

GELATI

Felchlin's latest Gelato interpretations



Felchlin
SWITZERLAND



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NATURAL INGREDIENTS, FINEST FELCHLIN PRODUCTS

ARTISAN MADE, TO THE BEST POSSIBLE QUALITY



Felchlin's new Gelato recipes; artisanal, homemade and of the highest possible quality.

Pasteurisation

We differentiate between two pasteurisation methods: heating the mixture manually, or using a pasteuriser. Our basic recipes describe both methods, however we recommend manufacturing with a pasteuriser for reasons of efficiency.

Binding agents and thickeners

In the following recipes Felchlin works with natural binding agents. Please refer to the correct dosage, recommended by your supplier.

Ice cream machine

Our recipes are based on production using an ice cream maker. Classic Gelato requires a specific maturing and gentle freezing process, while beating in air, in order to make the mass creamy and well aerated.

Should you use a PacoJet ice cream maker, please make the following adjustments:

- increase sugar by 50g / liter
- reduce binding agent /thickener by 50%

Storage

Immediately after production, shock freeze at -18°C to -21°C . The Gelato can be stored in the freezer for several days in a sealed container.

GRAND CRU CHOCOLATE GELATO



Grand Cru Noir

420g	Sugar
100g	Dextrose
140g	Skimmed milk powder
60g	Glucose powder
70g	Felchlin Cacao Powder 22-24%
10g	Binding agent/ thickener for gelato
500g	Water
1500g	Milk 3.5%
40g	Cream 35%
420g	Felchlin Maracaibo Clasificado 65%, Rondo
80g	Felchlin Maracaibo Criolait 38%, Rondo

Grand Cru Lait

170g	Sugar
100g	Skimmed milk powder
180g	Glucose powder
60g	Invert sugar
12g	Binding agent/ thickener for gelato
1850g	Milk 3.5%
240g	Cream 35%
390g	Felchlin Maracaibo Criolait 38%, Rondo



WHITE CHOCOLATE GELATO



Grand Cru Blanc

40g	Invert Sugar
155g	Glucose powder
25g	Skimmed milk powder
9g	Binding agent/thickener for gelato
1360g	Milk 3.5%
175g	Cream 35%
300g	Felchlin Edelweiss 36%, Rondo
40g	Cream 35%

Grand Cru Noir

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the Pastomat at 84°C. Add the couverture. Cool to 4°C and freeze.

Grand Cru Lait & Chocolate Blanc

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the Pastomat at 84°C. Add the couverture. Cool to 4°C and freeze.

BASIC RECIPE GELATO MIXTURE & VANILLA GELATO



Basic

1000g	Milk 3.5%
200g	Sugar
200g	Cream 35%
50g	Dextrose
20g	Glucose powder
70g	Skimmed milk powder
7g	Binding agent / thickener for gelato

Pasteurising by manual heating

Mix the glucose powder and dextrose together with the skimmed milk powder and the sugar and add to the milk and cream.

Bring all to the boil and add the binding agent/thickener. Homogenise using a hand blender. Leave to mature for at least 12 hours in the fridge, add desired flavour and freeze.

Pasteurising in the Pastomat

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the Pastomat at 84°C. Leave to mature for 12 hours at 4°C, add desired flavour and freeze.



Vanilla

1000g	Basic recipe Gelato mixture
120g	Cream 35%
40g	Sugar
40g	Dextrose
8g	Vanilla beans, 2 pieces
100g	Egg yolk, pasteurised

Mix together the cold cream, sugar, dextrose and scraped vanilla beans. Add egg yolk and pasteurise at 84°C. Add Gelato base mixture, homogenise. Freeze in the ice cream machine.

STRACCIATELLA & PRALINE GELATO



Stracciatella

1000g	Basic recipe Gelato mixture
200g	Felchlin Maracaibo Clasificado 65%, Rondo

Using couverture at approx. 40°C pipe directly into freshly frozen Gelato mass. Stir through using a spatula.



Praline

1000g	Basic recipe Gelato mixture
30g	Dextrose
110g	Milk 3.5%
220g	Felchlin Praline paste 1:1

Firstly mix the cold milk and the dextrose. Warm together with the praline paste to 40°C. Add the basic gelato mixture, homogenise. Freeze in ice cream machine.

PISTACHIO & COFFEE GELATO



Pistachio

1000g	Basic recipe Gelato mixture
20g	Dextrose
50g	Cream 35%
90g	Felchlin Pistacia Vera paste

Firstly mix the cold cream and the dextrose. Warm together with the pistachio paste to 40°C. Add the basic gelato mixture, homogenise. Freeze in ice cream machine.



