



HALLOWEEN 2023

THE RECIPE BOOK





Discover the recipe!



Nightmare

Ingredients

<i>PROD. CODE</i>	<i>DESCRIPTION</i>	<i>DOSAGE</i> (FOR 4 KG GELATO PAN)
08323	Salted Butter Caramel Base	1200 g
/	Milk	3000 g
18691A	Chocopretzel Variegate	as req.
14681	Red Velvet Variegate	as req.

Preparation

1



Mix the milk at room temperature with the dosage of Salted Butter Caramel Base and batch freeze.

2



During extraction variegate with Chocopretzel Variegate.

3



Blast freeze.
Variegate with Red Velvet Variegate
and then decorate as desired.



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Sweet Creepy October

Ingredients

<i>PROD. CODE</i>	<i>DESCRIPTION</i>	<i>DOSAGE</i> (FOR 4 KG GELATO PAN)
/	White Base	3600 g
14897A	Pasta Crema Cacao Black	400 g
18694	Sweet Caviar Coco and Vanilla	as req.
16097	Instacrumble Red Fruits Gluten Free	as req.
14859	Lavender Cream	as req.

Preparation

1 

Mix the white base with the dosage of Cream Cacao Black paste and batch freeze.

2 

During extraction variegate with Sweet Caviar Coco & Vanilla, Instacrumble Red Fruits, and Lavender Cream.

3 

Blast freeze and decorate as desired.



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Ghost Banana

Ingredients

<i>PROD. CODE</i>	<i>DESCRIPTION</i>	<i>DOSAGE</i> (FOR 4 KG GELATO PAN)
/	White Base	3700 g
14094	Pasta Biscottino	120 g
/	Fresh Bananas	180 g
14736	Banoffee Variegate	as req.
16089A	Instacrumble Caramel	as req.

Preparation

1



Mix the white base with the Biscottino paste and fresh banana.

2



Batch freeze and variegate when extracting with Banoffee Variegate
Add Instacrumble Caramel on top of the gelato.

3



Blast freeze and decorate as desired.



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Goody Halloween

Ingredients

<i>PROD. CODE</i>	<i>DESCRIPTION</i>	<i>DOSAGE</i> (FOR 4 KG GELATO PAN)
02481	Base G Creme	900 g
/	Milk	2850 g
/	Fresh Cream	150 g
14432A	Pasta Vaniglia Gourmet senza zuccheri aggiunti	100 g
14888	Fragola G Variegata	q.b.
14884	Quella White G	q.b.

Preparation

1 

Mix the white base with the dosage of the Vanilla Gourmet Paste without added sugars and batch freeze.

2 

During extraction variegate with Strawberry G Variegata and Quella White G.

3 

Blast freeze and decorate as desired.



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Witches' Apple

Ingredients

<i>PROD. CODE</i>	<i>DESCRIPTION</i>	<i>DOSAGE</i> (FOR 4 KG GELATO PAN)
/	White Base	3700 g
14695A	Cookies Spicy (used as paste)	300 g
14695A	Cookies Spicy (used as variegate)	as req.
14478A	Fiordimela	as req.
16089A	Instacrumble Caramel	as req.

Preparation

1 

Mix the white base with the dosage of Cookies Spicy.

2 

Batch freeze and variegate during extraction with Cookies Spicy and Fiordimela. Add Instacrumble Caramel on top of the gelato.

3 

Blast freeze and decorate as desired.



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Dragon Halloween Cake

Ingredients

<i>PROD. CODE</i>	<i>DESCRIPTION</i>	<i>DOSAGE</i> (FOR 1 KG CAKE)
13174	Cremfix Vegan	330 g
/	Water	500 g
18510	GranFrutta Dragonsummer	170 g
15908A	Mirror Glaze Black	as req.
14178A	Fiordicassis	as req.
16089A	InstaCrumble Caramel	as req.

Preparation of cake base

Prepare a base of Instacrumble Caramel and place in the mould, flattening it down to make the entire surface homogeneous.

Place in the blast freezer for a couple of minutes.

Variegate with Fiordicassis without removing it from the mould.

Preparation Cremfix Vegan

Insert the quantities of water, Cremfix Vegan and Granfrutta in the Kitchen machine. Mix to obtain a homogeneous mixture.

ASSEMBLE IN 3 STEPS!

1



On a disc of Instacrumble Caramel, previously placed in the mould, pour the Cremfix Vegan mousse and Granfrutta remaining a few millimetres below the edge of the mould.

2



Blast freeze and before removing the cake from the mould spread a veil of Mirror Glaze Black. Blast freeze again.

3



Unmould the cake and proceed with the decoration.



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Halloween Dripping Cake

Ingredients

PROD. CODE	DESCRIPTION	DOSAGE (FOR 1 KG CAKE)
13102	Cremfix Neutro	135 g
/	Water	200 g
/	Fresh Cream	660 g
08680	Miss purple base	135 g
/	Sponge Cake (H 1,8cm)	3 disks
18089A	Fiordibosco	as req.
15908A	Mirror Glaze Black	as req.
15912A	Mirror Glaze Violet Chic	as req.

Preparation of Cremfix Neutro

Whip the cream. In a separate bowl, mix warm water, Cremfix Neutro and Miss Purple Base. Incorporate the whipped cream and the crema will be ready for use.

Preparation of sponge cake disks

Prepare 3 sponge cake inserts and variegate with Fiordibosco and place in the blast freezer. (N.B the disks must be smaller than the mould, so that once the cake is unmoulded, the Cremfix homogenously covers the entire perimeter of the cake).

ASSEMBLE IN 3 STEPS!

1

Alternate a layer of sponge cake variegated with Fiordibosco with a layer of Cremfix Purple. Blast freeze.

2

Unmould the cake and proceed with the pouring of the glaze alternating Mirror Violet Chic and Mirror Glaze Black.

3

To create the spiky decorations, aromatize the cream with Miss Purple 200g/ Kg



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Pecan Cheesecake

Ingredients

PROD. CODE	DESCRIPTION	DOSAGE (FOR 1 KG CAKE)
13102	Cremfix Neutro	125 g
/	Water	190 g
/	Fresh Milk	635 g
08284	Cheesecake Base	50 g
14771A	Pecan Nut Variegate	as req.
16089A	Instacrumble caramel	as req.

Preparation Cake Base

Prepare an Instacrumble Caramel base and press it firmly in the mould creating a homogeneous surface.

Place in the blast freezer for a few minutes.

Preparation of the cream Cheese Frosting

Whip the cream.

In another bowl mix lukewarm water with Cremfix neutro and Cheesecake base and then add the whipped cream and the cream will be ready to use.

ASSEMBLE IN 3 STEPS!

1

Pour the Cheese Frosting onto the disc of Instacrumble Caramel previously placed in the mould, remaining a few millimetres below the rim of the mould.

2

Blast freeze and before removing the cake from the mould, spread a layer of Pecan Nut Variegate and blast freeze again.

3

Remove the cake from the mould and proceed with the decoration.

All decorations used are supplied by **Modacor Italiana**

TRICK or TREAT?

HAPPY HALLOWEEN!

