

Michelangelo Plain Frozen Dessert Mix

One Mix Is All It Takes For All Your Masterpiece Possibilities

Michelangelo is your blank canvas and can be used in a multitude of ways. This document will show you how to use Michelangelo in many different applications.

Create your own Masterpiece Vegan and/or Rich Dairy Gelato, Hard Ice Cream, Soft Serve Ice Cream (Soft Gelato), Frozen Yogurt, Milkshakes, Smoothies, Baking and More!

Prepare it as you like in a Batch Freezer, Soft Serve Ice Cream Machine, Shake Machine, Blender and More!

In a Batch Freezer:

Produce the most amazing vegan and/or rich dairy gelato/hard ice cream.

Recipe 1 - Make Plain Vegan Gelato/Hard Ice Cream - Just open the lid and pour into your batch freezer for the most amazing plain vegan hard ice cream/gelato. SO EASY!

Recipe 2 - Make Rich and Creamy Dairy Base (white base) with fresh whipping cream - Add 35 percent cream, dosage: 150 grams or 150mL per 1L (33.8 fl. oz) Box of Michelangelo.

Recipe 3 - Make Rich and Creamy Dairy Base (white base) with milk powder - Add 70 grams of skimmed milk powder per 1L (33.8 fl. oz) Box of Michelangelo. (You can use 0.1%, 1%, 2% or full fat milk powder).

ADD FLAVOURING TO THE PLAIN BASE (WHITE BASE):

Transforming the Plain Vegan or Dairy (white base) with Pastes:

Recommended dosage:

- Hazelnut = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Pistachio = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Almond = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Peanuts = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Walnuts = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Chocolate = 60 gr of Pure Cocoa Powder per 1L (33.8 fl. oz) Box of Michelangelo
- Coffee = 40 gr of freeze-dried coffee per 1L (33.8 fl. oz) Box of Michelangelo

for fruits flavors:

- if you use fruit pastes = 80 gr of fruit paste per 1L (33.8 fl. oz) Box of Michelangelo
- if you use fruit puree = 500 gr of puree + 80 gr of dextrose per 1L (33.8 fl. oz) Box of Michelangelo

Transforming the Plain Vegan or Dairy (white base) with Aromas:

Start with 1 oz of aroma per 3L (101.4 fl. oz) 3 Boxes of Michelangelo. Adjust to taste.

In a Soft Serve Machine:

Produce the most amazing vegan and/or rich dairy soft serve.

Recipe 1 - Plain Vegan Soft Serve (Soft Gelato) - Just open the lid and pour into your soft serve machine for the most amazing plain vegan soft serve ice cream (soft gelato).

Recipe 2 - Make Rich and Creamy Dairy Base (white base) with fresh whipping cream - Add 35 percent cream, dosage: 150 grams or 150mL per 1L (33.8 fl. oz) Box of Michelangelo.

ADD FLAVOURING TO THE PLAIN BASE (WHITE BASE):

**Transforming the Plain Vegan or Dairy (white base) with Pastes:
(Premium option):**

Recommended dosage:

- Hazelnut = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Pistachio = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Almond = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Peanuts = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Walnuts = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Chocolate = 60 gr of Pure Cocoa Powder per 1L (33.8 fl. oz) Box of Michelangelo
- Coffee = 40 gr of freeze-dried coffee per 1L (33.8 fl. oz) Box of Michelangelo

for fruits flavors:

- if you use fruit pastes = 80 gr of fruit paste per 1L (33.8 fl. oz) Box of Michelangelo
- if you use fruit puree = 500 gr of puree + 80 gr of dextrose per 1L (33.8 fl. oz) Box of Michelangelo

Transforming the Vegan or Dairy (white base) with Fountain Flavours (Standard option):

Recommended dosage: Add 1-2 oz of fountain flavour per 4 litres (4 x 1L Box) of Michelangelo. (0.7% to 1.4%). NY Cheesecake & Texas Peanut Butter use 2 to 4 oz.

Frozen Yogurt Recipe (In a soft serve machine):

Recipe 1 - Italian Dream Yogurt Pinkberry Style - 7L (Michelangelo + 1L whipping cream (35%) + 250 grams dream yogurt powder, mix until dissolved and pour into a soft serve machine.

ADD FLAVOURING TO THE Frozen Yogurt Base:

**Transforming the Plain Frozen Yogurt (base) with Pastes:
(Premium option):**

Recommended dosage:

- Hazelnut = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Pistachio = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Almond = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo

- Peanuts = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Walnuts = 100 gr of paste per 1L (33.8 fl. oz) Box of Michelangelo
- Chocolate = 60 gr of Pure Cocoa Powder per 1L (33.8 fl. oz) Box of Michelangelo
- Coffee = 40 gr of freeze-dried coffee per 1L (33.8 fl. oz) Box of Michelangelo

for fruits flavors:

- if you use fruit pastes = 80 gr of fruit paste per 1L (33.8 fl. oz) Box of Michelangelo
- if you use fruit puree = 500 gr of puree + 80 gr of dextrose per 1L (33.8 fl. oz) Box of Michelangelo

Transforming the Plain Frozen Yogurt (base) with Fountain Flavours (Standard option):

Recommended dosage: Add 1-2 oz of fountain flavour per 4 litres (4 x 1L Box) of Michelangelo. (0.7% to 1.4%). NY Cheesecake & Texas Peanut Butter use 2 to 4 oz.

In a Shake Machine:

Produce the most creamy vegan and/or rich dairy shake base.

Recipe 1 - Plain Vegan Shake Base - Add michelangelo directly into your shake machine for the most amazing plain vegan shake base. SO EASY!

Recipe 2 - Plain Dairy Shake Base - Add 1L cream (35%) to 7L (7 Boxes) of Michelangelo

ADD FLAVOURING TO THE PLAIN BASE (WHITE BASE):

Add flavouring to the vegan or dairy plain base with fountain flavours:

Recommended dosage: Blend 1-2 teaspoons of fountain flavour per 16 oz of plain base. If using our fountain flavour milkshake pumps (1/8th oz) use 2-4 pumps and blend.

In a Blender:

Create delicious vegan nutritional shakes and smoothies.

Recipe 1 - Vegan Shakes (European Style): Italian/European style shakes are more thin: add 8 oz Michelangelo into blender + add 8 oz of Michelangelo vanilla or plain soft serve into blender. Add 1-2 teaspoons of fountain flavour if desired.

Recipe 2 - Vegan Shakes (More Thick North American Style): add 8 oz Michelangelo into blender + add 12-16 oz of Michelangelo vanilla or plain soft serve into blender. Add 1-2 teaspoons of fountain flavour if desired.

Recipe 3 - Vegan Smoothies: Use Michelangelo as a vegan replacement for milk. Epic smoothie recipe: 8 oz michelangelo, 8 oz of ice, and add frozen or fresh fruits that you desire. Blend for 15 to 25 seconds.

In Baking:

Use Michelangelo as a direct replacement for any liquids found in the recipe.