



# Hotmix<sup>®</sup> PRO

T H E C H E F S ' C H O I C E

**EASY** G I A Z  
Recipe book



# Hotmixpro - Easy Giaz Recipe book

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**VITAECO S.r.l.**

Strada Contrada, 271/4 - 41126 Modena - Italia - Tel. +39 059 4924149



# Introduction

Gastronomic ice cream, both sweet and savoury, has now become a constant in most kitchens. With **HotmixPRO Easy Giaz** you can turn a frozen ice cream base into fresh ice cream, portioning it in real time without any waste.

But **HotmixPRO Easy GIAZ** is much more than this! And, with its unique specifications, it aims to improve, speed up and make an already existing technique even more versatile. Let's take a quick look at its main advantages.

## **Speed: 10 PORTIONS IN 60 SECONDS!**

No other machine is able to match HotmixPRO Easy GIAZ in terms of speed; but that's not all: the special structure of its blades and the power of its motor allow you to **obtain an emulsified product ready to be served right from the start, straight after processing!**

**Versatility:** with its **3 programs for frozen products** and the **2 programs for fresh products**, you will no longer be forced to adapt your recipe to the machine, but it will be HotmixPRO Easy GIAZ that will allow you to choose the most suitable working combination to bring out the best texture and taste from your recipe.

**Sturdiness:** the shape of the blades and their special coupling system prevent unwanted release in any situation, so the shaft is not damaged and does not fear contact with particularly cold and hard products with uneven surfaces or with hollow spaces, such as ice cubes.

**Air management: 3 air setting options** (releasing a jet of pressurised air into the preparation, forcing a flow of air or leaving it at ambient pressure) give the Chef an additional tool to achieve even frothier textures or, conversely, to limit heat loss during processing.

**Compatibility:** HotmixPRO Easy GIAZ can be used with 1.3L cups commonly found on the market, offering compatibility with the most popular containers.

**Flexibility:** possibility of choosing the number of portions required (up to 10 x 80g quenelles) and the weight of each portion according to your needs (from 20g up to 140g).

**Savings: a single blade** for all preparations; **milling, cutting, whipping!**

**Updates:** by inserting a memory stick with any updates into the USB port on the back, HotmixPRO Easy GIAZ automatically performs the update simply by switching on the machine.

**HotmixPRO Easy GIAZ** allows you to discover new creative spaces, explore surprising flavours and structures and organise your work in the way you like best, even making ice creams ready for consumption, with the certainty of a perfect product every time.

Discover techniques and ways to use the machine with our brand new **RECIPE BOOK**, designed to give you suggestions and inspiration in the world of fresh and frozen products, and to help you use your new HotmixPRO Easy GIAZ!

# Practical example of a recipe

Easy GIAZ features three specific programs for **FROZEN PRODUCTS** (P1, P2 and P3) and two programs designed for **FRESH PRODUCTS** (CUTTING and WHIPPING).

With Easy GIAZ you can:

- a) control the number of repetitions required to achieve the best result (from 1 to 10)
- b) manage the air flow with three modes: (AIR PRESS, AIR FLOW and NO AIR)
- c) decide the shaft descent speed (from 1 to 6)
- d) set the degree of fineness of the CUT program (COARSE, MEDIUM, FINE)

**IMPORTANT:** For best results, all ice cream recipes should be processed between **-18°C and -20°C**.

## Yoghurt ice cream

Step 1 PROGRAM	Step 2 PROGRAM
CUT	P2
FINE	AIR PRESS
NO AIR	5
REPEAT	REPEAT
1	1

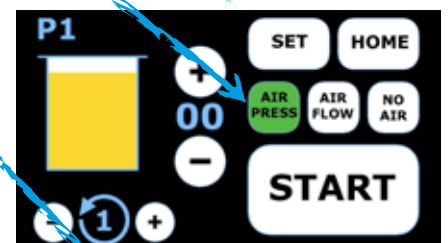
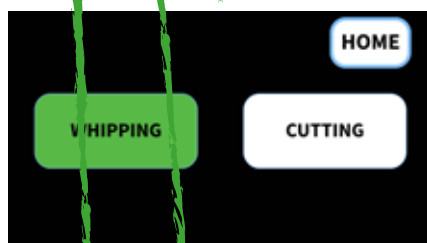
Ingredients	
Low-fat yoghurt	500 gr
Shallot cooking liquid	100 gr
Mascarpone	150 gr
Whole milk	100 gr
Stabiliser for ice cream	8 gr

### Procedure

Process all ingredients with Easy GIAZ (see Step 1).  
Place in freezing  
Process with Easy GIAZ (cf. Step 2). Dress the product in moulds and store at -18°C.

### Finish

We can enrich our preparation with balsamic vinegar of Modena in pearls.



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Filippo Bazzani

## Filippo Bazzani

Corporate chef at hotmixpro since 2020, I have brought to the company all the experience I have gained over the years in the restaurant and pastry world, a path during which I have had the good fortune to work with top masters in both sectors, who have passed on to me rigour and passion for this profession. I am involved in training, recipes, and testing in our demonstration kitchen, with the aim of understanding and developing the full potential of our lines of thermal mixers, dehydrators and frozen product processors.

This helps me to better support our customers, whether they are retailers, restaurateurs, corporate research labs, RSAs or hospital kitchens; I try to understand their needs to best advise them on the choice of product or how to optimise its use.

The university studies of a scientific nature undertaken before starting my career in this sector allow me to fully interpret the transformation mechanisms of matter to develop the most appropriate solutions.

Constant study, research and continuous exchange with colleagues are the basic ingredients of my profession and what makes it exciting and stimulating day after day.



# White base Gelato

PROGRAM

P3

AIR

NO AIR

DESCENT SPEED

6

**Ingredients**

Whole milk	506 gr
Cream 35%	177 gr
Low-fat milk powder	26 gr
Neutral	1,5 gr
Sucrose	112 gr
Glucose powder 39DE	25 gr
Vanilla	1 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F . Pour into the beaker and chill.

**Notes**

This base can be easily declined in alternative flavours, e.g. by adding chocolate chips or black cherry sauces, chocolate, etc.





Cream Gelato

PROGRAM

P2

AIR

AIR  
FLOW

DESCENT SPEED

4

Ingredients

Whole milk	437 gr
Cream 35%	153 gr
Low-fat milk powder	35 gr
Yolk	78 gr
Neutral	1,5 gr
Sucrose	112 gr
Glucose powder 39DE	25 gr
Vanilla	1 gr

Procedure

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

Notes

This base allows us alternative declinations related to the use of grains (chocolate, macaroons, etc.) and sauces (fruit, wine, etc.).





Alcohol White  
base Gelato



PROGRAM

P3

AIR

NO AIR

DESCENT SPEED

6

**Ingredients**

Whole milk	490 gr
Cream 35%	163 gr
Low-fat milk powder	26 gr
Neutral	3,5 gr
Sucrose	84 gr
Glucose powder 39DE	71 gr
Distillate 40%	12 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F, adding the distillate just before the end of the programme. Pour into the beaker and chill.

**Notes**

Decline to taste with your favourite distillate, taking care to maintain the indicated strength.



A still life composition featuring a crystal decanter with amber liquid, a snifter glass with gelato, and a small cup with gelato and a lemon wedge. The decanter is the central focus, filled with a golden-brown liquid. To its right, a snifter glass is partially filled with a similar liquid and topped with a scoop of pale yellow gelato. In the foreground, a small white ceramic cup holds a scoop of white gelato with a bright yellow lemon wedge on top. The background is a plain, light-colored surface.

Alcohol Yellow  
base Gelato

**PROGRAM****P3**

AIR

**NO AIR**

DESCENT SPEED

**6****Ingredients**

Whole milk	511 gr
Cream 35%	53 gr
Low-fat milk powder	30 gr
Eggs	117 gr
Neutral	3,5 gr
Sucrose	96 gr
Glucose powder 39DE	30 gr
Distillate 40%	12 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F, adding the distillate just before the end of the programme. Pour into the beaker and chill.

