Softicecream 2026

SOFTICE DREAMS®

... this is softicecream at its highest level.

eVa's
ICEDREAMS

Edition 2026

Founded in 1959, our family company is active in the distribution and production of raw materials for artisanal ice cream makers since more than 65 years. The result of our know-how and decades of experience is **SofticeDreams®**, our ultimate soft ice cream powder range at the very highest level. The products are carefully manufactured in Austria according to the strictest standards and are always adapted to the current requirements of the market and supplemented with innovative new developments.

SofticeDreams® Selection – our high-end line – are innovative neutral base powder products for the production of milk or fruit soft ice creams **and now also for vegan applications**. The addition of flavouring ingredients, such as ice cream or confectionery pastes, fresh fruit, fruit purees and powder products, opens up countless soft ice cream variants, and there are almost no limits to your own creations. Recipe ideas and suggestions can be found on the following pages, our selection line is completed with the Bourbon Vanilla variety. **... that' really Softicecream at the highest level**.

The **SofticeDreams® Classic** line currently includes 9 flavors from Amarena Kirsch to Vanilla. The preparation is very simple – dissolve the contents of a bag in cold drinking water – and prepare the mixture for creamy, delicious soft ice cream. Now just fill it into the soft ice cream machine - done!

An important application note at the beginning: There is one thing that must be considered in all recipe suggestions: **Only the finest strained ingredients may be used in all applications in soft ice cream machines**. Any pieces and fruit fibers can clog the pumps and damage the machine. Therefore, always make sure that all powder products are completely dissolved and do not form lumps in the mass. When using flavoring ingredients, always pass the complete premix through a fine sieve before it is filled into the soft ice cream machine and frozen.

SOFTICE DREAMS®

News 2025

NEW

SOFTICE DREAMS® *Softice Base Universal veg.*

Now also for **vegan** applications

⇨ new recipe
⇨ for milk softicecream
⇨ for fruit softicecream
⇨ for vegan softicecream
⇨ free from flavors
⇨ free from colours

SOFTICE DREAMS® DREIDOPPEL *SofticecreamKits:*

Marc de Champagne Kit   **Mandorla tostate Kit**   **Exclusive Pistachio Kit**

With these new flavours, you can present your customers a range innovative soft ice cream creations at the very highest level of quality and taste.

The new softicecream kits always include 2 components:
1. The flavour-giving confectionery paste from Dreidoppel which is finely strained and therefore ideally suited for using in soft ice cream machines.
2. The number of bags of SofticeDreams® Softicecream Base Universal veg., which you need for the quantity of paste delivered in the kit.

...this is softicecream at its highest level.

SofticeDreams® Classic
our successful standard range of softicecream powder is currently available in 9 different flavors.

The preperation is very simple. Add 1 bag of premix powder to 3.5 liters cold drinking water, pour the mixture into the soft ice cream machine and freeze.

..and the most delicious and balanced taste of softicecream with creamy texture is ready to enjoy.

Variety overview SofticeDreams® Classic flavors

No.	Taste	Content per bag	bags per carton
05000	Amarena Cherry	1.250g	12X1.250g
05006	Cappuccino	1.250g	12X1.250g
05012	Strawberry	1.250g	12X1.250g
05014	Fiordilatte Type	1.250g	12X1.250g
05016	Green Apple	1.250g	12X1.250g
05018	Raspberry	1.250g	12X1.250g
05024	Peach	1.250g	12X1.250g
05026	Chocolate	1.250g	12X1.250g
05032	Vanilla	1.250g	12X1.250g

Preperation
Mix 1 bag of **SofticeDreams® Classic** Premix (1.25kg) with 3.5 liters of cold drinking water, then pour into the softicecream machine to freeze.

...this is softicecream at its highest level.

