

SOFTICE  DREAMS®

IT'S **MANGOTIME**

Premix powder for production
of Softicecream with Mango flavour



Softice 2027

...wenn Softeis zum Gourmetdessert wird.



Founded in 1959, our family-owned company has been engaged for more than 65 years in the distribution and production of ingredients for artisan ice cream manufacturers. Our know-how and decades of experience are reflected in **SofticeDreams®**, our ultimate premium soft ice cream powder range. All products are carefully manufactured in Austria according to the highest quality standards and are continuously adapted to current market requirements while being complemented by innovative new developments.



SofticeDreams® Selection – our high-end product line – consists of innovative neutral base powder products for the production of soft ice cream based on dairy, fruit, and now also **vegan** applications. By adding flavoring ingredients such as ice cream pastes, confectionery pastes, fresh fruit, fruit purées, and powder products, countless soft ice cream variations can be created. There are literally no limits to your own creations. Recipe ideas and inspiration can be found on the following pages. Our Selection range is completed by the Bourbon Vanilla variety. **...turning soft ice cream into an authentic gourmet dessert!**

The **SofticeDreams® Classic** range currently includes 10 flavours, from Amarena Cherry to Lemon. Preparation is extremely simple – dissolve the contents of one bag in cold drinking water and your mixture for creamy, delicious soft ice cream is ready. Simply fill the soft ice cream machine and freeze – done!

Important Application Note

One important point must be observed for all recipe suggestions: Only finely strained ingredients may be used in soft ice cream machines. Any pieces or fruit fibers can clog the pumps and damage the machine. Therefore, always ensure that all powder products are completely dissolved and do not form lumps in the mixture. When using flavoring ingredients, always pass the complete premix through a fine sieve before filling it into the soft ice cream machine and freezing it.

...wenn Softeis zum Gourmetdessert wird.

News 2027:

NEW

IT'S MANGOTIME

SOFTICE DREAMS®
S.E.L.E.C.T.I.O.N

Premium powder for making
soft ice cream with mango flavour

Item No. 05071
Contents per bag: 1.25 kg
Contents per carton (VE): 12 x 1.25 kg

Preparation: 1 bag (1.25 kg)
in up to 3.5 litres of cold
drinking water. Dissolve in the
soft ice cream machine.
For commercial use only.
Further processing by
resellers as determined.

Suitable for
vegan
applications

LIMITED SUMMER EDITION

...wenn Softeis zum Gourmetdessert wird.



Basis Crema

for Slush and Granita Machines

NEW

The new universally applicable neutral base powder for the production of unique, creamy cold creams (cremafredda) in full-milk specialities.

Dissolve 1 bag (1.25 kg) in 4 litres of UHT whole milk (3.5% fat) and add flavouring ingredients to taste.

Basis Crema is the ultimate solution for uniquely creamy results.

Recommendation:
For smaller slush machines, use half quantities.

Scan me
for recipe ideas



Suitable for use
in all common granita and slush machines.

...wenn Softeis zum Gourmetdessert wird.



Basis Vegan

for Slush and Granita Machines

NEW

The new universally applicable neutral base powder for the production of unique, creamy granita and cremafredda specialities.
Free from flavours and colourings.

Whether classic fruit granita with syrups, cold creams (cremafredda) with milk, or innovative vegan applications: our Basis Vegan is the ultimate solution for uniquely creamy results.

Recommendation:
For smaller slush machines, use half quantities.

Suitable for
vegan
applications

Scan me
for recipe ideas



Suitable for use
in all common granita and slush machines.

...wenn Softeis zum Gourmetdessert wird.

SOFTICE DREAMS® CLASSIC

SofticeDreams® Classic Developed together with our production partner, **STAMAG Stadlauer Malzfabrik**, SofticeDreams® Classic is currently available in 10 delicious flavors. Fast, efficient and easy to prepare. Simply dissolve one bag of premix in up to 3.5 liters of drinking water, fill the mixture into the soft ice cream machine and freeze. The result is a perfectly balanced, creamy soft ice cream of outstanding quality.

