g
WATER	100g
VANILLA BEAN	1/2
SALT	0.3g

#ALLERGENS: NUTS

#Caramelize sugar, water, vanilla bean and salt.  
Add roasted hazelnuts, hazelnut paste and mixed.  
After cool down, grind it finely in a food  
processor.

#### HAZELNUT SEMIFREDDO

SUCROSE	100g
GLUCOSE	10g
VANILLA BEAN	1
CREAM(A)	100g
EGG YOLK	98g
SALT	0.4g
CREAM(B)	215g
HAZELNUT PRALINE	118g

#ALLERGENS: NUTS, EGG

#Caramelize sucrose, glucose, vanilla bean. Add  
warmed cream(a) and boil. Whip the egg yolk and  
whisk the previous ingredients until foamy. Add  
cream(b), salt and whip. Mix all ingredients and  
hazelnuts praline.

#### HAZELNUT CROQUANT

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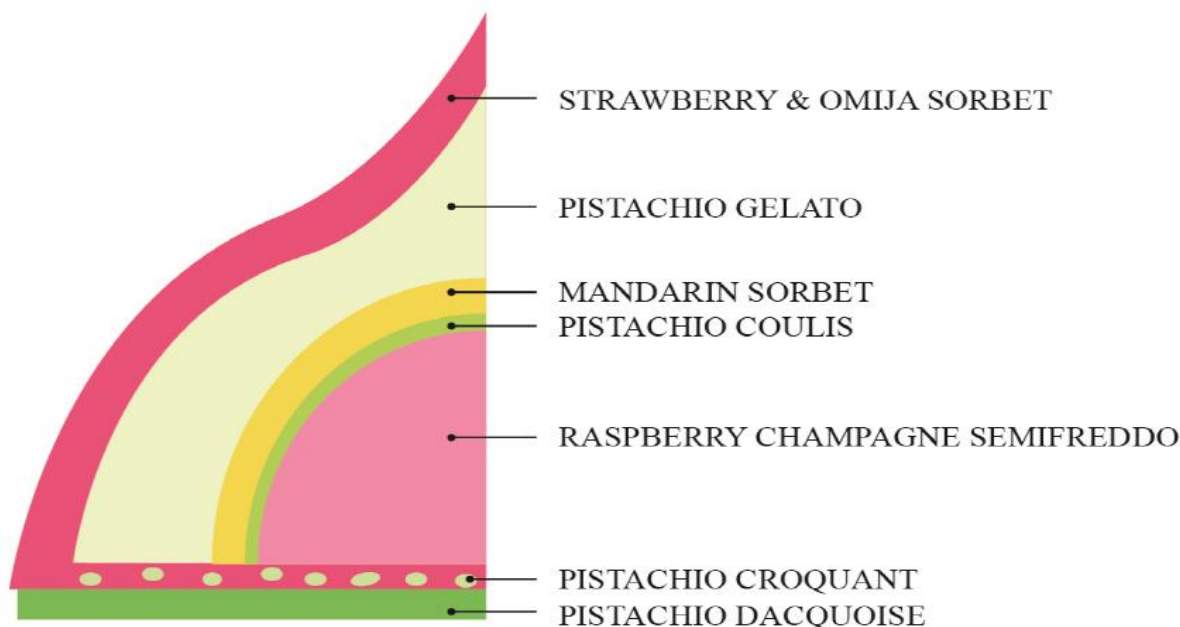
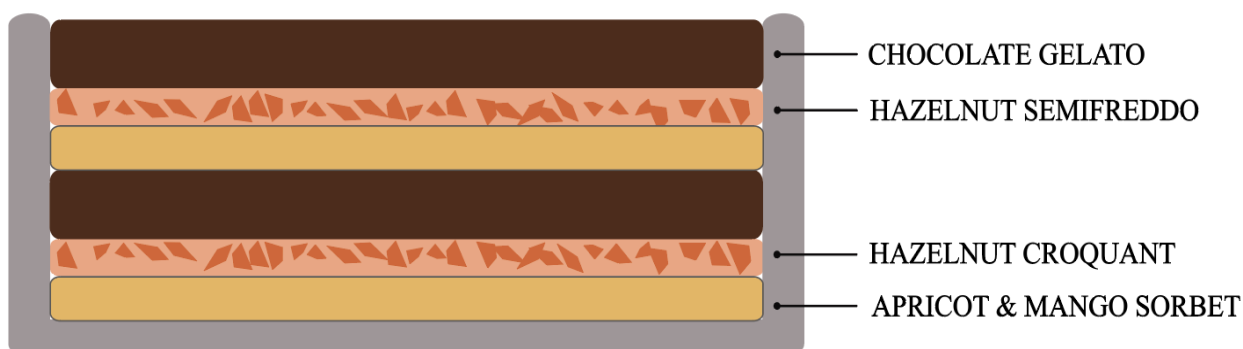
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HAZELNUT	50g
SUCROSE	30g
WATER	5g
HAZELNUT PRALINE	120g
MACAE CHOCOLATE	80g
FEUILLETINE	70g
POMMADE BUTTER	24g