SOFTICE❦DREAMS ®
S·E·L·E·C·T·I·O·N

SofticeDreams® Selection is our ultimate premium high-end range. In addition to the our milk ice cream base and the exclusive Bourbon Vanilla flavour, the 2024 range is completed with our completely newly developed *Softice Base Universal veg.*

In addition to countless softicecream specialities, like whole milk and fruit varieties, the recipe of our *Softice Base Universal veg.* allows also the production of the highest quality vegan softice specialties. Now there are nearly no more limits of varieties for softicecream speciatlites which you can offer to your guests.

NEW *Softice Base Universal veg.*

Now also for **vegan** applications

⇨ **new recipe**
⇨ **for milk softicecream**
⇨ **for fruit softicecream**
⇨ **for vegan softicecream**
⇨ **free from flavors**
⇨ **free from colours**

No.	Taste	Content per bag	bags per carton
05069	Softice Base Universal veg.	1.250g	12X1.250g

Basic recipe for fruit ice cream base mix:
1 bag **SofticeDreams® Selection Softice Base Universal veg.** (1.25kg) dissolved in 3.5 liters of cold drinking water results in a base mix with neutral taste for the production of fruit icecream in softicecream machines. Just add flavoring ingredients to get the perfect fruit taste.
When using fruit purees or finely strained fresh fruit, we recommend reducing the water content depending on the amount of these ingredients added (note: fruit purees and fresh fruit already contain a certain amount of water, depending on the variety).
For example, if you add 700g of fruit puree (to 1 bag of premix), reduce the water addition to a maximum of 3.25 liters. This maintains the perfect balance of stabilizers and dry substances.

...this is softicecream at its highest level.

Basic recipe for whole milk icecream basic mix:
1 bag **SofticeDreams® Selection Softice Base Universal veg.** (1.25kg) dissolved in up to 4 liters of long-life milk (UHT) with 3.5% fat content results in a neutral whole milk mix for the production of whole milk icecream in softicecream machines. Used pure, you will get a milk softicecream with a fantastic natural taste of milk. For flavored milk softicecream, flavoring ingredients must be added separately.

If a reduced fat content is desired for ice cream flavors with a high fat content (e.g. when using ice pastes with a high fat content such as pistachio or hazelnut), UHT skimmed milk with lower fat content (e.g. 1,5% fat) can also be used instead of milk with 3.5% fat-content.

Basic recipe for *vegan* softicecream base mix:
1 bag **SofticeDreams®Selection Softice Base Universal veg.** dissolved in up to 4 liters of vegan substitute product for milk with approx. 3.5% vegetable fat (we recommend oat milk drink with 3.5% fat) results in a neutral base mix for the production of vegan soft ice cream. If plant-based drinks (e.g. soy, rice or almond milk) with a fat content lower than 3.5% are used, we recommend reducing the amount of addition to max. 3.5 liters per 1.25kg of Softice Base Universal veg. (= 1 bag).

Flavoring ingredients must also be added separately here. Make sure that all additional raw materials used also contain exclusively vegan ingredients.

For all applications in softicecream machines, only <u>the finest strained ingredients may be used</u>. Any pieces and fruit fibers can clog the pumps and damage the machine. Therefore, always make sure that all powder products are completely dissolved and do not form lumps in the mass. When using flavoring ingredients, always pass the complete premix through a fine sieve before it is filled into the soft ice cream machine and frozen.

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SOFTICE DREAMS® *Selection Base for milk softicecream*

No.	Taste	Content per bag	bags per carton
05063	Base for Milk softicecream	1.250g	12X1.250g

SofticeDreams® Selection Base for milk softicecream is the perfect premix powder for making delicious whole milk soft ice cream. Whether used pure, as a pure whole milk variant or as a neutral base for so many different flavors and varities of milk softicecram. Whether hazelnut, pistachio, walnut or much more. There are nearly no limits to the imagination of softicecream creations.

Preparation

1 bag **SofticeDreams® Selection Base for Milk softicecream** (1.25kg) dissolved in up to 4 liters of long-life whole milk (UHT) with 3.5% fat content results in a neutral mixture for the production of whole milk icecream in softicecream machines. Used pure, you will get a delicious and creamy whole milk softicecream. For other varities of milk icecream flavoring agents and igredients must be added separately.

