



8 different applications of SPEEDY P190 Mix

1. Gelato in batch freezer : follow the recipe on the bag: 1 bag + 2,8 lt milk/water

Its possible to mix 70 % water + 30% milk in flavours like banana or strawberry to have a creamier result. It's also possible to add fresh fruit, as indicated in the recipe book.

2. Gelato in Soft Serve machine:

classic recipe: 1 bag + 3.2 lt milk/water

alternative recipe: 1bag + 2.2 lt water + 1 kg yogurt for flavours like Soleada. If using flavours with pieces, strain the mix before pouring in the machine. Extraction temperature -7° C.

3. Gelato express in Soft Slush machine(Spin Evo Carpigiani): classic recipe: 1 bag + 3,5 lt milk/water set at -9° C.

Alternative recipe: 1bag + 2.5 lt water + 1 kg yogurt for flavours like Soleada, Pineapple, Mix berries, Melon.

4. In blender, "Cremolata" Frappuccino style:

50 g of powder mixed in 100-120 g of milk, cream or water, then blend with 200g of ice.

5. Smoothie in Slush Machine : use a Speedy fruit flavor: 1 bag + 3L water +1kg yogurt, and eventually add 500g fresh fruit. Set temperature at -3 C. (recommended flavours: Soleada, Mix Berries, Pineapple)

6. Granita in Slush Machine : 1 bag + 4 L water. Serving temperature - 3.5°C.

Recommended recipes:

- 1 bag speedy strawberry + 3,5L water +500 gr fresh strawberries
- 1 bag speedy lime + 4L water + 40g

7. Cold mousse in slush machine: with Speedy milk favours: 1 bag + 3.5L milk, or 3L mil + 1 L water.

Suggested flavours: speedy crema caffè, tiramisù, hazelnut, salted caramel. Serving temperature +3.5°C.

8. Semifreddo to prepare in planetary mixer (freeze the bowl first).

250 g speedy + 750 g whipping cream

Storage temperature -18°C.

Serving temperature -14/-16°C.