#ALLERGENS: MILK, NUTS

#Boil sucrose and water and add chopped hazelnuts. When it hardens hazelnuts and reheat. Add butter and mix all ingredients.



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## INGREDIENTS &

### PROCEDURE

#### STRAWBERRY & OMIJA SORBET

STRAWBERRY PUREE	1,567g
RASPBERRY PUREE	265g
OMIJA	705g
LEMON JUICE	47g
SUCROSE	705g
DEXTROSE	227g
NEUTRO UNIVERSAL(BABBI)	14g

#ALLERGENS: -

#Warm up water at 40°C, add sucrose, dextrose, neutro previously mixed. Bring up to 80°C. Let cool down at 4°C. Put in the beaker all ingredients and blend carefully.

#### MANDARIN SORBET

MANDARIN PUREE	2,730g
ORANGE JEST	18g
SUCROSE	482g
DEXTROSE	263g
NEUTRO UNIVERSAL(BABBI)	18g

#ALLERGENS: -

##Warm up water, orange jest at 40°C, add sucrose, dextrose, neutro, previously mixed. Bring up to 80°C. Let cool down at 4°C. Put in the beaker all ingredients and blend carefully.

#### PISTACHIO GELATO

MILK	2,166g
CREAM 35%	175g
GLUCOSE	158g
SKIM MILK POWDER	123g
SUCROSE	378g
DEXTROSE	137g
NEUTRO UNIVERSAL(BABBI)	14g
PISTACHIO PASTE(BABBI)	350g

#ALLERGENS: MILK, NUTS

#Warm up milk, cream, glucose up to 40°C. Add skim milk powder, sucrose, dextrose and neutro previously mixed. Bring up to 85°C. Pour pistachio paste and emulsify and blend carefully.

#### PISTACHIO DACQUOISE

EGG WHITE	150g
SUCROSE	125g
SUGAR POWDER	50g
ALMOND POWDER	100g
PISTACHIO POWDER	50g
PISTACHIO PASTE(BABBI)	25g

#ALLERGENS: EGG, NUTS

#Whip the egg white, sugar whisk until foamy and mic all powder. Mix pistachio paste and bake in the oven at 180°C for 16 minutes.

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RASPBERRY CHAMPAGNE COULIS

BOILDE CHAMPAGNE	200g
BOILDE WHITE WINE	50g
SUCROSE	120g
CORN STARCH	20g
VANILLA BEAN	1
ORANGE JEST	5g
LEMON JEST	3.5g
RASPBERRY PUREE	250g

#ALLERGENS: CORN, ALCOHOL

#Boil all ingredients except raspberry puree. After filtering, add raspberry puree and mix.

PATE A BOMBE

EGG YOLK	100g
SUCROSE	200g
WATER	70g

#ALLERGENS: EGG

#Boil sucrose, water at 117°C. Whip egg yolk and put the syrup.

RASPBERRY CHAMPAGNE SEMIFREDDO

RASPBERRY CHAMPAGNE COULIS	250g
PATE A BOMBE	150g
WHIPPING CREAM	200g

#ALLERGENS: EGG

#Mix all ingredients.