**Notes**

Decline to taste with your favourite distillate, taking care to maintain the indicated strength.





# Yoghurt Gelato

**PROGRAM****P2****AIR****AIR  
FLOW****DESCENT SPEED****4****Ingredients**

Whole milk	237 gr
Cream 35%	142 gr
Low-fat milk powder	20 gr
Whole Yoghurt	295 gr
Neutral	1,5 gr
Sucrose	120 gr
Glucose powder 39DE	30 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

Can be used with all types of yoghurt, and can be enhanced with sauces, creams and jams.



A top-down view of a white, scalloped-edge plate. The plate contains a portion of salmon, a dollop of white ricotta gelato, and a sprig of fresh rosemary. A semi-transparent white box with orange text is overlaid on the right side of the plate.

Ricotta  
Gastronomic Gelato

PROGRAM

P2

AIR

AIR  
FLOW

DESCENT SPEED

4

Ingredients

Whole milk	348 gr
Cream 35%	75 gr
Low-fat milk powder	25 gr
Ricotta	255 gr
Neutral	1,5 gr
Sucrose	110 gr
Glucose powder 39DE	30 gr
Salt	1,7 gr

Procedure

Mix all the powders together. In the HotmixPRO Gastro beaker, mix liquid and ricotta cheese at speed 3 for 30" and bring the mixture to 40°C. Combine the powders and heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

Notes

Recipe can be customised using fresh sheep, goat or cow ricotta according to your preference.





Fruit Base Gelato

PROGRAM

P2

AIR

AIR  
FLOW

DESCENT SPEED

4

**Ingredients**

Whole milk	300 gr
Cream 35%	162 gr
Low-fat milk powder	27 gr
Neutral	3 gr
Sucrose	120 gr
Glucose powder 39DE	20 gr
Fruit	218 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F, remembering to add the fruit puree at 20°C. Pour into the beaker and chill.

**Notes**

We can use pureed seasonal fruit such as strawberries, peaches, apricots, depending on availability or need.





Burrata  
Gastronomic Gelato

**PROGRAM****P2****AIR****AIR  
FLOW****DESCENT SPEED****4****Ingredients**

Whole milk	286 gr
Cream 35%	82 gr
Low-fat milk powder	19 gr
Burrata	243 gr
Neutral	3,5 gr
Sucrose	102,8 gr
Dextrose	20,6 gr
Glucose powder 39DE	8,6 gr
Salt	1,7 gr
Water	82 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, mix liquids and ricotta at speed 3 for 30" and bring the mixture to 40°C. Combine the powders and heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

Burrata can be substituted with any other type of comparable dairy product, according to one's preferences and availability.





Olive Oil  
Gastronomic Gelato

PROGRAM

P2

AIR

AIR  
FLOW

DESCENT SPEED

4

**Ingredients**

Whole milk	576 gr
Cream 35%	14 gr
Low-fat milk powder	25 gr
Neutral	3,5 gr
Sucrose	110 gr
Glucose powder 39DE	30 gr
Salt	2,6 gr
Olive oil	88 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F, remembering to add the olive oil from 40°C down. Pour into the beaker and chill.

**Notes**

This sorbet can be declined with your favourite evo oil, preferring however wellstructured aromas and scents that can be best expressed in the finished product.





Dried Fruit  
base Gelato

**PROGRAM****P3****AIR****AIR  
FLOW****DESCENT SPEED****5****Ingredients**

Whole milk	536 gr
Cream 35%	70 gr
Low-fat milk powder	21 gr
Dried Fruit paste	255 gr
Neutral	1,5 gr
Sucrose	120 gr
Glucose powder 39DE	20 gr
Salt	1,8 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

You can customise the mixture using any dried fruit paste of your preference.





# Chocolate Gelato

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

**Ingredients**

Whole milk	520 gr
Cream 35%	97 gr
Low-fat milk powder	21 gr
Yolk	21 gr
Neutral	1,7 gr
Sucrose	110 gr
Dextrose	30 gr
Cocoa powder 22%	45 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

Thanks to the use of air, the aromatic notes of the cocoa used in the preparation can be enhanced, the choice of which becomes characterising for the final aroma of the mixture.





Mixed Citrus  
Fruits Sorbet



PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

4

Ingredients

Water	226 gr
Orange Juice	135 gr
Mandarin Juice	135 gr
Lemon Juice	135 gr
Lime Juice	135 gr
Neutral	3 gr
Inulin	13 gr
Sucrose	112 gr
Glucose powder 39DE	41 gr

Procedure

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

Notes

Your favourite citrus fruits can be used for the sorbet, even if only one or in a different combination, as long as the final amount of juice corresponds to 540 g.





# Fruit Sorbet

**PROGRAM****P3****AIR****AIR  
FLOW****DESCENT SPEED****6****Ingredients**

Fruit puree	380 gr
Water	260 gr
Lemon Juice	27 gr
Neutral	1,5 gr
Inulin	18 gr
Sucrose	110 gr
Glucose powder 39DE	50 gr
Dextrose	32 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring water and lemon juice to 40°C, add the mixed powders, pasteurise at 84°C. Blast chill quickly in HotmixPRO Breeze at speed 1F, add the fruit puree and blend. Pour into the beaker and chill.

**Notes**

You can use your favourite fruit – seasonal is better - but first homogenise it under vacuum using HotmixPRO Master.





Tea Sorbet

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

Ingredients

Tea	600 gr
Lemon Juice	36 gr
Neutral	1,5 gr
Inulin	13 gr
Sucrose	120 gr
Glucose powder 39DE	40 gr

Procedure

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids to 40°C, add the powders and mix at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

Notes

Any type of tea, herbal tea or infusion can be used. The infusion temperature varies depending on whether it is tea (80/95°C) or herbal tea (90/95°C). To achieve optimal extraction, set the required temperature on HotmixPRO Gastro with the Wait Temp function to ensure that the infusion takes place for the required time without variations in degree.





Red fruits  
Sorbet

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

4

**Ingredients**

Red Fruit Puree	423 gr
Water	220 gr
Lemon juice	23 gr
Neutral	3 gr
Sucrose	120 gr
Glucose powder 39DE	50 gr
Inulin	10 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring water and lemon juice to 40°C, add the mixed powders, pasteurise at 84°C. Blast chill quickly in HotmixPRO Breeze at speed 1F, add the fruit puree and blend. Pour into the beaker and chill.

**Notes**

The recipe works also if only one type of berry or red fruit is used.





Aromatic herbs  
Sorbet

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

6

**Ingredients**

Water	590 gr
Lemon Juice	20 gr
Herbs	50 gr
Neutral	1,5 gr
Inulin	28 gr
Sucrose	140 gr
Dextrose	40 gr

**Procedure**

In the HotmixPRO Gastro beaker, bring water and lemon juice to 40°C, add the mixed powders and herbs and blend for 1 minute in speed 7. Bring to 60°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

Use the herb or mixture of herbs that you consider most suitable for the type of combination you intend to make of the sorbet.





Pea Gastronomic Sorbet

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

6

Ingredients

Peas	370 gr
Water	242 gr
Inulin	17 gr
Neutral	3 gr
Sucrose	123 gr
Dextrose	71 gr

Procedure

Fry slightly a shallot and add the peas and cook them. Leave them to cool down. Mix all the powders together. In the HotmixPRO Gastro beaker, bring the water to 45°C, add the mixed powders, pasteurise at 84°C. Blast chill quickly in HotmixPRO Breeze at speed 1F, add the peas and blend at speed 6 until the mixture is uniform. Pour into the beaker and chill.

Notes

Instead of peas, we can use other vegetables, according to what the season offers and the whole recipe.





