



## CREMA FREDDA AL CAFFE' 6.6

Powdered base to create cold coffee cream by using a slush machine. You will obtain a delicious cold coffee cream with soft texture and fresh, intense taste. It can be also used as a base for ice cream making. Designed for cold-process making.

### PRODUCT DETAILS

COD 01070924

CLAIMS

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



### DIRECTIONS FOR USE

CREMA FREDDA AL CAFFE' \_\_\_\_\_ K g 1.1

milk \_\_\_\_\_ Lt 3.0

Mix CREMA FREDDA AL CAFFE' and milk with a blender. Then, let the mixture rest for 10-15 minutes.

Freeze the mixture using a slush machine with the suitable program.

The CREMA FREDDA AL CAFFE' recipe can be customized with the addition of coffee in order to get an even richer flavor. It is also possible to replace a part of milk (500g) with fresh cream (500g) in order to obtain a warmer and creamier product.

CREMA FREDDA AL CAFFE' could be used, without pasteurizer, as a base for ice cream and soft ice cream, following the recipes:

COFFEE ICE CREAM:

CREMA FREDDA AL CAFFE' \_\_\_\_\_ kg 1.1

milk \_\_\_\_\_ Lt 3.0

cream 35% m.g. \_\_\_\_\_ g 200

Joyplus Prosoft \_\_\_\_\_ g 170

COFFEE SOFT ICE CREAM:

CREMA FREDDA AL CAFFE' \_\_\_\_\_ kg 1.1

milk \_\_\_\_\_ Lt 3.0

### TECHNICAL DENOMINATION

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semifinished product for frozen desserts.