SofticeDreams® Classic Sortenübersicht

Item No.	Flavor	Content per bag	Carton Content
05000	Amarena Cherry	1.250g	12X1.250g
05006	Cappuccino	1.250g	12X1.250g
05012	Strawberry	1.250g	12X1.250g
05014	Tipo Fiordilatte	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

Dissolve one bag of **SofticeDreams® Classic** Premix (1.25 kg) completely in up to 3.5 liters of cold drinking water. Pour the mixture into the soft ice cream machine and freeze.

...wenn Softeis zum Gourmetdessert wird.

SOFTICE DREAMS® S·E·L·E·C·T·I·O·N

SofticeDreams® Selection Our ultimate premium high-end range.

In addition to our proven Dairy Base, the exclusive Bourbon Vanilla flavour and our innovative Universal Soft Ice Cream Base, the new formulation also enables the production of premium **vegan** soft ice cream specialties. The variety of flavours is literally unlimited... transforming soft ice cream into an exclusive gourmet dessert.

SofticeDreams® Selection Product Range

Item No.	Flvor	Content per bag	Carton Content
05069	Softice Base Universal vegan	1.250g	12X1.250g
05063	Dairy Icecream Base	1.250g	12X1.250g
05067	Bourbon vanilla	1.250g	12X1.250g
05071	Mango	1.250g	12X1.250g



...wenn Softeis zum Gourmetdessert wird.

SofticeDreams® Base Universal Vegan

The ultimate innovation for every type of soft ice cream.

✓ Dairy Softicecream ✓ Fruit Softicecream ✓ Vegan Softicecream ✓ No Artificial Colours ✓ No Artificial Flavours

Base Recipe **vegan** Softicecream:

Dissolve **1 bag of SofticeDreams® Selection Universal Vegan Base (1.25 kg)** in **up to 4 litres of UHT whole milk (3.5% fat)** to obtain a neutral dairy base for the production of whole milk soft ice cream in soft ice cream machines. Used on its own, the mix produces a creamy whole milk soft ice cream with a mild, neutral dairy flavour. For additional dairy ice cream varieties, simply add the desired flavouring ingredients. When prepared according to this recipe (1.25 kg premix + 4 litres of UHT whole milk), the finished product may be labelled "**Dairy Ice Cream**" or "**Whole Milk Ice Cream**", subject to the applicable food regulations. For recipes with a higher fat content (e.g. when using high-fat flavouring pastes such as pistachio or hazelnut), the overall fat content can be reduced by using **UHT semi-skimmed or low-fat milk** instead of whole milk. Please note that in this case, the designation "**Whole Milk Ice Cream**" is no longer permitted under the applicable food regulations.

Base Recipe Dairy Softicecream:

Dissolve **1 bag of SofticeDreams® Selection Universal Vegan Base (1.25 kg)** in **up to 4 litres of a vegan milk alternative containing approximately 3.5% plant-based fat** (we recommend an oat drink with 3.5% fat) to obtain a neutral base for the production of vegan soft ice cream. If using plant-based beverages with a fat content lower than 3.5% (such as soy, rice, or almond drinks), we recommend reducing the liquid quantity to **a maximum of 3.5 litres per 1.25 kg bag** of Universal Vegan Base. Add the desired flavouring ingredients separately to create your preferred soft ice cream variety. To ensure the finished product remains fully vegan, please make sure that all additional ingredients and flavouring components used are also **100% vegan**.

Base Recipe Fruit Softicecream:

Dissolve **1 bag of SofticeDreams® Selection Universal Vegan Base (1.25 kg)** in **3.5 litres of cold drinking water** to obtain a neutral base for the production of fruit soft ice cream in soft ice cream machines. To market the finished product as **Fruit Ice Cream**, the required fruit content and the desired flavouring ingredients must be added in accordance with the applicable food regulations. When using fruit purées or finely strained fresh fruit, we recommend reducing the amount of water according to the quantity of fruit added, as both fruit purées and fresh fruit naturally contribute additional moisture to the mix. For example, when adding **700 g of fruit purée** to one bag of premix, reduce the amount of drinking water to **a maximum of 3.25 litres**. This ensures the correct balance of stabilisers and total solids, resulting in optimum product consistency and performance.