Bleu d'Auvergne  
Gastronomic Gelato

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

**Ingredients**

Cream 35%	130 gr
Whole milk	429 gr
Bleu d'Auvergne	131 gr
Neutral	3 gr
Sucrose	104 gr
Glucose powder 39DE	52 gr

**Procedure**

Mix all the powders together. In the HotmixPRO Gastro beaker, bring the liquids and cheese well mixed to 40°C, add the powders and blend at speed 3 for 20 seconds. Now heat the mixture to 84°C. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

This recipe works well with any type of soft blue cheese. If necessary, increase the amount of cheese in the recipe if you want a stronger flavour.





# Coffee Granita

PROGRAM

P3

AIR

NO AIR

DESCENT SPEED

6

**Ingredients**

Syrup 60 Brix	265 gr
Espresso coffee	526 gr
Freeze-dried coffee	8 gr

**Procedure**

Dissolve the freeze-dried coffee in the boiling espresso. In the HotmixPRO thermal mixer, mix with syrup at speed 3 for 10 seconds. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

The natural emulsifying properties of coffee assure a creamy texture once processed with Easy GIAZ.





Lemon Water-ice

Syrup Water-Ice

(E.g. Ready-made mint syrups, strawberry, lemon, sour cherry etc.)



PROGRAM

P3

AIR

NO AIR

DESCENT SPEED

6

Ingredients

Lemon Juice	255 gr
Water	467 gr
Sucrose	127 gr

Procedure

In HotmixPRO Gastro heat all ingredients up to 60°C at speed 3 until sugar is dissolved. Pour into the beaker and chill.

Notes

Instead of lemon, we can use any other citrus fruit or sugar-free juice at our disposal.

PROGRAM

P3

AIR

NO AIR

DESCENT SPEED

6

Ingredients

Water	531 gr
Syrup 65 Brix	268 gr

Procedure

Mix in HotmixPRO Gastro at speed 3 for 10 seconds, pour into the beaker and blast chill.

Notes

For this mixture, we can use any of the countless commercially available syrups (mint, lemon, strawberry, citron etc.).





Alessandro Rossetti

## Alessandro Rossetti

Alessandro Rossetti, class of 1995, born in Ancona.

After graduating from the hotel management school in Senigallia, I started my professional career in the restaurant industry. After my first experiences in the kitchen, a passion for chemistry and for the rigours of the pastry world spread within me.

The desire to widen my knowledge in this sector led me to gain experience in different realities such as restaurants, luxury hotels, ice cream parlours and chocolate shops both in Italy and abroad.

Since 2018, I have been working as a pastry consultant for a leading company in the trade of food products for the catering industry, taking care of research and development, as well as setting up and managing technical assistance and training for customers throughout Italy.

The passion for my work, and in particular for chocolate, drives me to the continuous search for cutting-edge equipment that allows me to make the most of it.

The Hotmixpro Master and Easy GIAZ machines are the answer to my needs as they guarantee an optimal result for any product I want to obtain, both in terms of texture and ease of processing.



Tulakalum 75% Gelato

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

6

**Ingredients**

Whole milk	532 gr
Cream 35% Mg	5 gr
Milk powder 1% Mg	30 gr
Caster sugar	51 gr
Glucose powder 33DE	50 gr
Invert sugar	41 gr
Tulakalum 75% Valrhona dark chocolate coating	141 gr
Stabiliser for ice cream	2,8 gr

**Procedure**

In the HotmixPRO Gastro, heat the milk together with the milk powder. At 30°C add the cream and invert sugar. At 45°C, add the mixed sugars together with the stabiliser. Pasteurise at 85°C and pour over the melted coating, mix to perfect the structure. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Stabilise at +4°C for a minimum of 8 hours. Mix again. Pour into the beaker and chill. Process when well frozen.

**Notes**

Chocolate ice cream of Belize origin particularly acidic, it is perfectly suited to be combined with spices, toast, oil, spirits or tea infused in milk.





Cream, Cocoa grue  
and Mandarin Gelato



PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

Ingredients

Whole milk	375 gr
Milk powder 1% Mg	40 gr
Caster sugar	119 gr
Cream 35% Mg	275 gr
Dextrose	41 gr
Stabiliser for ice cream	2 gr
Cocoa Grue	55 gr
Grated mandarin peel	5 gr

Procedure

In the HotmixPRO Gastro, heat the milk together with the milk powder. At 30°C add the cream and invert sugar. At 45°C, add the mixed sugars together with the stabiliser. Pasteurise at 85°C and add the cocoa grue. Cool quickly to 3°C in HotmixPRO Breeze at speed 1F. Stabilise at +4°C for a minimum of 8 hours. Mix again. Pour into the beaker and chill. Process when well frozen.

Notes

Very fragrant ice cream for which you can replace the peel with other citrus fruits.





Milk and Coffee Gelato



PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

**Ingredients**

Whole milk	565 gr
Milk powder 1% Mg	4 gr
Caster sugar	57 gr
Glucose powder 33De	51 gr
Invert sugar	17 gr
Bahibe 46% Valrhona milk coating	155 gr
Combined stabiliser	2,8 gr
Whole coffee beans roasted at 120°C	45 gr

**Procedure**

In the HotmixPRO Gastro, heat the milk together with the milk powder. At 30°C add the cream and invert sugar. At 45°C, add the mixed sugars together with the stabiliser. Pasteurise at 85°C and pour over the melted coating, mix to perfect the structure. Cool quickly to 4°C in HotmixPRO Breeze at speed 1F. Stabilise at +4°C for a minimum of 8 hours. Mix again. Pour into the beaker and chill. Process when well frozen.

**Notes**

Milk chocolate ice cream from the Dominican Republic, with a strong cocoa bean perception. Coffee can be replaced with liquorice, star anise or wild aniseed.





Hazelnut Praline 66%  
Gelato

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

**Ingredients**

Whole milk	577 gr
Low-fat milk powder	20 gr
Caster sugar	27 gr
Glucose powder 33De	51 gr
Dextrose	27 gr
Stabiliser for ice cream	2,5 gr
Hazelnut Praline 66% Valrhona	145 gr

**Procedure**

In the HotmixPRO Gastro, heat the milk together with the milk powder. At 30°C add the cream and invert sugar. At 45°C, add the mixed sugars together with the stabiliser.

Pasteurise at 85°C and pour over the praline, mix to perfect the structure. Cool quickly to 4°C in HotmixPRO Breeze at speed 1F. Stabilise at +4°C for a minimum of 8 hours. Mix again. Pour into the beaker and chill. Process when well frozen.

**Notes**

Ice cream with a good balance of hazelnut and caramel flavour.





Dulcey and  
Exotic Fruit Gelato

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

6

**Ingredients**

Whole milk	390 gr
Milk powder 1% Mg	29 gr
Caster sugar	51 gr
Glucose powder 33De	46 gr
Invert sugar	17 gr
Dulcey 35% Valrhona	128 gr
Stabiliser for ice cream	3 gr
Passion fruit puree 10%	94 gr
Mango puree 10%	94 gr

**Procedure**

In the HotmixPRO Gastro, heat the milk together with the milk powder. At 30°C add the cream and invert sugar. At 45°C, add the mixed sugars together with the stabiliser.

Pasteurise at 85°C and pour over the melted coating, mix to perfect the structure. Cool quickly to 4°C in HotmixPRO Breeze at speed 1F. Add the fruit purées and homogenise by mixing. Stabilise at +4°C for a minimum of 8 hours. Mix again. Pour into the beaker and chill. Process when well frozen.

**Notes**

Caramelised white chocolate ice cream with exotic fruit.

You can use only passion fruit or mango puree, or replace half of the mango puree with banana puree.



A white ceramic bowl containing a dessert. The dessert consists of a base of vanilla gelato, topped with a layer of 33% Opalys (a type of chocolate) and a layer of yoghurt. A single vanilla bean is placed diagonally across the top of the dessert. The bowl is set against a white background.