PISTACHIO CROQUANT

PISTACHIO	66g
ALMOND	26g
SUCROSE	80g
WATER	20g

#ALLERGENS: EGG, NUTS

#Boil sucrose, water at 107~110°C. Add pistachio, almond remove from the heat and mix. When it hardens and reheat.

PISTACHIO COULIS

CREAM(A)	100g
PISTACHIO PASTE(BABBI)	40g
SUCROSE	30g
INVERT SUGAR	10g
KIRSCH LIQUEUR	9g
CREAM(B)	120g

#ALLERGENS: MILK, NUTS, ALCOHOL

#Boil sucrose, water at 107~110°C. Add pistachio, almond remove from the heat and mix. When it hardens and reheat.

AP'FIX NEUTRAL

WATER	800g
SUCROSE(A)	300g
SUCROSE(B)	300g
NH PECTIN	22g
GLUCOSE	400g

#ALLERGENS: -

#Boil water, sucrose(a). Add the previously mixed sucrose(b), NH pectin and mix with a whisk. Hydrate for 5 minutes and then heat. When the sucrose is completely dissolved, add glucose and boil.

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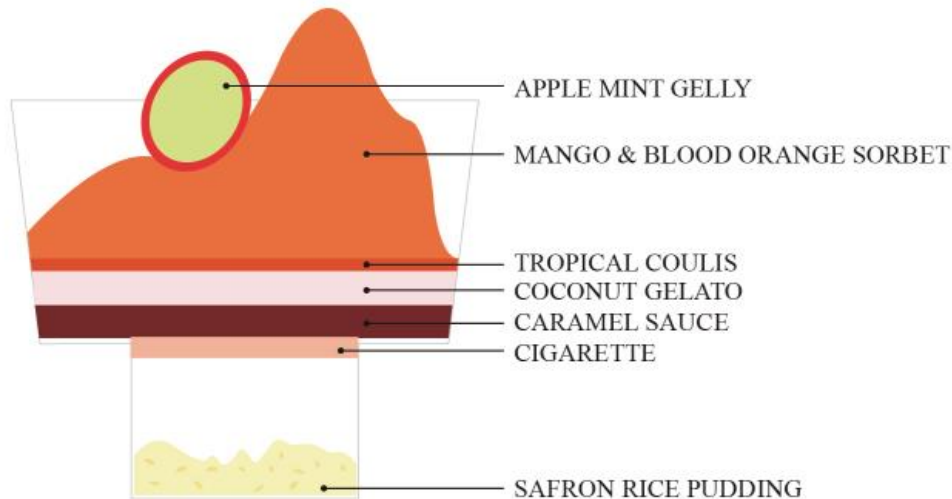
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## SINGLE PORTION IN GLASS CUP: BASKET OF STARS



### INGREDIENTS & PROCEDURE

#### MANGO & BLOOD ORANGE SORBET

WATER	644g
BLOOD ORANGE PUREE	1,085g
MANGO PUREE	1,085g
SUCROSE	455g
DEXTROSE	217g
NEUTRO UNIVERSAL(BABBI)	14g

#### #ALLERGENS: -

#Warm up water at 40°C, add sucrose, dextrose, neutro previously mixed. Bring up to 80°C. Let cool down at 4°C. Put in the beaker all ingredients and blend carefully.

#### COCONUT GELATO

MILK(A)	917g
COCONUT FLAKE	245g
MILK(B)	823g
CREAM	245g
COCONUT PUREE	665g
COCONUT PASTE(STELLA)	70g
SKIM MILK POWDER	91g
SUCROSE	280g
TREHALOSE	35g
DEXTROSE	115g
NEUTRO UNIVERSAL(BABBI)	14g

#### #ALLERGENS: MILK

#Warm up milk(a), coconut flake to infusing. After filtering the coconut flake warm up milk(b), cream up to 40°C.  
Add skim milk powder, sucrose, trehalose, dextrose and neutro previously mixed. Bring up to 80°C. Pour coconut puree, coconut paste and emulsify and blend carefully.

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### SAFFRON RICE PUDDING

RICE	90g
MILK(A)	375g
SAFFRON	0.03g
SUCROSE	37g
OLIVE OIL	15g
CREAM	45g
MILK(B)	60g

**#ALLERGENS: MILK**

#Soak the rice. Warm up milk(a), saffron up to 40°C and infuse. After filtering saffron add sucrose, rice and boil. Add olive oil and after cooling add cream, milk(b).