...wenn Softeis zum Gourmetdessert wird.



SofticeDreams® Selection Dairy Base

The ideal premix for producing delicious whole milk soft ice cream. Suitable both as a neutral base and for countless flavour variations such as Pistachio, Hazelnut, Walnut and many more.

Preparation

Dissolve **1 bag of SofticeDreams® Selection Dairy Base (1.25 kg)** in **up to 4 litres of UHT whole milk (3.5% fat)** to obtain a neutral dairy mix for the production of whole milk soft ice cream in soft ice cream machines. Used on its own, the mix produces a deliciously creamy whole milk soft ice cream with a mild, natural dairy flavour. To create additional dairy ice cream varieties, simply add the desired flavouring ingredients. When prepared according to this recipe (1.25 kg premix + 4 litres of UHT whole milk), the finished product may be labelled "**Dairy Ice Cream**" or "**Whole Milk Ice Cream**", subject to the applicable food regulations.

For recipes with a higher fat content (for example, when using high-fat flavouring pastes such as pistachio or hazelnut), the overall fat content can be reduced by using **UHT semi-skimmed or low-fat milk** instead of whole milk. Please note that in this case, the designation "**Whole Milk Ice Cream**" is no longer permitted under the applicable food regulations.

SofticeDreams® Selection Vanilla Bourbon

Preparation

Dissolve 1 bag **SofticeDreams® Selection Bourbon Vanille** in up to 4 litres of UHT whole milk (3.5% fat). Freeze in the soft ice cream machine. If you follow the recipe you are entitled to call it Softicecream Vanilla Bourbon.



SofticeDreams® Selection Mango Vegan

Zubereitung

Dissolve 1 bag **SofticeDreams® Selection MANGO** in up to 4 litres of UHT whole milk (3.5% fat). Freeze in the soft ice cream machine.

...wenn Softeis zum Gourmetdessert wird.

SofteisKits

The Soft Ice Cream Kits consist of two perfectly matched components:

1. Flavouring ice cream pastes or powder blends suitable for professional soft ice cream machines.
2. The precisely matched quantity of our SofticeDreams® Selection Universal Vegan Base.

No leftover ingredients remain, making production efficient and economical.

Simply mix the base powder together with the specified quantity of flavouring paste or powder into the required amount of liquid according to the recipe.

Pour the mixture into the soft ice cream machine. Always ensure all ingredients are completely dissolved before processing.



...wenn Softeis zum Gourmetdessert wird.

SofticeDreams® SofteisKits

Item No		Content
05085	<i>Gusto Limone Sicila</i>	1 bag Mec-3 Gusto Limone Sicila 5 bags SofticeDreams® Selection Base Universal vegan 1.25kg
05086	<i>Tipo Mandarino</i>	1 can Fabbri Delipaste Mandarine 1.5kg 5 bags SofticeDreams® Selection Base Universal vegan 1.25kg
05087	<i>Nonna Rachele</i> <i>Shortbread Flavour</i>	 1 can Fabbri Delipaste Nonna Rachele 1.5kg 5 bags SofticeDreams® Selection Base Universal vegan 1.25kg
05083	<i>Pistachio</i>	1 can Fabbri Delipaste Pistachio 1.25kg 5 bags SofticeDreams® Selection Base Universal vegan 1.25kg

Preperation and ideas please see below.

...wenn Softeis zum Gourmetdessert wird.

Powder Bases for Slush and Granita Machines

Our new neutral powder base preparations for the production of deliciously creamy frozen desserts (**Cremafredda**) and Granita variations provide an unprecedented variety of dessert specialties prepared in Granita and Slush machines.

Base Vegan

The new universally applicable **vegan** base powder for the production of uniquely creamy Granita and Cremafredda specialties is free from artificial colours and flavours. In addition, **no soy-based ingredients are used in the basic formulation.**



Whether classic Granita with water-based fruit syrups or deliciously creamy frozen desserts prepared with plant-based drinks (e.g. almond, coconut or oat drink), the possibilities for creating vegan flavour varieties are virtually unlimited. Naturally, our powder can also be prepared with conventional milk (**please use only UHT milk**) to create delicious frozen desserts.

