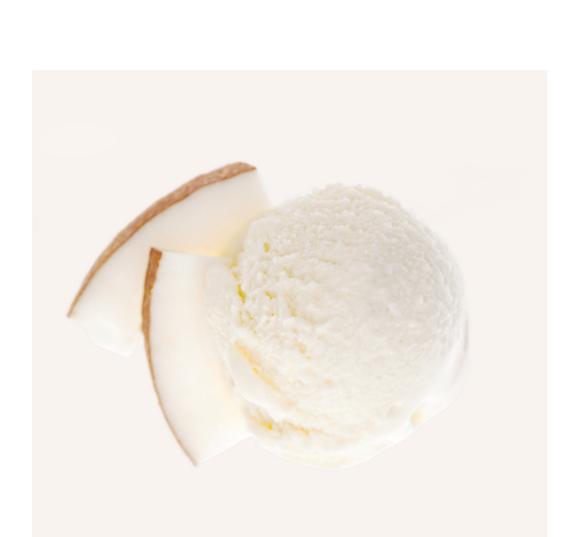




Gelato - Edelweiss Coconut

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PREPARATIONS AND INGREDIENTS

EDELWEISS GELATO

600 g Milk 300

g Water

150 g Coconut puree

97 g Sugar 25 g Dextrose

g Glucose dry 25

g LMP 10 15

g Neutral 365 g Edelweiss White Chocolate

Icam Professional Code 8372

IN COMBINATION

COCONUT CRUMBLE

250 g Granulated sugar

250 g Brown sugar

250 g Almond flour

g Shredded coconut 250

g Butter 500

500 g All-purpose flour

g Salt 12

80 g Egg whites







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PROCEDURE AND ASSEMBLY

EDELWEISS GELATO

Mix the powders well. Pour the powders into the hot liquids and pasteurize at 85°C. During the cooling phase, add the chocolate, leave it to rest and freeze.

COCONUT CRUMBLE

Mix everything in a stand mixer, sabayon, spread on a baking tray, and bake in the oven at 165°C for 15 minutes. Valve open.

PRODUCT SELECTIONS



Edelweiss Wihte Chocolate Icam Professional

Finest quality, an intense aroma of creamy milk and vanilla, clean flavour, bright ivory colour, perfect fluidity.