If a reduced fat content is desired for ice cream flavours with a high fat content (e.g. when using ice pastes with a high fat content such as pistachio or hazelnut), UHT skimmed milk with lower fat content (e.g. 1,5% fat) can also be used instead of milk with 3.5% fat-content.

SOFTICE DREAMS® *Selection Bourbon Vanilla*

No.	Taste	Content per bag	Bags per carton
05067	Vanilla Bourbon	1.250g	12X1.250g

Preparation

Disolve 1 bag of **SofticeDreams® Selection Bourbon Vanilla** completely in up to 4 liters of long-life whole milk (UHT) with 3.5% fat content and pour into the soft ice cream machine. If you follow this recipe, you can call this icecream whole milk, softicecream Vanilla Bourbon.

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SOFTICE DREAMS® 3 DREIDOPPEL *SofticecreamKits*

The new softicecream kits include 2 components:

1. The flavour-giving confectionery paste from Dreidoppel which is finely strained and therefore ideally suited for using in soft ice cream machines.
2. The number of bags of SofticeDreams® Softicecream Base Universal veg., which you need for the quantity of paste delivered in the kits.

This means that there are no residual quantities of an individual product left over – and thus also correspondingly cost-efficient in production. The preperation also is very simple:

Stir powder and the amount of paste specified in the recipe into the appropriate amount of liquid (e.g. UHT whole milk or an alternative vegan product) and pour into the softicecream machine - done! Please always make sure that all ingredients are completely dissolved in the liquid to ensure the proper functioning of the machine.

SofticecreamKit Marc de Champagne (NEW)

No.	Description	Content per kit:
05081	*Softicebream Kit Marc de Champagne*	1 tin DREIDOPPEL pastry paste Marc de Champagne 1kg 5 Beutel SofticeDreams® Selection Base Universal veg. 1.25kg

Softicecream at the highest level – the unique taste of a noble praline
as an exclusive softicecream dessert.

Preparation of milk icecream:
Dissolve 1 bag **SofticeDreams® Selection Base Universal veg.**
in 4 liters long-life wholemilk (UHT) with 3.5% fat content.
Add 200g Dreidoppel pastry paste Marc de Champagne
into the mixture until completely dissolved
(tip: the easiest way to do this is with a blender).

Preparation *vegan* soft ice cream:
Preparete as noted in above mentioned recipe,
but replace milk with a vegan product.
We recommend an oat drink with 3.5% vegetable fat.

SOFTICE DREAMS®

Softicecream Kit Mandorle Tostate NEW

No.	Description	Content per kit:
05082	**Softicecream Kit Roasted Almonds**	1 tin DREIDOPPEL pastry paste Roasted Almond 1kg 5 bags SofticeDreams® Selection Base Universal veg. 1.25kg

A new softicecream speciality – perfect also for the winter season.
Preparation of milk ice cream:
Dissolve 1 bag **SofticeDreams® Selection Base Universal veg.** in 4 liters long-life wholemilk (UHT) with 3.5% fat content.
Add 200g Dreidoppel pastry Roasted Almonds into the mixture until completely dissolved
(tip: the easiest way to do this is with a blender).

Preparation *vegan* soft ice cream:
Preparete as noted in above mentioned recipe, but replace milk with a vegan product.
We recommend an oat drink with 3.5% vegetable fat.

Exclusive Pistachio SofticecreamKit NEW

No.	Description	Content per kit:
05083	**Softicecream Kit Exclusive Pistachio**	1 tin DREIDOPPEL pastry paste Pistazie 100 1kg 5 Beutel SofticeDreams® Selection Base Universal veg. 1.25kg

The **pistachio content of 99%** in the pastry paste of DREIDOPPEL guarantees an unique taste of pure pistachio.
Preparation of milk icecream:
Dissolve 1 bag **SofticeDreams® Selection Base Universal veg.** in 4 liters long-life wholemilk (UHT) with 3.5% fat content.
Add up to 200g Dreidoppel pastry paste Pistachio 100 into the mixture until completely dissolved
(tip: the easiest way to do this is with a blender).

