



RECIPE BOOK

ESSENZA 
DALLA NATURA AL GELATO



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WHITE BASE

BASE 50	
MILK	650g
CREAM	100g
SUCROSE	160g
ESSENZA BASE 50 CREME PLUS	40g
DEXTROSE	30g
SKIMMED MILK POWDER	20g

BASE 100	
MILK	650g
CREAM	80g
SUCROSE	160g
ESSENZA BASE 100 CREME PLUS	80g
DEXTROSE	30g

BASE EXTREME	
MILK	650g
CREAM	80g
ESSENZA BASE EXTREME PLUS	270g

PREPARAZIONE
1. PUT LIQUIDS IN THE PASTEURISER AND START HEATING
2. AT 40°C ADD POWDERS
3. PASTEURISE TO 85°C AND COOL TO 4°C
4. ADD OTHER INGREDIENTS AND FREEZE

USAGE EXAMPLE OF WHITE BASE

WITH FAT-BASED PASTES	
WHITE BASE	1000g
PISTACHIO PASTE	100g

WITH SUGAR-BASED PASTES	
WHITE BASE	1000g
VANILLA PASTE	50g
CREAM	50g



PISTACHIO

BASE 50	
MILK	800g
CREAM	70g
PISTACHIO PASTE	130g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	40g
SKIMMED MILK POWDER	10g

BASE 100	
MILK	800g
CREAM	70g
PISTACHIO PASTE	130g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	30g

BASE EXTREME	
MILK	550g
CREAM	100g
ESSENZA BASE EXTREME PLUS	250g
PISTACHIO PASTE	100g

PREPARAZIONE
1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE

HAZELNUT

PREPARAZIONE
1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE

BASE 50	
MILK	800g
CREAM	70g
HAZELNUT PASTE	120g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	40g
SKIMMED MILK POWDER	10g

BASE 100	
MILK	800g
CREAM	70g
HAZELNUT PASTE	120g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	40g

BASE EXTREME	
MILK	600g
CREAM	50g
ESSENZA BASE EXTREME PLUS	260g
HAZELNUT PASTE	90g

FIORDILATTE

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE

BASE 50

MILK	800g
CREAM	200g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	30g
SKIMMED MILK POWDER	10g

BASE 100

MILK	800g
CREAM	200g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	20g

BASE EXTREME

MILK	550g
CREAM	200g
ESSENZA BASE EXTREME PLUS	250g

STRACCIATELLA

BASE 50

MILK	800g
CREAM	200g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	30g
SKIMMED MILK POWDER	10g

BASE 100

MILK	800g
CREAM	200g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	20g

BASE EXTREME

MILK	550g
CREAM	200g
ESSENZA BASE EXTREME PLUS	250g

DECORAZIONE

CHOCOLATE COATING - 100g

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE
6. MELT THE COVERTURE IN MICROWAVE OR HOT WATER AND ADD IT TO THE GELATO

ALMOND WITH COFFEE VARIEGATO AND COCOA NIBS

BASE 50	
MILK	800g
CREAM	70g
ALMOND PASTE	130g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	40g
SKIMMED MILK POWDER	10g

BASE 100	
MILK	800g
CREAM	70g
ALMOND PASTE	130g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	30g

BASE EXTREME	
MILK	550g
CREAM	100g
ESSENZA BASE EXTREME PLUS	250g
ALMOND PASTE	100g

DECORAZIONE
VARIEGATO COFFEE AND COCOA NIBS - 100g

PREPARAZIONE
<ol style="list-style-type: none"> 1. WEIGH THE POWDERS 2. WEIGH PASTES AND LIQUIDS 3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER 4. PASTEURISE TO 85°C (OPTIONAL) 5. FREEZE AND DECORATE 6. FLATTEN THE SURFACE OF THE GELATO AND COVER WITH VARIEGATO, DECORATE WITH ROASTED ALMONDS

ESPRESSO COFFEE

PREPARAZIONE
<ol style="list-style-type: none"> 1. WEIGH THE POWDERS 2. WEIGH PASTES AND LIQUIDS 3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER 4. PASTEURISE TO 85°C (OPTIONAL) 5. FREEZE AND DECORATE

BASE 50	
MILK	750g
CREAM	200g
ESPRESSO COFFEE	50g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	40g
INSTANT COFFEE	25g

BASE 100	
MILK	730g
CREAM	200g
ESPRESSO COFFEE	50g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	20g
INSTANT COFFEE	25g

BASE EXTREME	
MILK	500g
CREAM	200g
ESPRESSO COFFEE	30g
ESSENZA BASE EXTREME PLUS	250g
INSTANT COFFEE	20g

WHITE COFFEE AND MASCARPONE

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. INFUSE THE BROKEN COFFEE BEANS FOR 30 MINUTES TO 12 HOURS (IN THE FRIDGE) THEN SIEVE
6. FREEZE AND DECORATE