Coffee

1000g	Basic recipe Gelato mixture
30g	Dextrose
50g	Cream 35%
70g	Felchlin Gusto Ricco coffee paste

Firstly mix the cold cream and the dextrose. Heat up to 60°C. Add the Gusto Ricco. Add Base Gelato mixture, homogenise. Freeze in ice cream machine.

CARAMEL & MARZIPAN GELATO



Caramel

1000g	Basic recipe Gelato mixture
180g	Felchlin Caramel Brûlé, Cream Caramel
150g	Felchlin Caramel Brûlé, Cream Caramel

Add the first amount of Caramel Brûlé to Gelato Basic Mixture, homogenise. Pipe the second amount of Caramel Brûlé (using a piping bag) directly into the freshly frozen ice cream mixture. Finish and mix through with a spatula.



Marzipan

1000g	Basic recipe Gelato mixture
50g	Cream 35%
25g	Dextrose
200g	Felchlin Luebeck Marzipan raw mass

Mix the cold cream and dextrose and heat to 40°C, add Gelato Basic Mixture. Cut Felchlin Luebeck Marzipan into cubes of 1x1 cm and add just before taking mixture out of the ice cream machine. Mix together.

XOCOFLAKES & CHOCOLATE SORBET GELATO



Xocoflakes

1000g	Basic recipe Gelato mixture
50g	Cream
25g	Dextrose
200g	Felchlin Xocoflakes

Mix the cold cream and the dextrose and heat up to 40°C, add gelato basic mixture. Freeze in ice cream machine. Stir in Felchlin Xocoflakes.



Chocolate Sorbet

15g	Binding agent/thickener suitable for fruit sorbet
250g	Sugar
900g	Water
25g	Glucose syrup
75g	Dextrose
75g	Felchlin Cacao powder 22-24%
200g	Felchlin Maracaibo Clasificado 65%, Rondo

Mix sugar and binding agent together. Bring water, glucose, dextrose and cacao powder to the boil. Mix sugar and the hot liquid and add the Felchlin couverture. Cool down immediately and leave to mature for 6 hours, then freeze in an ice cream machine.

Tip: You may leave out the binding agent if using a Pacojet. Instead bring the sugar with the remaining ingredients to the boil and continue with the recipe.



GELATO STICKS VANILLA – CRUNCHY-CHOC RECIPE YIELDS 10 STICKS



650g Vanilla Gelato (recipe page 8)

Crumble and Caramel filling

100g Chocolate crumble

40g Felchlin Caramel Brûlé fleur de sel

Chocolate crumble (filling)

175g Butter

200g Raw cane sugar

150g White flour, type 550

70g Corn meal, finely ground

35g Felchlin Cacao powder

90g Ground almonds, fine

2g Fleur de sel

Cream butter and raw cane sugar. Mix the flour, corn meal, cacao powder and ground almonds together with fleur de sel and add to the butter mixture. Knead until you obtain a crumble and bake at 145°C in a convection oven; 165°C in a deck oven for 15-20 minutes.

Finishing

Fill vanilla gelato into large ice-cream moulds until half full and add crumble sticks, top with a layer of Caramel Brûlé. Fill the remaining form with vanilla gelato, spread the surface level and shock-freeze. Demould.

Coating

350g Felchlin Maracaibo Clasificado 65%, Rondo

30g Sunflower oil (up to 100g)

35g Chocolate crumble

Warm the couverture and the sunflower oil to between 40-45°C and add the crumble and then dip the stick into the coating mixture. Immediately sprinkle with crumble and cocoa powder. Freeze.



GELATO STICKS VANILLA TROPICAL RECIPE YIELDS 10 STICKS



500g Vanilla Gelato (recipe page 8)

150g Filling Exotic coulis

Exotic Coulis

200g Banana purée, frozen

280g Passion fruit purée, sugarfree, frozen

200g Invert sugar

150g Dextrose

50g Gelatine mass – basic recipe

Warm banana and passion fruit purée with invert sugar to 40°C. Carefully stir in dextrose and bring to a boil. Add the dissolved gelatine mass. Fill into small ice-cream moulds and shock-freeze.

Fill the large ice-cream mould until half full with vanilla ice-cream mixture, add frozen Exotic Coulis sticks, top up with vanilla ice-cream mass, level the surface and shock-freeze. Demould sticks.

Gelatine mass – basic recipe

100g Gelatine powder

600g Water

Leave gelatine to soak for 10 minutes in cold water and dissolve. Use as needed. Store in fridge.