### TROPICAL COULIS

BANANA	231g
LEMON JUICE	17g
MANGO PUREE	96g
PASSION FRUIT PUREE	42g
SUCROSE	45g
STARCH	7g
MALIBU LIQUEUR	17g

**#ALLERGENS: ALCHOL**

#Chop the banana. Add all ingredients except malibu liquor to the pot. Boil and after cooling add malibu liqueur.

### CARAMEL SAUCE

SUCROSE	130g
GLUCOSE	13g
CREAM	130g

**#ALLERGENS: MILK**

#Make light caramel with sugar and glucose. Divide the warmed cream add into 3 equal parts.

### CIGARETTE

CAKE FLOUR	150g
SUGAR POWDER	150g
CREAM	90g
EGG WHITE	50g

**#ALLERGENS: GLUTEN, MILK, EGG**

#Mix all ingredients. After resting in the refrigerator, rolling. Bake at 170°C for 10 minutes.

### APPLE MINT GELLY

SUCROSE	50g
AGAR AGAR	5g
APPLE JUICE	144g
PINEAPPLE PUREE	144g
LIME JUICE	25g
APPLE MINT	2g

**#ALLERGENS: -**

#Warm up apple juice, pineapple puree, lime juice, apple mint up to 40°C. Add sucrose, agar agar previously mixed. Bring up to 80°C. Put in the mold and harden.

### KAPPA

WHITE WINE	500g
SUCROSE(A)	100g
RASPBERRY PUREE	130g
WATER	50g
KAPPA	13g
SUCROSE(B)	50g

**#ALLERGENS: ALCOHOL**

#Put all ingredients in a pot and boil.

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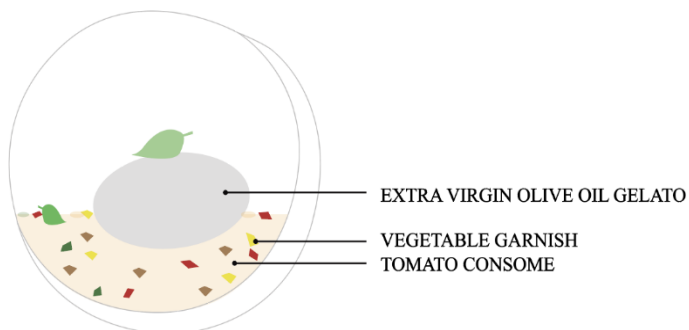
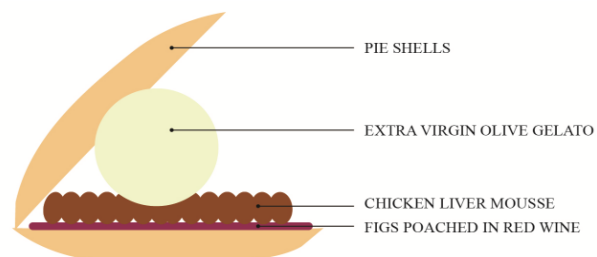
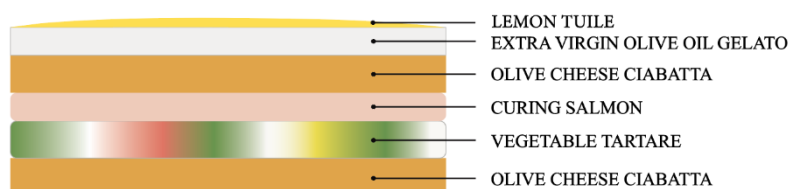
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## ENTRÉE WITH SAVOURY GELATO



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## INGREDIENTS & PROCEDURE

### EXTRA VIRGIN OLIVE OIL GELATO

LOW FAT MILK	2,450g
BLACK OLIVE	70g
GLUCOSE	158g
SKIM MILK POWDER	140g
TREHALOSE	385g
DEXTROSE	140g
NEUTRO UNIVERSAL(BABBI)	10g
SALT	4g
EXTRA VIRGIN OLIVE OIL	210g

#### #ALLERGENS: MILK

#Warm up low fat milk, black olive, glucose up to 40°C.