BASE 50

MILK	800g
MASCARPONE	200g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	30g
SKIMMED MILK POWDER	10g
COFFEE BEANS IN INFUSION	70g

BASE 100

MILK	800g
MASCARPONE	200g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	20g
COFFEE BEANS IN INFUSION	70g

BASE EXTREME

MILK	550g
MASCARPONE	200g
ESSENZA BASE EXTREME PLUS	250g
COFFEE BEANS IN INFUSION	50g

TIRAMISÙ

BASE 50

MILK	750g
MASCARPONE	250g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	30g
COFFEE PASTE	30g

BASE 100

MILK	750g
MASCARPONE	250g
SUCROSE	240g
ESSENZA BASE 100 CREME PLUS	100g
COFFEE PASTE	30g

BASE EXTREME

MILK	530g
MASCARPONE	200g
ESSENZA BASE EXTREME PLUS	250g
COFFEE PASTE	20g

DECORAZIONE

SAVOIARDI - 50g	SUCROSE - 35g
COFFEE - 65g	COCOA POWDER

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE
6. MIX THE LIQUID COFFEE WITH THE SUGAR AND USE IT TO SOAK THE SAVOIARDI
7. MAKE LAYERS OF SAVOIARDI GELATO AND COCOA POWDER

MILK CHOCOLATE

BASE 50	
MILK	770g
CREAM	150g
SUCROSE	240g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	30g
COCOA POWDER	80g

BASE 100	
MILK	770g
CREAM	150g
SUCROSE	250g
ESSENZA BASE 100 CREME PLUS	100g
COCOA POWDER	80g

BASE EXTREME	
MILK	520g
CREAM	150g
ESSENZA BASE EXTREME PLUS	270g
COCOA POWDER	60g

PREPARAZIONE
1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 90°C (OPTIONAL)
5. FREEZE AND DECORATE

DARK CHOCOLATE

DECORAZIONE
CHOCOLATE AMAZONAS 85% - 40g

PREPARAZIONE
1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 90°C
5. FREEZE AND DECORATE
6. ADD CHOCOLATE FINELY CHOPPED TO DECORATE

BASE 50	
MILK	770g
CREAM	50g
SUCROSE	250g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	30g
COCOA POWDER	90g
CHOCOLATE AMAZONAS 85%	90g

BASE 100	
MILK	770g
CREAM	50g
SUCROSE	250g
ESSENZA BASE 100 CREME PLUS	100g
COCOA POWDER	90g
CHOCOLATE AMAZONAS 85%	90g

BASE EXTREME	
MILK	570g
CREAM	60g
ESSENZA BASE EXTREME PLUS	230g
COCOA POWDER	70g
CHOCOLATE AMAZONAS 85%	70g

GIANDUJA

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE

BASE 50

MILK	750g
CREAM	50g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	50g
PASTA AL GIANDUJA	170g

BASE 100

MILK	750g
CREAM	60g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
PASTA AL GIANDUJA	170g

BASE EXTREME

MILK	580g
CREAM	50g
ESSENZA BASE EXTREME PLUS	220g
PASTA AL GIANDUJA	150g

WHITE CHOCOLATE

BASE 50

MILK	800g
CREAM	120g
SUCROSE	150g
ESSENZA BASE 50 CREME PLUS	50g
CIOCCOLATO BIANCO	200g

BASE 100

MILK	800g
CREAM	100g
SUCROSE	150g
ESSENZA BASE 100 CREME PLUS	100g
CIOCCOLATO BIANCO	200g

BASE EXTREME

MILK	600g
CREAM	50g
ESSENZA BASE EXTREME PLUS	200g
CIOCCOLATO BIANCO	150g

DECORAZIONE

WHITE CHOCOLATE - 50g

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C
5. FREEZE AND DECORATE
6. ADD WHITE CHOCOLATE FINELY CHOPPED FOR DECORATION

MELIGA COOKIES WITH CITRUS VARIEGATO

BASE 50	
MILK	800g
CREAM	200g
SUCROSE	200g
ESSENZA BASE 50 CREME PLUS	50g
MELIGA PASTE	70g
SKIMMED MILK POWDER	10g

BASE 100	
MILK	800g
CREAM	200g
SUCROSE	200g
ESSENZA BASE 100 CREME PLUS	100g
MELIGA PASTE	70g

BASE EXTREME	
MILK	550g
CREAM	250g
ESSENZA BASE 100 CREME PLUS	250g
MELIGA PASTE	50g

DECORAZIONE
VARIEGATO LEMON/ORANGE - 50g MELIGA CRUMBLE - 50g

PREPARAZIONE
<ol style="list-style-type: none"> 1. WEIGH THE POWDERS 2. WEIGH PASTES AND LIQUIDS 3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER 4. PASTEURISE TO 85°C (OPTIONAL) 5. FREEZE AND DECORATE 6. DECORATE WITH LEMON OR ORANGE VARIEGATO AND MELIGA CRUMBLE