Item No	Product	Content per bag	Carton Content
05069CG	<i>Basis Vegan</i>	1.250g	6X1.250g

...wenn Softeis zum Gourmetdessert wird.

Base Crema

Crema Base is our neutral base powder for the production of frozen creams and frozen desserts in Granita machines using whole milk.

Simply dissolve one pack (**1.25 kg**) in **4 litres of UHT whole milk (3.5% fat)**, add the desired flavouring ingredients (e.g. confectionery pastes), pour the mixture into the Granita machine – and it's ready.

It is the ultimate solution for wonderfully creamy frozen dessert creations.



Item No	Product	Content per bag	Carton Content
05063CG	<i>Basis Crema</i>	1.250g	6X1.250g

...one more tip:



The various flavours from our **SofticeDreams® Classic** range are also perfectly suited for preparing **Cremafredda** in Granita machines.

For Example:

Vanilla
Chocolate
Cappuccino

...wenn Softeis zum Gourmetdessert wird.

Recipes Ideas



Here is a selection of recipe ideas and inspiration for creating your own individual soft ice cream programme. Whether you are producing **whole milk soft ice cream, fruit soft ice cream, frozen yoghurt, or vegan soft ice cream specialties**, our SofticeDreams® Selection base powders give you virtually unlimited possibilities for developing an extensive range of flavours. 🌿 **Vegane** recipes are identified by the green leaf symbol.

Gusto Limone Sicilia Soft Ice Cream (Lemon-Flavoured Soft Ice Cream)

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 200 g MEC3 Gusto Limone Sicilia, 3.5 litres of cold drinking water.

Preparation: Dissolve 1 bag of SofticeDreams® Selection Universal Vegan Base (1.25 kg) completely in 3.5 litres of cold drinking water. Add approximately 200 g of MEC3 Gusto Limone Sicilia powder and mix thoroughly using an immersion blender.

For best results, we recommend first dissolving the MEC3 Gusto Limone Sicilia powder in a small portion of the prepared base mix before incorporating it into the remaining mixture.

Tip: For an even fresher, more authentic lemon flavour, add the juice of 1 to 2 fresh Sicilian lemons, if desired.

🌿 **vegan Mandarin Soft Ice Cream**

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 300 g Fabbri Delipaste Mandarin, 3.5 litres of cold drinking water.

Preparation: Dissolve 1 bag of SofticeDreams® Selection Universal Vegan Base (1.25 kg) completely in 3.5 litres of cold drinking water using an immersion blender. Add approximately 300 g of Fabbri Delipaste Mandarin and mix thoroughly until fully incorporated. **Tip:** Reduce the amount of drinking water to 3.25 litres and replace the remaining 0.25 litres with finely strained fresh mandarin juice for an even more intense fruit flavour.

...wenn Softeis zum Gourmetdessert wird.



Nonna Rachele Whole Milk Soft Ice Cream(Shortbread Pastry Flavour)

Ideal for ice cream desserts inspired by classic apple or apricot tart.

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 4 litres of UHT whole milk (3.5% fat), 300 g Fabbri Delipaste Nonna Rachele.

Preparation: Dissolve the Fabbri Delipaste Nonna Rachele completely in a portion of the milk using an immersion blender. Pour the mixture through a fine sieve into the remaining milk, then add the SofticeDreams® Selection Universal Vegan Base and blend thoroughly until completely dissolved.



vegan Strawberry Fruit Soft Ice Cream (Containing More Than 15% Fruit)

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 3.25 litres of drinking water, 700 g strawberry purée, 200 g Fabbri Delipaste Strawberry, 20 g fresh lemon juice.

Preparation: Dissolve the SofticeDreams® Selection Universal Vegan Base completely in the drinking water. Blend the strawberry purée together with the Fabbri Delipaste Strawberry and pass the mixture through a fine sieve. Stir the strained fruit mixture into the prepared base until evenly incorporated.



vegan Blueberry Fruit Soft Ice Cream (Containing More Than 15% Fruit)

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 3.25 litres of drinking water, 700 g blueberry purée, 200 g Fabbri Delipaste Blueberry, and 20 g fresh lemon juice.