Coating

350g Felchlin Maracaibo Criolait 38%, Rondo

30g Sunflower oil (up to 100g possible)

35g Almonds, roasted, coarsely chopped

Felchlin Caramel Brûlé, Crème caramel

Felchlin Xocoflakes

Warm couverture and sunflower oil to 40-45°C. Add coarsely chopped almonds and dip the sticks into the coating. Spin over with Caramel Brûlé and decorate with Xocoflakes.

PRALINE EXOTIC GELATO ENTREMET



Recipe yields 3 entremets at 18cm in diameter

Meringue base

50g Egg whites, fresh

100g Sugar

Beat egg whites and sugar above a bain-marie until the mixture reaches 50°C, take off the heat and beat on medium-speed until it has cooled down. Pipe bases of 16 cm Ø using a no. 8 plain tube.

Composition

480g Vanilla Gelato

480g Exotic coulis

840g Praline Gelato

Fill 16 cm Ø silicone mould, with vanilla ice-cream, top up with coulis and shock-freeze. Line a 18 cm Ø silicone form with praline-gelato. Press in the Vanilla-Exotic block. Place on meringue base and shock-freeze.

Finishing

150g Neutral Glaze

120g Milk chocolate ring

45g Milk chocolate spots

Meringue drops

Ice cream ball, sprayed, decorated with gold leaf

Mould, coat with neutral glaze and decorate.

PRALINE EXOTIC GELATO ENTREMET

Exotic Coulis

200g	Banana puree, frozen
280g	Passionfruit purée, sugarfree, frozen
200g	Invert sugar
150g	Dextrose
50g	Gelatine mass – basic recipe

Warm the banana and passionfruit puree with invert sugar to 40°C. Mix in dextrose and bring to a boil. Add dissolved gelatine mass.

Neutral Glaze

80g	Water
100g	Sugar
250g	Glucose syrup
300g	Nappage

Bring water and sugar to a boil. Add glucose and the nappage, bring to the boil. Immediately apply.

Nappage – basic recipe

390g	Water
500g	Sugar
8g	Pectin NH
100g	Glucose syrup
2.5g	Cream of tartar

Bring water to the boil, mix the sugar and pectin together, add to the water and bring to the boil. Mix in glucose and reboil. Add cream of tartar.

Gelatine mass – basic recipe

100g	Gelatine powder
600g	Water

Leave gelatine to soak for 10 minutes and dissolve. Continue to use or store in the refrigerator.



CHOCOLATE BOMB



Recipe yields 3 bombes at 18cm diameter

Praline Gelato

1560g Praline Gelato (recipe page 9)

Chocolate Ice Parfait

900g Chocolate Ice Parfait

Fill mass into bombe moulds and freeze.

Chocolate Sponge

300g Chocolate Sponge

Chocolate crumble

360g Chocolate crumble

Finishing

300g Chocolate Glaze

45g Maracaibo Clasificado 65%, leaves

15g Felchlin Cacao powder 22-24%

360g Chocolate crumble

1 litre/16 cm Ø silicone bombe mould to be filled with Praline gelato. Add frozen Parfait insert, cover with the chocolate sponge layer and shock freeze. Demould the bombe and coat with the chocolate glaze. Place onto a baked crumble base 18 cm Ø and decorate with chocolate leaves.

CHOCOLATE BOMB

Chocolate crumble base

175 g	Butter
200 g	Raw cane sugar, finely ground
150 g	White flour
70 g	Corn meal, finely ground
35 g	Felchlin cacao powder 22-24%
90 g	Ground almonds, fine
2 g	Fleur de sel

Cream butter and raw cane sugar. Mix the flour, corn meal, cacao powder and ground almonds together with fleur de sel and add to the butter mixture. Knead until you obtain a crumble and bake at 145°C in a convection oven; 165°C in a deck oven for 15-20 minutes.

Chocolate Sponge

300g	Chocolate Sponge
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Chocolate crumble

225 g	Eggs, fresh
90 g	Egg yolk, fresh
120 g	Invert sugar
60 g	Glucose syrup
180 g	Cream 35%
180 g	Maracaibo Clasificado 65%, rondo
60 g	White flour

CHOCOLATE BOMB

Mix eggs, egg yolk, invert sugar and glucose over a bain marie to 60°C. Beat all to a sponge until cold. Bring cream to the boil, add the chocolate and process to a ganache. Use at 40°C. Add one third of the sponge mixture to the ganache and mix well until smooth. Carefully blend this into the remaining egg mixture. Fold in the flour. Pour into a silicone frame 60x40 cm and bake at 200°C for approximately 15 minutes.