Preparation *vegan* soft ice cream:
Preparete as noted in above mentioned recipe, but replace milk with a vegan product.
We recommend an oat drink with 3.5% vegetable fat.

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Recipes

Here is a selection of ideas and suggestions for your individual and personal softicecream specialities. Whether whole-milk varieties or fruit icecream, our frozen yoghurt or *vegan* softicecream specialities, **SofticeDreams® Selection** bases products opens up countless possibilities of flavors and unique innovations.

Vegan recipes are highlighted in green.

vegan Strawberry softicecream (with over 15% fruit content)
Required ingredients: 1 bag SofticeDreams® Base Universal veg., 3.25 liters of drinking water**,** 700g strawberry puree**,** 200g Fabbri Delipaste strawberry**,** 20g fresh lemon juice.
Preparation: Dissolve Base Universal veg. in water. Puree the strawberries, add strawberry paste and strain the fruit mixture through a sieve. Stir the strained fruit preparation into the mixture.

vegan Blueberry softicecream (with over 15% fruit content)
Required ingredients: 1 bag SofticeDreams® Base Universal veg., 3.25 liters of drinking water, 700g blueberry puree, 200g Fabbri Delipaste blueberry, 20g fresh lemon juice.
Preparation: Dissolve Base Universal veg. water. Puree the blueberries, add the blueberry paste and strain the fruit mixture through a sieve. Stir the strained fruit preparation into the mixture.

Whole milk softicecream
Required ingredients: 1 bag SofticeDreams® Base Universal veg., 4 liters of long-life whole milk UHT (3.5% fat).
Preparation: Stir the base powder into milk and dissolve completely.

Whole milk Hazelnut softicecream
Required ingredients: 1 pkg. SofticeDreams® Base Universal veg, 4 liters of long-life whole milk UHT (3.5% fat), 300g Fabbri Delipaste hazelnut or 100% hazelnut mass.
Preparation: Dissolve the hazelnut paste completely in some of the milk with a blender and add to the remaining milk through a fine sieve. Stir in the base powder with a blender.

vegan Hazelnut softicecream

Required ingredients: 1 bag SofticeDreams® Basis Universal veg., 4 liters of plant milk (e.g. Oat Drink with 3.5% fat), 300g Fabbri Delipaste Hazelnut.
Preparation: Dissolve the hazelnut paste completely in one part of the plant-based drink with a blender and add to the remaining liquid through a fine sieve. Stir in the base powder with a blender.

Softicecream with Yoghurt flavor

Required ingredients: 1 bag SofticeDreams® Basis Universal, 2 liters long-life whole milk UHT (3.5% fat), 1.5 litres drinking water**,** 500g fresh yoghurt (3.6% fat), 150g Fabbri Yog powder preparation
Preparation: Dissolve the Fabbri yog and yoghurt in milk, add water and Base Universal veg. and dissolve with a blender.

vegan Vanilla softicecream

Required ingredients: 1 bag SofticeDreams® Basis Universal, 4 liters of plant milk (e.g. Oat Drink with 3.5% fat**),** 150g Fabbri Delipaste Vanille Super.
Preparation: Completely dissolve the vegan vanilla paste in one part of the plant-based drink with a blender and add to the remaining liquid through a fine sieve. Base Universal veg. stir in with a blender.

Whole milk Pistachio softicecream

Required ingredients: 1 bag SofticeDreams® Base Universal veg., 4 liters of long-life whole milk UHT (3.5% fat**),** 200g DREIDOPPEL pastry paste pistachio 100.
Preparation: Dissolve the pistachio paste completely in one part of the milk with a blender and add to the remaining milk through a fine sieve. Stir in the base powder with a blender.

vegan Pistachio softicecream

Required ingredients: 1 bag SofticeDreams® Base Universal veg., 4 litres of plant milk (e.g. Oat Drink 3.5% fat), 200g DREIDOPPEL pastry paste Pistachio 100.
Preparation: Dissolve pistachio paste completely in one part of the plant-based drink with a blender and add to the remaining liquid through a fine sieve. Stir in the base powder with a blender.