Preparation: Dissolve the SofticeDreams® Selection Universal Vegan Base completely in the drinking water. Blend the blueberry purée together with the Fabbri Delipaste Blueberry and pass the mixture through a fine sieve. Stir the strained fruit mixture into the prepared base until evenly incorporated.

Fiordilatte Whole Milk Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base or 1 bag of SofticeDreams® Selection Dairy Base, and 4 litres of UHT whole milk (3.5% fat).

Preparation: Dissolve the base powder completely in the milk and mix thoroughly until fully incorporated.

Hazelnut Whole Milk Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base or 1 bag of SofticeDreams® Selection Dairy Base, 4 litres of UHT whole milk (3.5% fat), and 300 g Fabbri Delipaste Hazelnut or 100% hazelnut paste.

Preparation: Dissolve the hazelnut paste completely in a portion of the milk using an immersion blender. Pour the mixture through a fine sieve into the remaining milk, then add the base powder and blend thoroughly until completely dissolved.



vegan Hazelnut Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 4 litres of a plant-based drink (e.g. Alpro Oat Drink with 3.5% fat), and 300 g Fabbri Delipaste Hazelnut.

Preparation: Dissolve the Fabbri Delipaste Hazelnut completely in a portion of the plant-based drink using an immersion blender. Pour the mixture through a fine sieve into the remaining liquid, then add the SofticeDreams® Selection Universal Vegan Base and blend thoroughly until completely dissolved.

Yoghurt-Flavoured Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 2 litres of UHT whole milk (3.5% fat), 1.5 litres of drinking water, 500 g yoghurt (3.6% fat), and 150 g Fabbri Yog Powder Mix.

Preparation: Dissolve the Fabbri Yog Powder Mix and the yoghurt completely in the milk. Add the drinking water and the SofticeDreams® Selection Universal Vegan Base, then blend thoroughly with an immersion blender until all ingredients are completely dissolved.

vegan Vanilla Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 4 litres of a plant-based drink (e.g. Alpro Oat Drink with 3.5% fat), and 150 g Fabbri Delipaste Vanilla Super.

Preparation: Dissolve the Fabbri Delipaste Vanilla Super completely in a portion of the plant-based drink using an immersion blender. Pour the mixture through a fine sieve into the remaining liquid, then add the SofticeDreams® Selection Universal Vegan Base and blend thoroughly until completely dissolved.



Vollmilcheis Pistazie

Benötigte Zutaten: 1 Pkg. SofticeDreams® Basis Universal veg. oder 1 Pkg. Softeis Milcheisbasis, 4 Liter haltbare Vollmilch UHT (3.5% Fett), 200g Dreidoppel Konditoreipaste Pistazie 100. **Zubereitung:** Pistazienpaste in einem Teil der Milch mit Mixstab komplett auflösen und durch ein feines Sieb der restlichen Milch beimengen. Basispulver mit Mixstab unterrühren.

vegan Pistachio Whole Milk Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base or 1 bag of SofticeDreams® Selection Dairy Base, 4 litres of UHT whole milk (3.5% fat), and 200 g Dreidoppel Pistachio 100 Confectionery Paste.

Preparation: Dissolve the Dreidoppel Pistachio 100 Confectionery Paste completely in a portion of the milk using an immersion blender. Pour the mixture through a fine sieve into the remaining milk, then add the base powder and blend thoroughly until completely dissolved.

Softeis Banane

Benötigte Zutaten: 1 Pkg. Softeis Basis Universal veg., 1 Liter haltbare Vollmilch UHT (3.5% Fett), 2.5 Liter Trinkwasser, 600g frisches Bananenmark, 200g Fabbri Delipaste Banane.

Zubereitung: Softeisbasis Universal veg. in Wasser und Milch auflösen. Bananen pürieren, Bananenpaste beimengen und durch ein Sieb fein passieren. Die passierte Fruchtzubereitung in die Masse unterrühren.

...wenn Softeis zum Gourmetdessert wird.

vegan Banana Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 1 litre of UHT whole milk (3.5% fat), 2.5 litres of drinking water, 600 g fresh banana purée, and 200 g Fabbri Delipaste Banana.

