

CODE 62301

Pernigotti paste

Gran Caffé

Coffee Paste

Description: Rich and smooth flavor of traditional coffee paste.


Dosage for gelato: 70g/ltr (2.35oz/qt) of mother base

Dosage for pastry: 50g/kg (1oz/1lb) of pastry or whipped cream

How to use: Carefully weigh all the dry and liquid ingredients. Mix everything together with a commercial blender before pouring it into the batch freezer.

Advantages:

- Traditional flavor
- Intense café espresso taste
- Easy to make recipe
- Can also be used in pastry

• Milk	660 gr/23.24oz
• Doppiabase (61381)	75 gr/2.64oz
• Cream	75 gr/2.64oz
• Sugar	145 gr/5.11oz
• Gran Caffé(62301)	45 gr/1.58oz
• Granella di Amaretti(68661)	to taste

Gran Caffé recipe

*Additional recipes are available upon request

1860
2010
I 50
YEARS
OF QUALITY



SHELF LIFE · 60 Months

STORAGE · Keep cool and dry

PACKAGING · 1/5kg (11.02lbs)/cs