Add skim milk powder, trehalose, dextrose and neurto previously mixed. Bring up to 85°C. Let cool down at 4°C. Pour extra virgin olive oil and emulsify and blend carefully.

1)

### CURING SALMON

SALMON	500g
SALT	200g
SUCROSE	200g

#### #ALLERGENS: -

#Mix salt, sugar well and cover the salmon. Aging in the refrigerator for 2 hours. Wash thoroughly under running water and remove moisture before use.

### VEGETABLE TARTARE

RED ONION	180g
CELTUCE	100g
FLYING FISH ROE	100g
SOUR CREAM	220g
CHIVES	30g
SALT	2g
PEPPER	2g

#### #ALLERGENS: MILK

#Finely chop all ingredients and mix.

### OLIVE CHEESE CIABATTA

FLOUR	1,222g
SALT	12g
EAST	26g
MALT	6g
SOURDOUGH STARTER	166g
WATER	618g
OLIVE OIL	108g
POTATO POWDER	180g
SALT	8g
SUGAR	148g

#### #ALLERGENS: GLUTEN

#Mix at low speed for 5 minutes and medium speed for 10 minutes. After 100% gluten, mix rolled cheese and olives. Punch after 40 minutes of primary fermentation at 75% humidity and 33°C. After 30 minutes, divide and mold into 200g portions. After 40 minutes of secondary fermentation, steam in the oven for 5 seconds and bake at 230°C for 7 minutes.

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WATER	548g
ROLL CHEESE	300g
OLIVE	300g

#### LEMON TUILE

FLOUR	50g
POMMADE BUTTER	50g
SUCROSE	58g
CANE SUGAR	50g
LEMON JUICE	30g

#ALLERGENS: GLUTEN, MILK  
#Mix all ingredients Bake at 165°C for 15 minutes.

#### LEMON CUSTARD

LEMON ZEST	10g
LEMON JUICE	100g
SUCROSE	80g
EGG YOLK	60g
EGG	30g
CREAM	30g
BUTTER	40g
DILL	0.5g

#ALLERGENS: EGG, MILK  
#Boil all ingredients except butter at 85°C. After filtering, add butter.

2)

#### CHICKEN LIVER MOUSSE

CHICKEN LIVER	200g
CHOP SHALLOT	40g
CHOP GARLIC	10g
BRANDY	50g
CREAM	150g
SALT	4g
PEPPER	4g
BUTTER	50g
MELTED BUTTER	150g
DIJON MUSTARD	5g
MILK	400g
OLIVE OIL	200g

#ALLERGENS: ALCOHOL, MILK  
#Soak the chicken liver in milk for 12 hours. Remove the chicken liver from the milk, wash it once with water and remove the moisture. Add olive oil and butter to a frying pan and cook the chicken over low heat until about 80% cooked. Take the chicken liver out of the frying pan, add minced garlic and minced shallots and fry over fire. Add the chicken liver, add brandy, and then turn the heat to high. Blanch until the alcohol evaporates. Add all remaining ingredients and boil for 1 minute. Divide the melted butter in to 4 equal parts in a blender and grind it finely.

#### FIGS POACHED IN RED WINE

DRY FIGS	300g
RED WINE	200g
WATER	200g
SUCROSE	200g

#ALLERGENS: ALCOHOL  
#Put all ingredients in a pot and simmer slowly over low heat until the liquid reduces to about 80%. Grind it finely in a blender.

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### PIE SHELLS

FLOUR	700g
BUTTER	450g
SALT	15g
EMENTAL CHEESE	70g
WATER	175g

3)

### TOMATO CONSOME

TOMATO SAUCE	1,500g
WATER	1,000g
EGG WHITE	16g
AGAR AGAR	75g

### VEGETABLE GARNISY

CHESTNUT	100g
PINE NUT	100g
ORANGE PAPRIKA	100g
WELLOW PAPRIKA	100g
OLIVE OIL	150g

#ALLERGENS: GLUTEN, MILK

#Chop the flour and butter into small pieces using a scraper. Add water and salt and mix. After resting in the refrigerator for 30 minutes, fold 3 times twice. After resting for 30 minutes, rolling and shape into a mold. Bake in the oven at 170°C for 15 minutes.