Opalys 33%, Yoghurt  
and Vanilla Gelato

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

6

**Ingredients**

Whole milk	500 gr
Milk powder 1% Mg	11 gr
Caster sugar	53 gr
Glucose powder 33De	64 gr
Stabiliser for ice cream	3 gr
Opalys 33% Valrhona	2 gr
Greek yoghurt 3.5% Mg	85 gr
Vanilla Tahitiensis	4 gr

**Procedure**

In the HotmixPRO Gastro, heat the milk together with the milk powder. At 45°C, add the mixed sugars together with the stabiliser and etched vanilla. Pasteurise at 85°C and pour over the melted coating, mix to perfect the structure. Cool quickly to 4°C in HotmixPRO Breeze at speed 1F. Add Greek yoghurt and mix. Stabilise at +4°C for a minimum of 8 hours. Mix again. Pour into the beaker and chill. Process when well frozen.

**Notes**

Ice cream with strong lactic notes, slightly sour. It is an excellent base on which infusions can be made.





Peanut Praline 70%  
Gelato

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

**Ingredients**

Whole milk	577 gr
Milk powder 1% Mg	20 gr
Trehalose	28 gr
Glucose powder 33De	51 gr
Dextrose	27 gr
Stabiliser for ice cream	2,5 gr
Peanut Praline 70%	
Valrhona	146 gr

**Procedure**

In the HotmixPRO Gastro, heat the milk together with the milk powder. At 30°C add the cream and invert sugar. At 45°C, add the mixed sugars together with the stabiliser.

Pasteurise at 85°C and pour over the praline, mix to perfect the structure. Cool quickly to 4°C in HotmixPRO Breeze at speed 1F. Stabilise at +4°C for a minimum of 8 hours. Mix again. Pour into the beaker and chill. Process when well frozen.

**Notes**

Ice cream with a good balance of peanut and caramel flavour.





Raw Almond  
Sorbet

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

**Ingredients**

Water	540 gr
Caster sugar	105 gr
Dextrose	25 gr
Trehalose	25 gr
Sosa Cold Inulin	32 gr
Stabiliser for ice cream	3 gr
Pure raw almond paste	121 gr

**Procedure**

Mix the sugars with the stabiliser. In HotmixPRO Gastro heat the water to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Add the almond paste, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

Raw almond-based vegan sorbet. If you add 8 gr of salt is also perfectly suited for savoury dishes.





Pistachio and  
Pantelleria Capers Sorbet

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

Ingredients

Water	537 gr
Caster sugar	102 gr
Dextrose	42 gr
Sosa Cold Inulin	26 gr
Pure Pistachio Paste	120 gr
Stabiliser for ice cream	3 gr
Desalted Pantelleria capers	21 gr

Procedure

Mix the sugars with the stabiliser. In HotmixPRO Gastro heat the water to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Combine pistachio paste and desalted capers in water, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

Notes

Vegan sorbet made with lightly roasted Bronte pistachios. Excellent with savoury dishes like meat or fish. It can be used for desserts by removing the capers from the recipe.



A photograph of a coconut sorbet served in a coconut shell. The sorbet is a smooth, white, creamy texture. A silver spoon is placed inside the shell, resting on the sorbet. The coconut shell is brown and fibrous. In the background, there is a small pile of shredded coconut. The entire scene is set on a white surface.

# Coconut Sorbet

PROGRAM

P3

AIR

AIR  
PRESS

DESCENT SPEED

6

**Ingredients**

Coconut puree 10%	478 gr
Coconut milk	244 gr
Caster sugar	41 gr
Dextrose	85 gr
Stabiliser for sorbets	2,1 gr

**Procedure**

In HotmixPRO Gastro heat the water with half the fruit puree to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Add the remaining puree, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

Coconut pulp-based vegan sorbet with a very rich and intense flavour due to the high percentage of pulp used in the recipe.





## Strawberry and Long Pepper Sorbet



PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

**Ingredients**

Filtered fresh strawberry puree	521 gr
Water	146 gr
Caster sugar	82 gr
Glucose powder 33De	65 gr
Sosa Cold Inulin	32 gr
Long Pepper	0,6 gr

**Procedure**

In HotmixPRO Gastro heat the water with half the fruit puree to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Add the remaining puree and the long pepper. Mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

A vegan sorbet made from fresh strawberry pulp, with a long but slight persistence in the mouth, thanks to the spicity of the long pepper, which leaves the palate warm and ready for coffee and/or bitter chocolate.





# Mango Sorbet

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

4

**Ingredients**

Mango puree 10%	626 gr
Water	94 gr
Caster sugar	35 gr
Dextrose	84 gr
Cold inulin	7,5 gr
Stabiliser for sorbets	3,8 gr

**Procedure**

In HotmixPRO Gastro heat the water with half the fruit puree to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Add the remaining puree, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

Mango pulp-based vegan sorbet with a very rich and intense flavour due to the high percentage of pulp used in the recipe. It's perfect for infusions with hot spice blends such as Ras el Hanout.





Raspberry and Piquillo Flake Sorbet



PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

Ingredients

Fresh raspberry puree	430 gr
Pimento del Piquillo puree	90 gr
Water	171 gr
Caster sugar	62 gr
Dextrose	84 gr
Cold inulin	10 gr
Stabiliser for sorbets	3,2 gr

Procedure

In HotmixPRO Gastro heat the water with half of the fruit purées to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Combine the remaining purées, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

Notes

Vegan sorbet made from raspberry pulp and Piquillo pimento. Excellent for gourmet summer desserts or savoury dishes, especially fish or game.



A top-down view of a white, wavy-edged serving dish containing a sorbet dessert. The sorbet is a pale, creamy yellow color and is garnished with fresh green herbs. It is surrounded by several slices of bright yellow lemons and a single large, vibrant green basil leaf. The background is a clean, light-colored surface.

Sorbet with two Lemons  
and Tahiti Vanilla

**PROGRAM****P2****AIR****AIR  
FLOW****DESCENT SPEED****3****Ingredients**

Water	338 gr
Lemon juice	193 gr
Lime juice	65 gr
Caster sugar	182 gr
Glucose powder	53 gr
Milk powder 1% Mg	17 gr
Stabiliser for sorbets	2,6 gr
Lime and lemon peel	1 pz
Tahiti vanilla pod	3 gr

**Procedure**

In HotmixPRO Gastro, heat the water with the juices to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Settle at +4°C for 8 hours.

Add the citrus peels, homogenise, pour into the beaker and blast chill.

**Notes**

Vegan sorbet made from lemon pulp, lime and vanilla. It can be used in savoury dishes, by removing the vanilla and adding 4 gr of salt.





Apricot and  
Rosemary Semi Sorbet

PROGRAM

P2

AIR

AIR  
FLOW

DESCENT SPEED

5

**Ingredients**

Apricot puree 10%	620 gr
Water	93 gr
Caster sugar	58 gr
Glucose powder 33De	48 gr
Cocoa butter	27 gr
Natur Emul Sosa	0,8 gr
Stabiliser for sorbets	2,5 pz
Fresh rosemary	65 gr

**Procedure**

Mix the sugars with the stabiliser. Combine the water and half the fruit puree in HotmixPRO GASTRO. Heat to 45°C and add the powders. Bring to 85°C and pour over the melted cocoa butter mixed with Natur Emul, blend. Add the lightly microwaved rosemary and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Add the remaining puree and settle at +4°C for a minimum of 8 hours. Remove the rosemary, homogenise, pour into the beaker and blast chill.

**Notes**

Vegan sorbet made from apricot pulp and rosemary. It's perfect with other herbs, added to the mix after cooling.



A top-down view of a white sorbet dessert on a white plate. The sorbet is garnished with several slices of white peach and a small pile of fresh lemon balm leaves. A semi-transparent white box with green text is overlaid on the center of the image.