Preparation: Dissolve the SofticeDreams® Selection Universal Vegan Base completely in the water and milk. Blend the fresh banana purée together with the Fabbri Delipaste Banana and pass the mixture through a fine sieve. Stir the strained fruit preparation into the prepared base until evenly incorporated.

Salted Butter Caramel Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base **or** 1 bag of SofticeDreams® Selection Dairy Base, 4 litres of UHT whole milk (3.5% fat), and 300 g Fabbri Delipaste Azzurrocreme.

Preparation: Dissolve the Fabbri Delipaste Azzurrocreme completely in a portion of the milk using an immersion blender. Pour the mixture through a fine sieve into the remaining milk, then add the base powder and blend thoroughly until completely dissolved.

New York Cheesecake Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base **or** 1 bag of SofticeDreams® Selection Dairy Base, 4 litres of UHT whole milk (3.5% fat), and 300 g Fabbri New York Cheesecake Powder.

Preparation: Dissolve the Fabbri New York Cheesecake Powder completely in a portion of the milk. Add the mixture to the remaining milk, then add the base powder and blend thoroughly with an immersion blender until completely dissolved.

Blue Angel Soft Ice Cream (Vanilla Caramel Flavour)

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base **or** 1 bag of SofticeDreams® Selection Dairy Base, 4 litres of UHT whole milk (3.5% fat), and 300 g Fabbri Delipaste Azzurrocreme.

Preparation: Dissolve the Fabbri Delipaste Azzurrocreme completely in a portion of the milk using an immersion blender. Pour the mixture through a fine sieve into the remaining milk, then add the base powder and blend thoroughly until completely dissolved.

Chocolate Whole Milk Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base **or** 1 bag of SofticeDreams® Selection Dairy Base, 4 litres of UHT whole milk (3.5% fat), and 300–400 g Fabbri Delipaste Chocolate.

Preparation: Dissolve the Fabbri Delipaste Chocolate completely in a portion of the milk using an immersion blender. Pour the mixture through a fine sieve into the remaining milk, then add the base powder and blend thoroughly until completely dissolved.



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Marc de Champagne Whole Milk Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 4 litres of UHT whole milk (3.5% fat), and 200 g Dreidoppel Marc de Champagne Confectionery Paste.

Preparation: Dissolve the Dreidoppel Marc de Champagne Confectionery Paste completely in a portion of the milk using an immersion blender. Pour the mixture through a fine sieve into the remaining milk, then add the SofticeDreams® Selection Universal Vegan Base and blend thoroughly until completely dissolved.



vegan Marc de Champagne Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 4 litres of a plant-based drink (e.g. Alpro Oat Drink with 3.5% fat), and 200 g Dreidoppel Marc de Champagne Confectionery Paste.

Preparation: Dissolve the Dreidoppel Marc de Champagne Confectionery Paste completely in a portion of the plant-based drink using an immersion blender. Pour the mixture through a fine sieve into the remaining liquid, then add the SofticeDreams® Selection Universal Vegan Base and blend thoroughly until completely dissolved.

Roasted Almond Whole Milk Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base or 1 bag of SofticeDreams® Selection Dairy Base, 4 litres of UHT whole milk (3.5% fat), and 200 g Dreidoppel Roasted Almond Confectionery Paste.

Preparation: Dissolve the Dreidoppel Roasted Almond Confectionery Paste completely in a portion of the milk using an immersion blender. Pour the mixture through a fine sieve into the remaining milk, then add the base powder and blend thoroughly until completely dissolved.



vegan Roasted Almond Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 4 litres of a plant-based drink (e.g. Alpro Oat Drink with 3.5% fat), and 200 g Dreidoppel Roasted Almond Confectionery Paste.

Preparation: Dissolve the Dreidoppel Roasted Almond Confectionery Paste completely in a portion of the plant-based drink using an immersion blender. Pour the mixture through a fine sieve into the remaining liquid, then add the SofticeDreams® Selection Universal Vegan Base and blend thoroughly until completely dissolved.

Strawberry Yoghurt Soft Ice Cream

Ingredients: 1 bag of SofticeDreams® Selection Universal Vegan Base, 1.5 litres of UHT whole milk (3.5% fat), 1.75 litres of drinking water, 500 g natural yoghurt (3.5% fat), 150 g Fabbri Yog Powder Mix and 500 g strained strawberry purée.