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Whole milk Nonna Rachele softicecream (shortcrust pastry flavor)

Perfect for ice cream desserts such as apple or apricot cake style.

Required ingredients: 1 bag SofticeDreams® Base Universal veg.**,** 4 liters of long-life whole milk UHT (3.5% fat), 300g Fabbri Delipaste Nonna Rachele.

Preparation: Dissolve Nonna Rachele paste completely in one part of the milk with a blender and add to the remaining milk through a fine sieve. Stir in the base powder with a blender.

Banana softicecream

Required ingredients: 1 bag SofticeDreams® Base Universal veg., 1 liter of long-life whole milk UHT (3.5% fat), 2.5 liters of drinking water**,** 600g fresh banana pulp**,** 200g Fabbri Delipaste banana.

Preparation: Dissolve Base Universal veg. in water and milk. Puree the bananas, add banana paste and strain the fruit mixture through a fine sieve. Add the strained fruit preparation into the mixture.

vegan Banana softicecream

Ingredients needed: 1 bag SofticeDreams® Base Universal veg.
1 liter of plant milk (e.g. Alpro oat drink 3.5% fat), 2.5 litres of drinking water, 600g fresh banana pulp, 200g Fabbri Delipaste banana.

Preparation: Dissolve Base Universal veg. in water and vegan drink. Puree the bananas, add banana paste and strain the fruit mixture through a sieve. Stir the strained fruit preparation into the mixture.

Softicecream Salted Butter Caramel Flavor

Required ingredients: 1 bag SofticeDreams® Base universal veg., 4 liters long-life whole milk UHT (3.5% fat), 300g Fabbri Delipaste Salted Butter Caramel.

Preparation: Completely dissolve the Salted Butter Caramel paste in one part of the milk with a blender and add to the remaining milk by straining through a fine sieve. Stir in the base powder with a blender.

Softicecream with New York cheesecake flavor

Required ingredients: 1 bag SofticeDreams® Base universal veg., 4 liters long-life whohle milk UHT (3.5% fat), 300g Fabbri New York Cheesecake Powder.

Preparation: Dissolve New York Cheesecake Powder completely in one part of the milk and add to the rest of the milk. Add the base powder and stir in with a blender.

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Softicecream Blue Angel

Soft ice cream with vanilla caramel flavor

Required ingredients: 1 bag SofticeDreams® Base universal veg., 4 liters long-life whole milk UHT (3.5% fat), 300g Fabbri Delipaste Azzurro cream.

Preparation: Dissolve the Azzurro cream paste completely in one part of the milk with a blender and add to the remaining milk through a fine sieve. Stir in the base powder with a blender.

Whole milk Chocolate softicecream

Required ingredients: 1 bag SofticeDreams® Base universal veg., 4 liters of long-life whole milk UHT (3.5% fat), 300-400g Fabbri Delipaste chocolate.

Preparation: Completely dissolve the chocolate paste in one part of the milk with a blender and add to the remaining milk by straining through a fine sieve. Stir in the base powder with a blender.

Whole milk Typ Marc de Champagne softicecream

Required ingredients: 1 bag SofticeDreams® Base Universal veg.**,** 4 litres long-life whole milk UHT (3.5% fat), 200g DREIDOPPEL pastry paste Marc de Champagne.

Preparation: Completely dissolve Marc de Champagne paste in one part of the milk with a blender and add to the remaining milk by straining through a fine sieve. Stir in the base powder with a blender.

vegan Marc de Champagne softicecream

Required ingredients: 1 bag of SofticeDreams® Base Universal veg., 4 liters of plant milk (e.g. Oat Drink 3.5% fat**),** 200g pastry paste paste Marc de Champagne.