# White Peach and Lemon balm Sorbet

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

**Ingredients**

White peach puree 10%	610 gr
Water	120 gr
Caster sugar	33 gr
Glucose powder 33De	49 gr
Sosa Cold Inulin	36 gr
Stabiliser for sorbets	2 gr
Fresh lemon balm leaves	30 gr

**Procedure**

In HotmixPRO Gastro heat the water with half the fruit puree to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Add the remaining puree, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

Vegan sorbet made from white peach pulp. It's perfect with other herbs added to the mix after cooling.





## Tatin Apples Sorbet

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

4

**Ingredients**

Granny Smith apple pulp 10%	496 gr
Water	229 gr
Lemon juice	9 gr
Caster sugar	84 gr
Butter 84% Mg	27 gr
Stabiliser for ice cream	3 gr
Madagascar Bourbon Vanilla Bio	2 gr

**Procedure**

In HotmixPRO GASTRO caramelize the sugar and add the butter, vanilla and apple pulp previously heated in the microwave. Mix the water together with the stabilizer and bring to 85°C. Add the caramelized mixture and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Settle at +4°C for a minimum of 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

Caramelised apple pulp sorbet, Tatin style. Perfect with warm desserts. You can totally replace apple pulp with pear pulp.





Black Cherry and  
Kirsch Sorbet

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

**Ingredients**

Sour black cherry puree 10%	510 gr
Water	215 gr
Glucose powder 33De	88 gr
Sosa Cold Inulin	26 gr
Kirsch Wolfberger 45° Vol.	8,5 gr
Stabiliser for sorbets	2 gr
Madagascar Bourbon Vanilla	2 gr

**Procedure**

In HotmixPRO Gastro heat the water with half the fruit puree to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Add the remaining puree, mix and settle at +4°C for 8 hours minimum. Add Kirsch, homogenise, pour into the beaker and chill.

**Notes**

Vegan sorbet made from black cherry pulp, kirsch and vanilla.  
It is possible to replace part or all of the sour cherry pulp with cassis pulp.



A top-down photograph of a white, irregularly shaped sorbet dish. The dish is filled with a white, textured sorbet. Several fresh orange slices are scattered on top of the sorbet. One slice is cut in half, showing the internal segments and seeds. Other slices are cut into wedges and thin rounds. The background is a plain, light-colored surface. A green circular graphic is visible in the top-left corner of the image.

## Orange and Carrot Sorbet

**PROGRAM****P2****AIR****AIR  
PRESS****DESCENT SPEED****3****Ingredients**

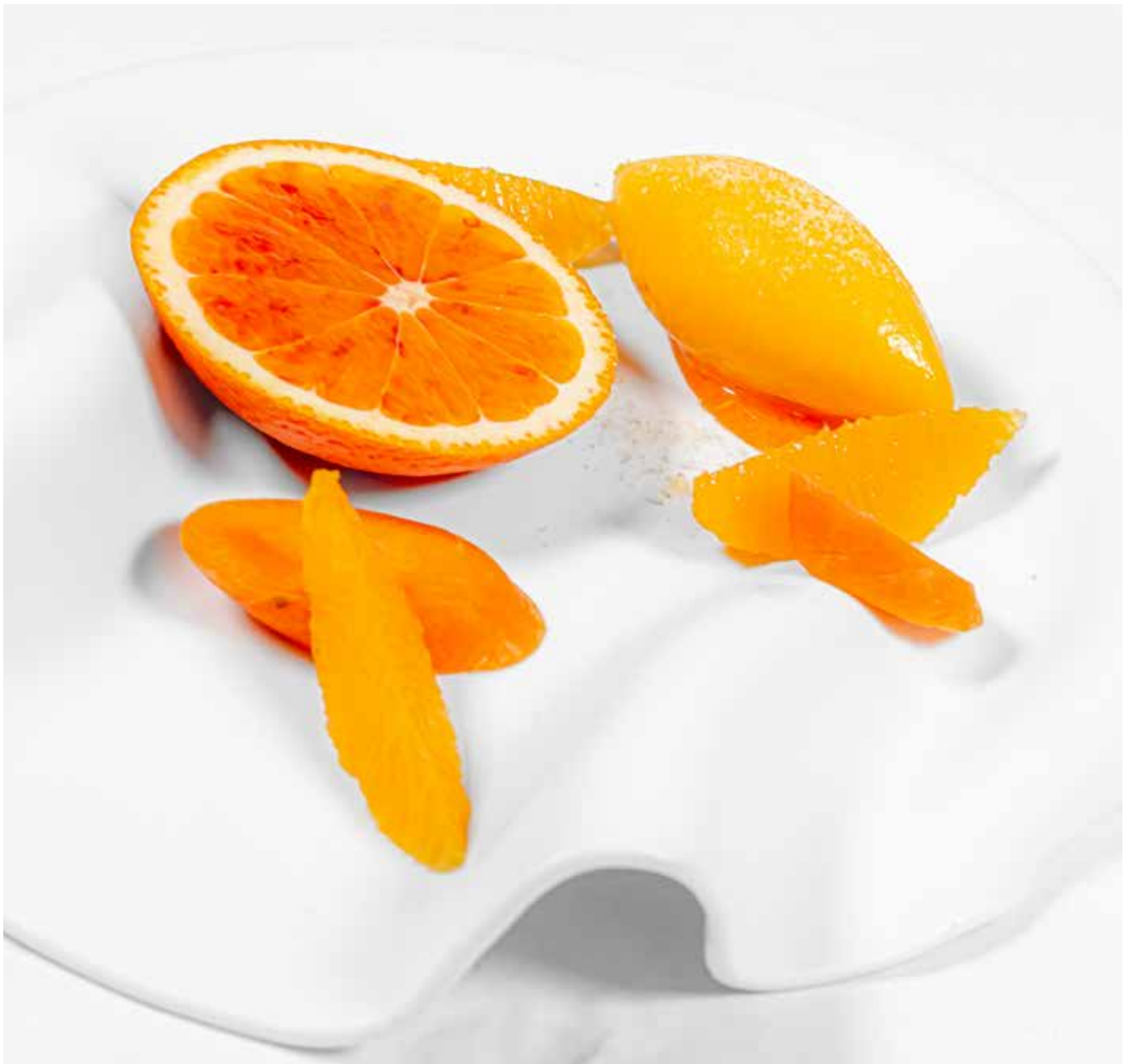
Orange juice	300 gr
Lemon juice	30 gr
Cooked carrot puree	165 gr
Water	186 gr
Caster sugar	82 gr
Glucose powder 33De	62 gr
Sosa Cold Inulin	25 gr
Stabiliser for sorbets	2 gr

**Procedure**

Mix the sugars with the stabiliser. In HotmixPRO Gastro, heat the water with the juices and half the fruit puree to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Add the remaining puree, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

Vegan orange and carrot sorbet. You can use it as a pre-dessert and as part of a plated dessert.



A top-down photograph of two white ceramic dishes on a white surface. The upper dish contains a vibrant yellow sorbet with a small slice of tangerine. The lower dish contains a pile of saffron threads. A green circular graphic is in the top-left corner. A white text box with green text is centered between the dishes.

Passion fruit, Tangerine  
and Saffron Sorbet

PROGRAM

P2

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AIR  
PRESS

DESCENT SPEED

4

**Ingredients**

Passion fruit puree 10%	215 gr
Tangerine puree 10%	325 gr
Water	131 gr
Caster sugar	91 gr
Glucose powder 33De	32 gr
Sosa Cold Inulin	32 gr
Dextrose	22 gr
Stabiliser for sorbets	3 gr
Saffron stigmas	0,4 gr

**Procedure**

Toast the saffron stigmas in an oven at 150°C for 1 minute.

In HotmixPRO Gastro, heat the water with half of the fruit purees and saffron stigmas to 45°C and add the powders. Bring to 85°C and quickly cool to 4°C in HotmixPRO Breeze at speed 1F. Combine the remaining purees, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

Vegan sorbet made from passion fruit, tangerine and saffron.