FARINA BONA WITH CARAMEL AND POP CORN

DECORAZIONE
ESSENZELLA CARAMEL - 100g POP CORN

PREPARAZIONE
<ol style="list-style-type: none"> 1. WEIGH THE POWDERS 2. WEIGH PASTES AND LIQUIDS 3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER 4. PASTEURISE TO 85°C (OPTIONAL) 5. FREEZE AND DECORATE 6. DECORATE WITH ESSENZELLA CARAMEL AND POP CORN TO TASTE

BASE 50	
MILK	800g
FARINA BONA PASTE	250g
SUCROSE	200g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	20g
SKIMMED MILK POWDER	10g

BASE 100	
MILK	800g
FARINA BONA PASTE	250g
SUCROSE	180g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	20g

BASE EXTREME	
MILK	600g
FARINA BONA PASTE	200g
ESSENZA BASE EXTREME PLUS	200g

PEANUTS CARAMEL AND CHOCOLATE

DECORAZIONE

CHOCOLATE COATING - 80g
ESSENZELLA CARAMEL - 120g
SALTED PEANUTS

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE WITH CHOCOLATE COVERTURE WHILE EXTRACTING
6. FLATTEN THE SURFACE OF THE GELATO AND COVER WITH ESSENZELLA CARAMEL AND DECORATE WITH SALTED PEANUTS

BASE 50

MILK	800g
CREAM	80g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	20g
PEANUT PASTE	130g
SKIMMED MILK POWDER	10g

BASE 100

MILK	800g
CREAM	70g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	20g
PEANUT PASTE	130g

BASE EXTREME

MILK	550g
CREAM	100g
ESSENZA BASE EXTREME PLUS	250g
PEANUT PASTE	100g

RICOTTA WITH FIGS

BASE 50

MILK	750g
RICOTTA	250g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	30g
SKIMMED MILK POWDER	10g

BASE 100

MILK	750g
RICOTTA	250g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
DEXTROSE	20g

BASE EXTREME

MILK	550g
RICOTTA	200g
ESSENZA BASE EXTREME PLUS	250g

DECORAZIONE

VARIEGATO CARAMELISED FIGS - 100g

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE
6. DECORATE WITH CARAMELISED FIGS VARIEGATO

CHEESECAKE WITH BLUEBERRIES

BASE 50	
MILK	750g
CREAM CHEESE	250g
SUCROSE	230g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	30g
YOUNG DAIRY	20g

BASE 100	
MILK	750g
CREAM CHEESE	250g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
YOUNG DAIRY	20g

BASE EXTREME	
MILK	550g
CREAM CHEESE	200g
ESSENZA BASE EXTREME PLUS	250g
YOUNG DAIRY	15g

DECORAZIONE
VARIEGATO BLUEBERRIES - 100g MELIGA CRUMBLE - 50g

PREPARAZIONE
<ol style="list-style-type: none"> 1. WEIGH THE POWDERS 2. WEIGH PASTES AND LIQUIDS 3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER 4. PASTEURISE TO 85°C (OPTIONAL) 5. FREEZE AND DECORATE 6. DECORATE WITH VARIEGATO BLUEBERRIES AND MELIGA CRUMBLE

YOGURT WITH AMARENA

DECORAZIONE
VARIEGATO AMARENA - 100g

PREPARAZIONE
<ol style="list-style-type: none"> 1. WEIGH THE POWDERS 2. WEIGH PASTES AND LIQUIDS 3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER 4. PASTEURISE TO 85°C (OPTIONAL) 5. FREEZE AND DECORATE 6. DECORATE WITH VARIEGATO AMARENA

BASE 50	
MILK	600g
CREAM	200g
SUCROSE	200g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	20g
YOGURT	200g
YOUNG DAIRY	40g

BASE 100	
MILK	600g
CREAM	200g
SUCROSE	230g
ESSENZA BASE 100 CREME PLUS	100g
YOGURT	200g
YOUNG DAIRY	40g

BASE EXTREME	
MILK	350g
CREAM	200g
ESSENZA BASE EXTREME PLUS	250g
YOGURT	200g
YOUNG DAIRY	30g

VANILLA

PREPARAZIONE

1. WEIGH THE POWDERS
2. WEIGH PASTES AND LIQUIDS
3. ADD POWDERS TO THE LIQUIDS AND MIX WITH A BLENDER
4. PASTEURISE TO 85°C (OPTIONAL)
5. FREEZE AND DECORATE