Preparation: Dissolve the yoghurt and Fabbri Yog Powder Mix completely in the milk and drinking water. Finely purée the strawberries and pass them through a fine sieve. Add the strained strawberry purée to the prepared mix, then incorporate the SofticeDreams® Selection Universal Vegan Base using an immersion blender until completely dissolved.



Strawberry-Flavoured Whole Milk Soft Ice Cream

A unique strawberry flavour – unbelievably creamy!

Ingredients: 1 bag of SofticeDreams® Classic Strawberry, 4 litres of UHT whole milk (3.5% fat), and 100 g Dreidoppel Strawberry Confectionery Paste.

Preparation: Dissolve the SofticeDreams® Classic Strawberry powder completely in the milk. Add the Dreidoppel Strawberry Confectionery Paste and blend thoroughly using an immersion blender. Pour the prepared mix into the soft ice cream machine. When prepared according to this recipe, the finished product may be labelled "Dairy Ice Cream" or "Whole Milk Ice Cream", subject to the applicable food regulations.

Recipes for Slush and Granita Machines

Here is a selection of recipe ideas and inspiration for creating your own individual **Granita and Cremafredda (Frozen Cream)** menu. Whether you are preparing rich and creamy **whole milk Cremafredda**, refreshing **fruit-based Granita specialties**, or innovative **vegan frozen desserts**, our neutral **Basis Vegan** and **Basis Crema** powder preparations provide virtually unlimited opportunities to create an exceptional variety of premium frozen desserts.

 **Vegane** recipes are identified by the green leaf symbol.

vegan Coffee Cremafredda

Ingredients: ½ bag of Basis Vegan (625 g), 3 litres of a vegan oat drink (3.5% fat, e.g. Joya Oat Drink Full), and approx. 80–100 g Coffee Brasil (coffee preparation for food applications).

Preparation: Blend all ingredients thoroughly until completely dissolved and pour the prepared mix into the granita machine. **Tip:** For an even richer coffee flavour, refine the recipe with two shots of freshly brewed espresso.

vegan Frozen Coffee (Iced Coffee Granita)

Ingredients: ½ bag of Basis Vegan (625 g), 3 litres of cold drinking water, 200–250 g Fabbri Delipaste Caffè, and 2 shots of strong espresso.

Preparation: Blend all ingredients thoroughly until completely dissolved and pour the prepared mix into the granita machine.



...wenn Softeis zum Gourmetdessert wird.

Classic Granita

Ingredients: ½ bag of Basis Vegan (625 g), 3 litres of drinking water, and your preferred flavoured syrup (e.g. Fabbri Syrupmatic or Mixybar).

Preparation: Blend all ingredients thoroughly until completely dissolved. Pour the prepared mix into the granita machine and freeze until the desired consistency is reached.

For larger granita or slush machines, the recipe can simply be doubled.

vegan Banana Crema Granita

Ingredients: ½ bag of Basis Vegan (625 g), 2 litres of banananectar (e.g. Rauch Happy Day), 1 litre of cold drinking water, and 100 g Fabbri Delipaste Banana. Refine to taste with fresh lemon juice.

Preparation: Blend all ingredients thoroughly until completely dissolved. Pour the prepared mix into the granita machine and freeze until the desired consistency is reached. Adjust the flavour with fresh lemon juice to taste.



vegan Strawberry Crema Granita

Ingredients: ½ bag of Basis Vegan (625 g), 1.5 litres of strawberry nectar (e.g. Rauch Happy Day), 1.5 litres of cold drinking water, and 50 g Fabbri Delipaste Strawberry. Refine to taste with a small amount of fresh lemon juice.

Preparation: Blend all ingredients thoroughly until completely dissolved. Pour the prepared mix into the granita machine and freeze until the desired consistency is reached. Adjust the flavour with a small amount of fresh lemon juice, if desired.

vegan Coconut Crema Granita

Ingredients: ½ bag of Basis Vegan (625 g), 3 litres of a vegan coconut drink (e.g. Alpro Coconut No Sugars), and coconut syrup to taste (e.g. Fabbri Mixybar).