You can use it as a pre-dessert and as part of a plated dessert.





Marco Mazzini

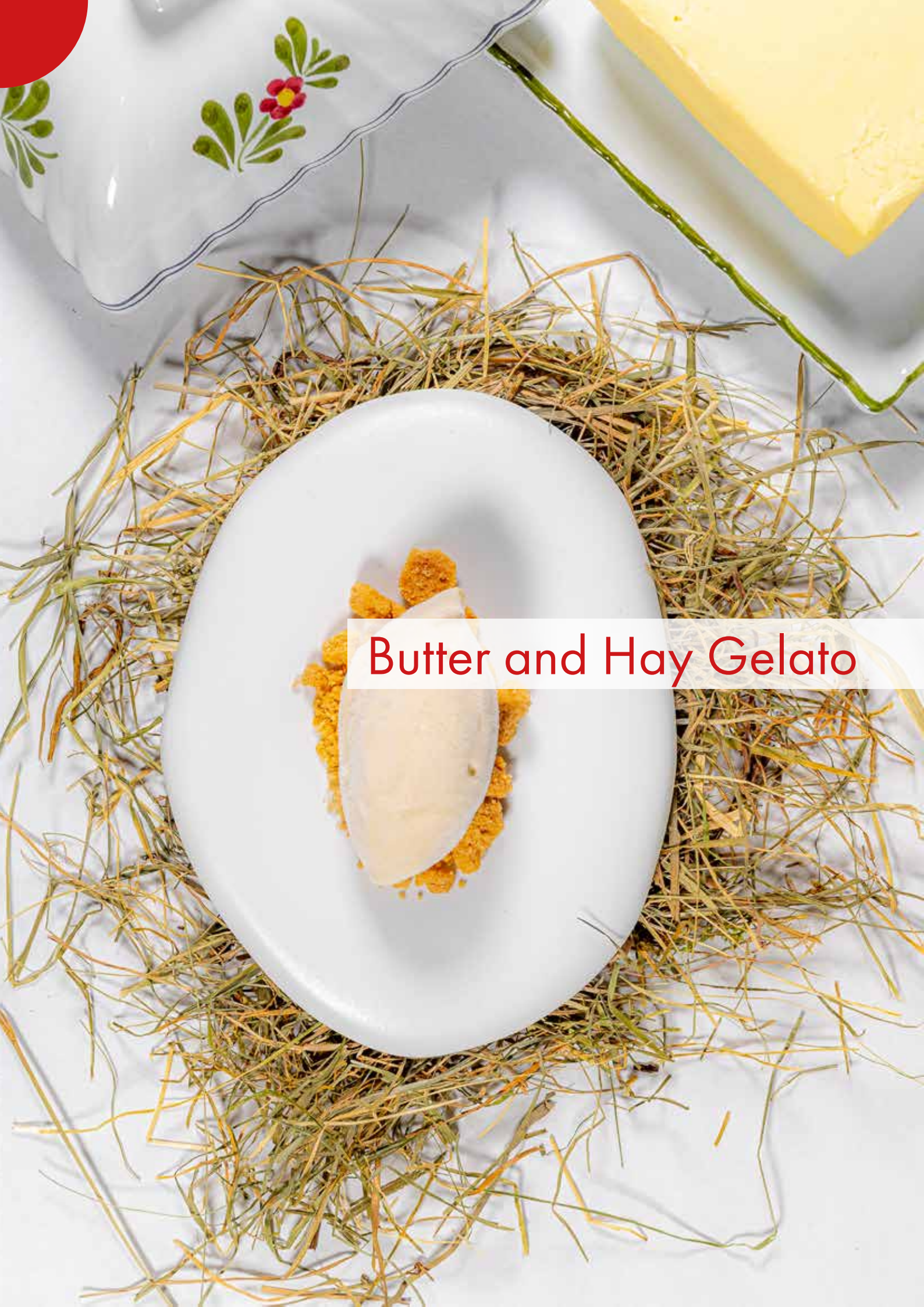
## Marco Mazzini

I entered the world of catering at an early age, at the age of six, thanks to my father, who allowed me to take my first steps among the cooks in his kitchens. I later continued my education by enrolling at the 'Bartolomeo Scappi' professional institute, to better understand cooking techniques.

Passionate about pastry, I entered the world of confectionery art, thanks to the experience and willingness of master Gino Fabbri. Thanks to his expertise, and the opportunity to work alongside other AMPI masters, my knowledge of the subject is increasingly refined, leaving room for imagination and new pastry technologies and techniques.

Numerous pastry symposiums, competitions and collaborations with pastry and cooking masters have developed in me a sensitivity both towards quality raw materials and quality of people, understood as the uniqueness of style and interpretation of the product present in each of us.

This pushed me to go further, bringing my knowledge - given by the experience of these years as a teacher and consultant - to the "FOOD GENIUS ACADEMY", where I still try to transmit my passion.



Butter and Hay Gelato

PROGRAM

P3

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FLOW

DESCENT SPEED

6

**Ingredients**

Milk	575 gr
Butter	200 gr
Dried hay	5 gr
Sucrose	25 gr
Dextrose	90 gr
Dry glucose	100 gr
Salt	5 pz
Neutral	5 gr

**Procedure**

Take the hay and dry it in the oven, chop it up. In HotmixPRO GASTRO heat the milk with the hay and let it stand for 5 minutes. Filter and add the sugars, neutral and heat. Add salt. Bring the mixture to 50°C. Add the butter and mix. Cool quickly to 4°C in HotmixPRO Breeze at speed 1F. Combine the remaining purees, mix and settle at +4°C for 8 hours. Homogenise, pour into the beaker and blast chill.

**Notes**

Excellent in combination with goat cheeses and citrus desserts.





## Goat milk and Cherry Sorbet

**PROGRAM****P2****AIR****NO AIR****DESCENT SPEED****2****Ingredients**

Water	330 gr
Cherry pulp	300 gr
Sucrose	60 gr
Inulin	20 gr
Dextrose	75 gr
Acacia honey	35 gr
Neutral	3 pz
Goat milk	177 gr

**Procedure**

In HotmixPRO GASTRO bring the water with the sugars and the neutral up to 60°C. Add the cherry pulp and blend. Add the goat milk and blend. Cool to 4°C in HotmixPRO Breeze at speed 1F, pour into the appropriate beaker and chill.

**Notes**

Pairing with meringue and dried fruit desserts.





# Yoghurt and Cereals Gelato

PROGRAM

P3

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PRESS

DESCENT SPEED

4

## Cereal preparation

### Ingredients

Mixed cereals (wheat, spelt, oats, barley, red brown rice)	150 gr
Whole milk	500 gr
Sucrose	50 gr
Vanilla pod	1 gr
Lemon zest	4 gr

### Procedure

Cook the cereals with all the ingredients until fully cooked and the liquid is absorbed. Remove the vanilla and lemon zest. Let it to cool down.

## Ice cream preparation

### Ingredients

White yoghurt	585 gr
Cooked cereals	200 gr
Sugar	50 gr
Dextrose	80 gr
Honey	80 gr
Neutral	5 gr

### Procedure

Heat one part yoghurt with the sugars and the neutral in HotmixPRO GASTRO. Bring to 60°C. Add the remaining yoghurt and the cooked cereals. Mix and cool to 4°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

### Notes

Perfect with fruit-based desserts.





# Bloody Mary Sorbet



PROGRAM

P2

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FLOW

DESCENT SPEED

3

**Ingredients**

Water	200 gr
Dry glucose	100 gr
Sucrose	80 gr
Inulin	50 gr
Salt	5 gr
Celery extract	150 gr
Tomato puree	350 pz
Neutral	5 gr
Vodka	60 gr

**Procedure**

Heat water with dry glucose in HotmixPRO GASTRO. Add the remaining sugar, salt and neutral. Mix well. Bring to 60°C. Then add the celery extract and tomato puree. Mix and cool to 4°C in HotmixPRO Breeze at speed 1F. Then add the vodka and mix. Pour into the beaker and chill.