Chocolate Ice Parfait

25 g	Milk 3.5%
100 g	Egg yolk, pasteurised
65 g	Sugar
25 g	Dextrose
10 g	Invert sugar
150 g	Felchlin Maracaibo Clasificado 65%, Rondo
350 g	Cream 35%, whipped

Heat the milk, egg yolk and sugars to a Crème Anglaise (84°C).

Chocolate Glaze

250 g	Water
350 g	Sugar
1000 g	Glucose syrup
100 g	Felchlin cacao powder 22-24%
300 g	Felchlin Maracaibo Clasificado 65%, Rondo
150 g	Felchlin Maracaibo Clasificado 65%, Rondo
350 g	Cream 35%, whipped

Bring water, sugar and glucose to the boil. Add cacao powder and stir in well. Pour the liquid mixture slowly onto the couverture and mix until an emulsion is formed. Refrigerate over night and leave to stand at room temperature the next day. Process.

COUPE SUNDAE



Coupe Sundae

- 40 g 1 scoop Grand Cru Lait Gelato
- 40 g 1 scoop Vanilla Gelato
- 40 g 1 scoop Caramel Gelato

Decoration

- 10 g Chocolate sauce, cold – basic recipe
- 20 g Felchlin Caramel brûlé Fleur de Sel, cream caramel
- 50 g Banana, caramelised
- 15 g Pecan nuts, caramelised
- 70 g Cream 35%
- 5 g Felchlin Maracaibo Clasificado 65%, Rondo

Fill a Grand Cru glass with 4 slices of caramelised bananas and sprinkle with crushed caramelised pecan nuts. Add 1 scoop of Vanilla gelato then 1 scoop of Chocolate Lait gelato. Pipe over with Caramel brûlé and chocolate sauce. Add 4 pieces of caramelised banana and sprinkle with caramelised pecan nuts. Top up with 1 scoop of Caramel gelato and decorate with a rosette of cream.

Chocolate Sauce – basic recipe

- 100 g Milk 3.5%
- 140 g Water
- 60 g Sugar
- 220 g Felchlin Maracaibo Clasificado 65%, Rondo

Bring the milk, water and sugar to the boil, mix with couverture to a smooth sauce. May be served warm or cold.

COUPE SUNDAE

Caramelised Banana

30 g	Butter
80 g	Sugar
½ piece	Lemon, juice
1 piece	Orange, juice
50 g	Water
600 g	Banana, peeled, sliced












Melt butter and sugar in a pan. Pour in lemon and orange juice and bring to the boil. Deglaze with water and simmer for 1-2 minutes. Add the sliced bananas.

Caramelised pecan nuts

125 g	English sugar
60 g	Water
250 g	Pecan nuts
10 g	Cacao butter

Heat sugar and water until 107°C. Heat up pecan nuts in the oven at a temperature of 200°C and mix with the sugar solution and lightly caramelize. Add cacao butter, pour onto a marble table and separate while still warm. Leave to cool.



Product		Felchlin Art.No.	Unit
Maracaibo Clasificado 65%, Couverture Dark Rondo		CS59S	ct 6kg
Maracaibo Criolait 38%, Couverture Milk Rondo		CS36S	ct 6kg
Edelweiss 36%, Couverture White, Rondo		CS84S	ct 6kg
Cacaobutter 100%, grated		CSIIIE	ct 2.5kg
Praliné Paste I.I, Praline paste hazelnuts		DC46E	pail 5kg
Pistacia Vera, Paste Pistachio concentrate, waterfree		DFI8E	ct 1kg
Gusto Ricco, Paste Mocca concentrate, waterfree		FE64E	ct 1kg
Caramel brûlé fleur de sel, salted cream caramel		TMOIE	pail 5.5kg
Xocoflakes Grand Cru Grenada 38%, flaky wafers, covered		HA45B	ct 3kg
Cacaopowder 22-24%		HAOIE	ct 1kg
Luebeck, Marzipan raw mass		KKO5E	Ct 5kg



VEGAN: No ingredients of animal origin such as meat, fish, milk, eggs and honey.
HALAL: Our products are Halal certified. (Halal Certifications Services Switzerland).
PALM FREE: When selecting fats, various criteria are taken into account when creating recipes. Legal requirements for the target market must be met and, secondly, specific customer specifications must be taken into account.
 Max Felchlin AG respects the wishes of its customers with regard to the use of palm oil and palm kernel oil.
NON-GMO: Felchlin products do not contain genetically modified raw ingredients. All Felchlin products are in accordance with current EU and Swiss regulations in relation to GMO.



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