Preparation: Blend all ingredients thoroughly until completely dissolved. Pour the prepared mix into the granita machine and freeze until the desired consistency is reached.

vegan Mandorla Nocciola Granita (Almond & Hazelnut)

Ingredients: ½ bag of Basis Vegan (625 g), 3 litres of a vegan almond drink (e.g. Alpro Almond No Sugars), and 150 g Fabbri Delipaste Hazelnut.



Fiordilatte Whole Milk Cremafredda

Ingredients: ½ bag of Basis Crema (625 g) and 2 litres of UHT whole milk (3.5% fat). **Preparation:** Blend the Basis Crema thoroughly into the whole milk until completely dissolved. Pour the prepared mix into the granita machine and freeze slowly using the lowest stirring speed. This produces a deliciously creamy Fiordilatte Cremafredda with exceptional overrun and a smooth, premium texture.

Chocolate Whole Milk Cremafredda

Ingredients: ½ bag of SofticeDreams® Classic Chocolate (625 g) and 2 litres of UHT whole milk (3.5% fat).

Preparation: Dissolve the SofticeDreams® Classic Chocolate powder completely in the whole milk. Pour the prepared mix into the granita machine and freeze slowly using the lowest stirring speed. This produces a deliciously creamy Chocolate Cremafredda with exceptional overrun and a smooth, premium texture.



Cappuccino Whole Milk Cremafredda

Ingredients: ½ bag of SofticeDreams® Classic Cappuccino (625 g) and 2 litres of UHT whole milk (3.5% fat).

Preparation: Dissolve the SofticeDreams® Classic Cappuccino powder completely in the whole milk. Pour the prepared mix into the granita machine and freeze slowly using the lowest stirring speed. This produces a deliciously creamy Cappuccino Cremafredda with exceptional overrun and a smooth, premium texture.



Cremafredda Tipo Amarena

Ingredients: ½ bag of SofticeDreams® Classic Amarena (625 g) and 2 litres of UHT whole milk (3.5% fat).

Preparation: Dissolve the SofticeDreams® Classic Amarena powder completely in the whole milk. Pour the prepared mix into the granita machine and freeze slowly using the lowest stirring speed. This produces a deliciously creamy Amarena Cremafredda with exceptional overrun and a smooth, premium texture.

Dessert Variations

Frozen Yogurt Blueberry Cup

Soft serve with blueberries and yogurt

Yogurt

Blueberry sauce

Whipped cream



Yogurt Cup with Walnuts

Soft serve with yogurt flavour

Yogurt

Caramelized walnuts

Greek honey

Apple Pie Ice Dessert

Soft serve Nonna Rachele

Fabbri Variegato Apple Cinnamon

Whipped cream

Optionally garnish with raisins



Hazelnut Delight

Soft serve Hazelnut

Fabbri Crockoloso Hazelnut and roasted hazelnuts

Chocolate sauce, whipped cream

Decorate with cocoa powder

Chocolate Cup

Soft serve Chocolate

Whipped cream

Chocolate sauce

Decorate with cocoa powder or chocolate shavings



...wenn Softeis zum Gourmetdessert wird.



Yogurt Fruit Cup

Soft serve with yogurt flavour
Yogurt
Fresh seasonal fruits
Strawberry sauce

Strawberry Cup

Soft serve Strawberry
Fresh strawberries
Whipped cream
Strawberry sauce



New York Cheesecake Cup

Crumble or biscuit pieces
Soft serve with New York Cheesecake flavour
As a fruit swirl raspberry or strawberry variegato
Whipped cream

...some more timeless classics:

Banana Split

Soft serve Vanilla
Sliced banana
Chocolate sauce
Whipped cream



Peach Melba

Soft serve Vanilla
Peach halves
Chocolate sauce
Whipped cream

Coup Dänemark

Full-cream soft serve or Vanilla
Chocolate sauce
Whipped cream
Decorate with cocoa powder or chocolate shavings



...wenn Softeis zum Gourmetdessert wird.



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...wenn Softeis zum Gourmetdessert wird.