**Notes**

Perfect with a spun cheese starter (mozzarella) or with soft cheese or ham.





Almond and  
Amaretto Gelato



PROGRAM

P2

AIR

AIR  
FLOW

DESCENT SPEED

4

**Ingredients**

Whole milk	600 gr
Low-fat milk powder	25 gr
Sucrose	80 gr
Dry glucose	100 gr
Neutral	5 gr
Pure almond paste	90 gr
Amaretto di Saronno	50 gr

**Procedure**

Heat one part of the milk with the sugars and the neutral in HotmixPRO GASTRO. Add low-fat milk, almond paste, bring to 60°C and mix. Add the remaining cold milk and cool to 4°C in HotmixPRO Breeze at speed 1F. Finally, add the amaretto, mix again, pour into the beaker and chill.

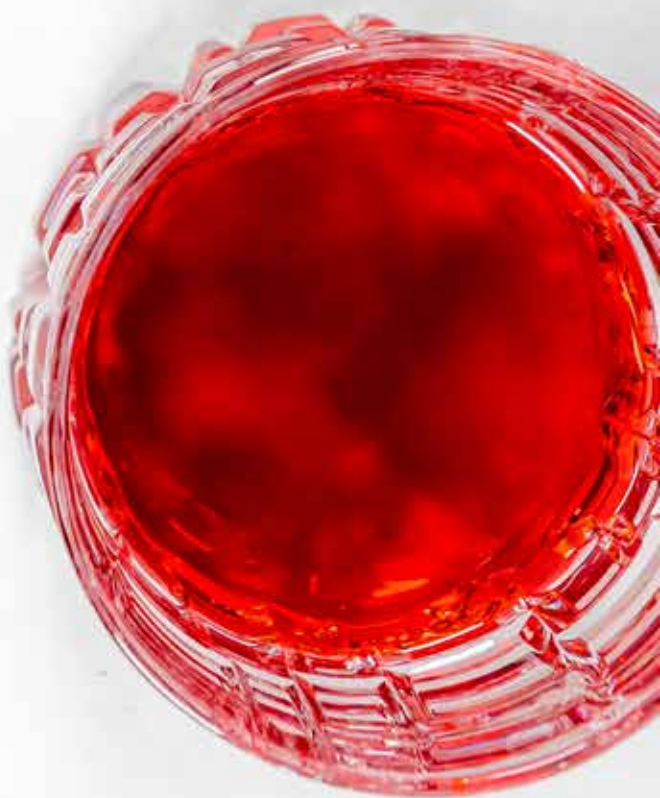
**Notes**

Perfect with grandma's cake (cake with creams and dried fruit) or chocolate and citrus desserts.





Orange and  
Bitter Sorbet



PROGRAM

P3

AIR

NO AIR

DESCENT SPEED

5

**Ingredients**

Water	330 gr
Orange juice	430 gr
Grated orange peel	10 gr
Sucrose	85 gr
Dry glucose	100 gr
Inulin	30 gr
Neutral	5 gr
Bitter Campari	100 gr

**Procedure**

In HotmixPRO GASTRO bring the water with the sugars, neutral and orange peel to 60°C. Filter and add the cold orange juice and mix. Cool to 4°C in HotmixPRO Breeze at speed 1F. Finally, add the campari bitter, mix again, pour into the beaker and chill.

**Notes**

Pair with fresh fruit.





Grapefruit and Thyme Sorbet



PROGRAM

P3

AIR

AIR  
PRESS

DESCENT SPEED

5

**Ingredients**

Grapefruit juice	450 gr
Water	270 gr
Inulin	60 gr
Sucrose	100 gr
Dry glucose	120 gr
Thyme	2 gr
Neutral	5 gr

**Procedure**

Heat water, dry glucose and thyme to 40°C. Bring the mixture to 60°C and add the remaining sugars and neutral. Add the grapefruit juice and cool to 4°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

Interesting combination with orange and bitter, lemon basil and exotic sorbets.





# Lemon and Basil Sorbet



PROGRAM

P3

AIR

AIR  
PRESS

DESCENT SPEED

4

**Ingredients**

Lemon juice	300 gr
Water	410 gr
Basil	3 gr
Grated lemon peel	10 gr
Sucrose	100 gr
Inulin	60 gr
Dry glucose	130 gr
Neutral	5 gr

**Procedure**

In HotmixPRO, bring the water with the basil and lemon peel to a boil, add the sugars and neutral and leave to infuse for 10 minutes. Mix everything well and add the lemon juice. Cool to 4°C in HotmixPRO Breeze at speed 1F. Pour into the beaker and chill.

**Notes**

Pair with exotic fruit desserts, pineapple, coconut and white chocolate.





# Exotic Sorbet

PROGRAM

P3

AIR

AIR  
PRESS

DESCENT SPEED

4

**Ingredients**

Mango pulp	152 gr
passion fruit pulp	252 gr
Banana	50 gr
Lime juice	50 gr
Sucrose	50 gr
Dextrose	100 gr
Dry glucose	100 gr
Water	246 gr
Neutral	3 gr

**Procedure**

Heat the water with the dry glucose and neutral in the HotmixPRO GASTRO beaker. Add the remaining sugars and bring to 60°C. Add the pulps and cool to 4°C in HotmixPRO Breeze at speed 1F mixing well. Pour into the beaker and chill.

**Notes**

Pair with white chocolate, coconut and pineapple desserts. If you dare pair it with a carpaccio of squid or raw prawns.





Carrot and  
Lime Sorbet

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

**Ingredients**

Carrot extract	270 gr
Fresh lemon juice	5 gr
Fresh lime juice	10 gr
Grated lime peel	3 gr
Water	152 gr
Glucose powder	51 gr
Sugar	61 gr
Dextrose	49 gr
Neutral	5 gr

**Procedure**

Mix the sugars with the neutral. Extract the carrot juice and add the lime juice and zest. In HotmixPRO GASTRO, bring the water with the powders to a boil. Bring to 60°C and mix well until the sugars are melted. Combine the carrot extract with the lime. Cool to 4°C in HotmixPRO Breeze at speed 1F mixing well. Then pour into the appropriate beaker and blast chill.

**Notes**

Perfect with a baked hazelnut cake or raw almond cake.





# Strawberry and Rhubarb Sorbet



PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

**Ingredients**

Unsweetened strawberry pulp	267 gr
Rhubarb extract	90 gr
Sugar	85 gr
Glucose powder	35 gr
Inulin	20 gr
Dextrose	25 gr
Neutral	2 gr
Water	108 gr

**Procedure**

Extract the juice from the rhubarb and add it to the strawberry pulp. Mix the sugars with the neutral. In HotmixPRO GASTRO, bring the water and sugars to a boil with the neutral. Add the strawberry and rhubarb pulp and mix. Cool to 4°C in HotmixPRO Breeze at speed 1F mixing well. Then pour into the appropriate beaker and blast chill.

**Notes**

Pair with vanilla flan.





Lambrusco  
Sorbet

SECCO  
1950  
LAMBRUSCO  
REGGIANO  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
Riunite

PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

4

**Ingredients**

Dry Lambrusco	400 gr
Sucrose	100 gr
Glucose powder	100 gr
Inulin	60 gr
Neutral	5 gr
Water	340 gr

**Procedure**

In HotmixPRO GASTRO, heat the water with the sugars and the neutral to 60°C so that they are dissolved. Combine the remaining ingredients and cool to 4°C in HotmixPRO Breeze at speed 1F. Then pour into the appropriate beaker and blast chill.

**Notes**

Pairing with blue cheeses.