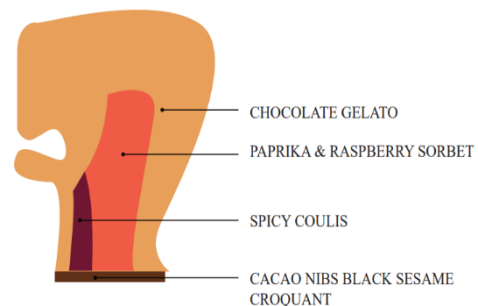
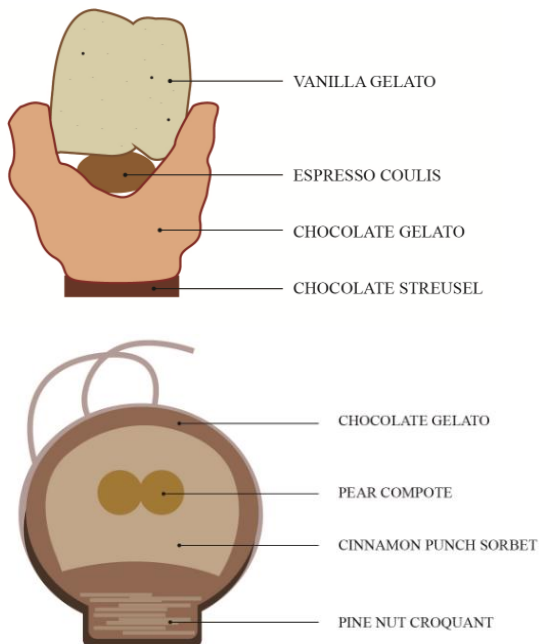
#ALLERGENS: EGG

#Egg white whipping only 20% with a whisk. Add water, tomato sauce to the pot and blend carefully. Put the egg white and cook them slowly while stirring over low heat. When the egg white are fully cooker filtering and cooling in ice water.

#ALLERGENS: -

#Cut all ingredients into small size.

CHOCOLATE GELATO SNACKS: EPHEMERAL FRUIT, ZEUS COUNTERATTACK, MOIRAI A THREAD,



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## INGREDIENTS & PROCEDURE

### 1) EPHEMERAL FRUIT

#### HUKAMBI & MANJARI GELATO

MILK	2,317g
CREAM	105g
GLUCOSE	70g
SKIM MILK POWDER	122g
SUCROSE	385g
DEXTROSE	105g
NEUTRO UNIVERSAL(BABBI)	10g
HUKAMBI	280g
MAJARI100%(VALRHONA)	105g

#ALLERGENS: MILK

#Warm up milk, cream, glucose up to 40°C.  
Add skim milk powder, sucrose, dextrose and neurto previously mixed. Bring up to 85°C. Pour hukambi, manjari chocolate and emulsify and blend carefully.

#### VANILLA BEAN GELATO

MILK	2,268g
CREAM	280g
EGG YOLK	210g
VANILLA BEAN	3
GLUCOSE	105g
SKIM MILK POWDER	102g
SUCROSE	455g
DEXTROSE	70g

#ALLERGENS: MILK, EGG

#Warm up milk, cream, egg yolk, vanilla bean, glucose up to 40°C.  
Add skim milk powder, sucrose, dextrose and neurto previously mixed. Bring up to 85°C. Let cool down at 4°C.

NEUTRO UNIVERSAL(BABBI)	7g
SALT	4g

#### ESPRESSO COULIS

HUKAMBI	120g
TRIMOLIN	20g
ESPRESSO	120g
KAHLUA	49g
AMARETTO	6g

#ALLERGENS: ALCOHOL

#Melt the hukambi. Add all ingredients and mix.

#### CHOCOLATE STREUSEL

A)

BUTTER	100g
CANE SUGAR	90g
FLOUR	100g
ALMOND POWDER	117g
SALT	1g
CACAO POWDER	7g

B)

A) STREUSEL	70g
-------------	-----

#ALLERGENS: MILK, NUTS

#Mix all ingredients from. Bake in the oven at 170°C for 20 minutes. Mix all ingredients A and B.

