

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
25	g	Glucose dry
10	g	LMP
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
250	g	Shredded coconut
500	g	Butter
500	g	All-purpose flour
12	g	Salt
80	g	Egg whites

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 White Chocolate Icām Professional

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