BASE 50

MILK	750g
CREAM	200g
SUCROSE	200g
ESSENZA BASE 50 CREME PLUS	50g
DEXTROSE	20g
SKIMMED MILK POWDER	10g
VANILLA PASTE	70g

BASE 100

MILK	730g
CREAM	200g
SUCROSE	200g
ESSENZA BASE 100 CREME PLUS	100g
VANILLA PASTE	70g

BASE EXTREME

MILK	550g
CREAM	250g
ESSENZA BASE EXTREME PLUS	250g
VANILLA PASTE	50g

LEMON

PREPARAZIONE

1. WEIGH THE POWDERS
2. ADD HOT WATER TO THE POWDERS AND MIX
3. ADD FRESH OR FROZEN FRUIT AND BLEND WELL
4. FREEZE

BASE 50

LEMON	250g
WATER	700g
SUCROSE	280g
ESSENZA BASE 50 SORBETTO	50g
DEXTROSE	40g
LESSENZA	50g

COMPLETE BASE

LEMON	300g
WATER	380g
ESSENZA BASE FRUTTA POLPOSE	290g
LESSENZA	30g

STRAWBERRY

BASE 50	
STRAWBERRY	700g
WATER	300g
SUCROSE	300g
ESSENZA BASE 50 SORBETTO	50g
DEXTROSE	20g
LESSENZA	30g

COMPLETE BASE	
STRAWBERRY	450g
WATER	270g
ESSENZA BASE FRUTTA POLPOSE	280g

PREPARAZIONE
1. WEIGH THE POWDERS 2. ADD HOT WATER TO THE POWDERS AND MIX 3. ADD FRESH OR FROZEN FRUIT AND BLEND WELL 4. FREEZE

MANGO

PREPARAZIONE
1. WEIGH THE POWDERS 2. ADD HOT WATER TO THE POWDERS AND MIX 3. ADD FRESH OR FROZEN FRUIT AND BLEND WELL 4. FREEZE

BASE 50	
MANGO	600g
WATER	450g
SUCROSE	250g
ESSENZA BASE 50 SORBETTO	50g
DEXTROSE	20g

COMPLETE BASE	
MANGO	400g
WATER	350g
ESSENZA BASE FRUTTA POLPOSE	250g

PASSION FRUIT

BASE 50	
PASSION FRUIT	450g
WATER	550g
SUCROSE	300g
ESSENZA BASE 50 SORBETTO	50g
DEXTROSE	20g
LESSENZA	30g

COMPLETE BASE	
PASSION FRUIT	320g
WATER	400g
ESSENZA BASE FRUTTA POLPOSE	280g

PREPARAZIONE
1. WEIGH THE POWDERS
2. ADD HOT WATER TO THE POWDERS AND MIX
3. ADD FRESH OR FROZEN FRUIT AND BLEND WELL
4. FREEZE

PEACH

PREPARAZIONE
1. WEIGH THE POWDERS
2. ADD HOT WATER TO THE POWDERS AND MIX
3. ADD FRESH OR FROZEN FRUIT AND BLEND WELL
4. FREEZE

BASE 50	
PEACH	700g
WATER	300g
SUCROSE	270g
ESSENZA BASE 50 SORBETTO	50g
DEXTROSE	20g

COMPLETE BASE	
PEACH	500g
WATER	240g
ESSENZA BASE FRUTTA POLPOSE	260g

MANDARINE

BASE 50	
MANDARINE	800g
WATER	200g
SUCROSE	250g
ESSENZA BASE 50 SORBETTO	50g
DEXTROSE	20g
LESSENZA	50g

COMPLETE BASE	
MANDARINE	600g
WATER	120g
ESSENZA BASE FRUTTA POLPOSE	250g
LESSENZA	50g

PREPARAZIONE
1. WEIGH THE POWDERS 2. ADD HOT WATER TO THE POWDERS AND MIX 3. ADD FRESH OR FROZEN FRUIT AND BLEND WELL 4. FREEZE

RASPBERRY

PREPARAZIONE
1. WEIGH THE POWDERS 2. ADD HOT WATER TO THE POWDERS AND MIX 3. ADD FRESH OR FROZEN FRUIT AND BLEND WELL 4. FREEZE

BASE 50	
RASPBERRY	600g
WATER	400g
SUCROSE	280g
ESSENZA BASE 50 SORBETTO	50g
DEXTROSE	20g
LESSENZA	20g

COMPLETE BASE	
RASPBERRY	400g
WATER	320g
ESSENZA BASE FRUTTA POLPOSE	280g





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