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ECLAT D'OR	30g
MANJARI100%	40g
HUKAMBI	30g
CACAO BUTTER	10g
POMADE BUTTER	15g

## 2) ZEUS COUNTERATTACK

### MANJARI100% GELATO

MILK	2,265g
CREAM	140g
GLUCOSE	88g
SKIM MILK POWDER	158g
SUCROSE	455g
DEXTROSE	140g
NEUTRO UNIVERSAL(BABBI)	10g
MAJARI100%(VALRHONA)	245g

#### #ALLERGENS: MILK

#Warm up milk, cream, glucose up to 40°C.  
Add skim milk powder, sucrose, dextrose and  
neurtro previously mixed. Bring up to 85°C. Pour  
manjari chocolate and emulsify and blend  
carefully.

### PAPRIKA & RASPBERRY SORBET

WATER	350g
PAPRIKA	1,225g
RASPBERRY PUREE	1,225g
SUCROSE	578g
DEXTROSE	112g
NEUTRO UNIVERSAL(BABBI)	10g

#### #ALLERGENS: -

#Warm up water at 40°C, add sucrose, dextrose,  
neutro previously mixed. Bring up to 80°C. Let  
cool down at 4°C. Put in the beaker all ingredients  
and blend carefully.

### SPICY COULIS

TOMATO PUREE(A)	120g
WHOLE GRAIN MUSTARD	30g
GOCHUJANG	15g
HONEY	40g
VINEGAR	15g
LEMON JUICE	6g
TOMATO PUREE(B)	140g
SUCROSE	50g
STARCH	5g
LEMON JEST	1g

#### #ALLERGENS: HONEY

# Add tomato puree(B), sucrose, starch, lemon  
zest and boil. Add all remaining ingredients and  
mix.

### CACAO NIBS & BLACK SESAME CROQUANT

CACAO NIBS	40g
BLACK SESAME	6g
SUCROSE	40g
WATER	10g
CACAO BUTTER	26g

#### #ALLERGENS: MILK

# Boil the sucrose and water. Add cacao nibs,  
black sesame seeds and mix. If it hardens white,  
reheat. When cool, add melted cocoa butter and  
mix.

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### 3) MOIRAI A THREAD

#### MACAE GELATO

MILK	2,387g
GLUCOSE	70g
SKIM MILK POWDER	105g
SUCROSE	315g
DEXTROSE	88g
NEUTRO UNIVERSAL(BABBI)	10g
MACAE(VALRHONA)	525g

#### #ALLERGENS: MILK

#Warm up milk, glucose up to 40°C.  
Add skim milk powder, sucrose, dextrose and  
neurtro previously mixed. Bring up to 85°C. Pour  
macae chocolate and emulsify and blend  
carefully.

#### CINNAMON PUNCH SORBET

WATER	858g
CINNAMON PUNCH	2,100g
CINNAMON STICK	3 STICK
CINNAMON POWDER	3g
SUCROSE	350g
RICE SYRUP	175g
NEUTRO UNIVERSAL(BABBI)	18g

#### #ALLERGENS: MILK

#Warm up water, cinnamon stick at 40°C, add  
cinnamon powder, sucrose, rice syrup, neutro  
previously mixed. Bring up to 80°C. Let cool down  
at 4°C. Put in the beaker all ingredients and blend  
carefully.

#### PEAR COMPOTE

##### A)

PEAR	370g
SUCROSE	80g
VANILLA BEAN	1
PEAR PUREE	100g
PEAR LIQUEUR	20g

#### #ALLERGENS: ALCOHOL

#Caramelize the sugar. Add small-cut pear and  
simmer. When the moisture evaporates, add  
vanilla bean and pear puree and simmer slightly.  
When cool, add pear liqueur. Mix all ingredients A  
and B.

##### B)

PEAR PUREE	100g
TRIMOLIN	22g
PEAR LIQUEUR	10g

#### PINE NUT CROQUANT

PINE NUT	23g
ALMOND	23g
SUCROSE	40g
WATER	10g
CACAO BUTTER	26g

#### #ALLERGENS: NUTS

#Boil the sugar and water. Add pine nuts and  
almond powder. When cool, add melted cocoa  
butter and mix.

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