Preparation: Completely dissolve Marc de Champagne paste in one part of the plant-based drink with a blender and add to the remaining liquid by straining through a fine sieve. Stir in the base powder with a blender.

Whole Milk Roasted Almonds softicecream

Required ingredients: 1 bag SofticeDreams® Base Universal veg., 4 liters of long-life whole milk UHT (3.5% fat**),** 200g DREIDOPPEL pastry paste roasted almond.

Preparation: Dissolve the roasted almond paste completely in one part of the milk with a blender and add to the remaining milk by straining through a fine sieve. Stir in the base powder with a blender.

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vegan Roasted Almonds softicecream

Required ingredients: 1 bag SofticeDreams® Base Universal veg., 4 liters of plant milk (e.g. Oat Drink 3.5% fat**)**, 200g three-double confectionery paste Roasted Almond.
Preparation: Completely dissolve the roasted almond paste in one part of the plant-based drink with a blender and add to the remaining liquid by straining through a fine sieve. Stir in the base powder with a blender.

Strawberriy-Yoghurt softicecream

Required ingredients: 1 bag SofticeDreams® Base Universal veg., 1.5 liters of long-life whole milk UHT (3.5% fat), 1.75 litres of drinking water, 500g natural yogurt 3.5% fat), 150g fabbri yog powder, 500g of strained strawberry puree.
Preparation: Yogurt and Fabbri Yog powder in milk and Dissolve water. Puree the strawberries finely and strain through a fine sieve. Add the fruit mixture to the mix and add the Base Universal veg. stir in with a blender.

Strawberry-flavoured milk softicecream

Unique taste – incredible creamy

Required ingredients: 1 bag SofticeDreams® Classic Strawberry taste, 4 liters long-life whole milk UHT (3.5% fat), 100gr DREIDOPPEL pastry paste strawberry.
Preparation: Dissolve the ice cream powder completely in milk, stir in the strawberry paste with a blender and then pour into the soft ice cream machine.

Lemon Sicilia softicecream

Required ingredients: 1 bag SofticeDreams® Basis Universal veg., 150g Mec-3 Limone Sicilia, 3.5 liters drinking water.
Preparation: Take some of the 3.5 liters of drinking water and completely dissolve the Mec-3 Limone Sicilia powder in it. Dissolve SofticeDreams® Base Universal in the remaining water and add the lemon mixture. Then pour into the soft ice cream machine.

SOFTICE DREAMS®

Dessert variations

Frozen Yogurt Blueberry Cup
Softicecream with blueberries and yoghurt
Yoghurt
Blueberry topping
Whipped cream

Yoghurt Dessert with walnuts
Softicecream with Yoghurt flavour
Fresh Yoghurt
Caramelized walnut
Greek Honey

Apple Cake style
Softicecream Nonna Rachele
Fabbri Topping Apple Cinnemon
Whipped cream
Decorate with raisins if necessary

Hazelnut cup
Soficecream Hazelnut
Fabbri Crockoloso Hazelnut and Roasted Hazelnuts
Chocolate topping, whipped cream
decorate with cocoa powder

Chocolate cup
Softicecream Chocolate
Whipped cream
Chocolate topping
Garnish with cocoa powder or chocolate shavings

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Yoghurt Fruit cup
Softicecream with Yoghurt flavour
Fresh Yoghurt
Fresh seasonal fruits
Strawberry or Raspberry topping

Strawberry cup
Softicecream Strawberry
fresh strawberries
Whipped cream
Strawberry topping

Cup New York Cheesecake
Crumble or biscuit pieces
Softicecream with New York cheesecake flavor
As a fruit mirror raspberry or strawberry variegato
Whipped cream

... a few more timeless classics:

Banana split
Softicecream Vanilla Bourbon
Banana wedges
Chocolate topping
Whipped cream

Peach Melba
Softicecream Vanilla Bourbon or Tipo Fiordilatte
Peach half
Chocolate topping
Whipped cream

Cup Denmark
Softicecream Tipo Fiordilatte
Chocolate topping
Whipped cream
decorate with cocoa powder

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Notes

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