Cocoa and Smoked Fir Gelato



**PROGRAM****P2**

AIR

**NO AIR**

DESCENT SPEED

**4****Ingredients**

Whole milk	558 gr
Sugar	120 gr
Dextrose	55 gr
Glucose powder	20 gr
Bitter cocoa	40 gr
Cream 35%	100 gr
Yolk	80 gr
Low-fat milk powder	25 gr
Neutral	3 gr
Spruce essential oil drops	3 gr
Smoking wood (suggested for customisation of the gelato)	

**Procedure**

Smoke the cream for two minutes in HotmixPRO Smoke. Bring the milk in HotmixPRO GASTRO to a boil and add the powders. Mix and bring back to a boil. Off the heat, add the egg yolk and smoked cream. Cool to 4°C in HotmixPRO Breeze at speed 1F. Add the essential oil and mix well. Then pour into the appropriate beaker, allow to settle overnight in the refrigerator. Mix and blast chill.

**Notes**

Pairing with chocolate-based desserts (creamy) or ricotta.





Honey Gelato

PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

**Ingredients**

Cream uht 35%	525 gr
Whole milk	150 gr
Acacia honey	150 gr
Yolk	100 gr
Neutral	5 gr
Vanilla sticks	1 gr

**Procedure**

In HotmixPRO GASTRO heat the milk with the honey, vanilla and neutral. Strain and pour over pasteurised yolk. Pour in the cream. Cool to 4°C in HotmixPRO Breeze at speed 1F. Settle in the refrigerator overnight. Then pour into the appropriate beaker, allow to settle overnight in the refrigerator. Mix and blast chill.

**Notes**

Pairing with orange and dried fruit desserts or desserts with cream and lavender or flower aromas.





Banana Gelato



PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

5

**Ingredients**

Whole milk	217 gr
Cream uht 35%	100 gr
Glucose powder	50 gr
Low-fat milk powder	15 gr
Sugar	60 gr
Fresh banana	160 gr
Neutral	1 gr
Banana peel powder	15 gr

**Procedure**

Peel the bananas. Place the peel in the oven and bake at 180°C for 15-20 minutes. Once cold, reduce to powder. In HotmixPRO GASTRO, bring the milk with the sugars to a boil. Cool to 4°C in HotmixPRO Breeze at speed 1F. Blend the mixture with the banana and cream. Emulsify well. Stir in the banana powder. Pour into the beaker and blast chill.

**Notes**

Pairing with chocolate or exotic fruit desserts.





# Ginger Gelato



PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

2

**Ingredients**

Whole milk	354 gr
Cream uht 35%	40 gr
Sugar	40 gr
Dextrose	5 gr
Egg yolk	90 gr
Glucose powder	10 gr
Fresh ginger juice	45 gr
Neutral	1 gr
Grated lemon peel	6 gr

**Procedure**

Mix the sugars with the neutral. In HotmixPRO bring the milk with the sugars and lemon peel to a boil. Add the egg yolk and ginger juice and mix well by cooling to 4°C in HotmixPRO Breeze at speed 1F. Settle in the refrigerator for at least 8 hours. Emulsify, pour into a beaker and blast chill.

**Notes**

Perfect with dark chocolate desserts.





# Aged Rum Gelato

**PROGRAM****P2****AIR****NO AIR****DESCENT SPEED****4****Ingredients**

Cream uht 35%	550 gr
Whole milk	100 gr
Yolk	150 gr
Low-fat milk powder	30 gr
Neutral	5 gr
Sugar	120 gr
Glucose powder	50 gr
Inulin	30 gr
Aged rum	50 gr
Vanilla stick	1 gr

**Procedure**

Pasteurise the milk, sugars, neutral and vanilla in HotmixPRO GASTRO at 85°C. Add the egg yolks and cream. Cool to 4°C in HotmixPRO Breeze at speed 1F, then add the rum. Settle in the fridge for at least 8 hours. Emulsify, pour into a beaker and blast chill.

**Notes**

Pair with dark chocolate, hazelnut-based desserts, strudel and cakes made with apples or pears. It's also perfect with vanilla and chestnut-based desserts.





# White-Rose-Peach

Plated Dessert

(yoghurt creamy, peach sphere with liquid lychee heart, basil and raspberry sorbet)

# Raspberry, lychees and pink sorbet

## PROGRAM

P2

AIR

AIR  
PRESS

DESCENT SPEED

3

## Ingredients

Lychee pulp	350 gr
Raspberry pulp	200 gr
Rose water	15 gr
Dry glucose	130 gr
Sucrose	80 gr
Inulin	60 gr
Water	165 gr
Neutral	4 gr

## Procedure

In HotmixPRO GASTRO heat water, one part lychee pulp with dry glucose and neutral. Add the remaining sugars, mix and bring to 60°C. Add the remaining pulps and cool to 4°C in HotmixPRO Breeze to speed 1F mixing well. Add the rose water and mix. Then pour into the appropriate beaker and blast chill.

## Notes

Pairing with the plated dessert WHITE-ROSE-PEACH.

# Yoghurt creamy

## Ingredients

Cream	154 gr
White chocolate	210 gr
Greek yoghurt	182 gr

## Procedure

Boil the cream and create an emulsion with the chocolate melted at 45°C, pouring the cream over the chocolate in several batches. Finally, pour in the yoghurt and mix.

# Peach namelaka

## Ingredients

Peach pulp	100 gr
Food gelatine	5 gr
Water for gelatine	25 gr
White chocolate	165 gr
Cream	200 gr

## Procedure

Rehydrate the gelatine with its water. Bring the peach pulp to a boil, add the gelatine. Pour the liquid over the chocolate and create an emulsion. Lastly pour in the cold liquid cream.

# Lychee and rose liquid heart

## Ingredients

Lychee pulp	200 gr
Raspberry pulp	20 gr
Rose water	5 gr
Sugar	20 gr
Glucose	10 gr

## Procedure

Heat raspberry pulp with sugar and glucose. Add the lychee pulp and rose water. Pour and freeze.

# Basil sponge cake

## Ingredients

Whole eggs	180 gr
Yolk	60 gr
Sugar	138 gr
Rice starch	15 gr
Corn starch	63 gr
Pure almond paste	50 gr
Lime peel	5 gr
Basil chlorophyll	10 gr

## Procedure

Mix all ingredients, strain and pour into a siphon. Load with 3 cream capsules. Siphon into a plastic cup and cook in the microwave 25-30 seconds at medium power

## Decoration

- ✓ Micro green
- ✓ Fresh raspberries
- ✓ Nectarine
- ✓ Frosted rose petals





# Violet

Plated Dessert



# Raspberry and red turnip sorbet

## PROGRAM

P3

AIR

AIR  
FLOW

DESCENT SPEED

4

## Ingredients

Raspberry pulp 10% sweetened	320 gr
Red turnip extract	50 gr
Water	134 gr
Glucose powder	28 gr
Sugar	66 gr
Inulin	12 gr
Neutral	1 gr

## Procedure

Extract the juice from the red turnip and add it to the raspberry pulp. Mix the sugars with the neutral. In HotmixPRO GASTRO, bring the water and sugars to a boil with the neutral. Add the raspberry and red turnip pulp and mix. Cool to 4°C in HotmixPRO Breeze at speed 1F mixing well. Then pour into the appropriate beaker and blast chill.

## Notes

Pairing with VIOLET plated dessert.

# Raspberry and cassis jelly

## Ingredients

Raspberry pulp	300 gr
Cassis juice	200 gr
Sugar	70 gr
Agar agar	3 gr
Gelatine	6 gr
Water for gelatine	30 gr
Lime zest	

## Procedure

Rehydrate the gelatine. Bring the juices to a boil with the sugar, agar and lime zest. Cook for three minutes. Add the gelatine. Pour a 1 mm thin layer on a silpat. Let it cool down.

# Whipped vanilla ganache

## Ingredients

UHT cream	170 gr
Glucose	38 gr
White chocolate	245 gr
Vanilla	1 nr
UHT cream	338 gr

## Procedure

Boil the 170 gr cream and vanilla pods, leave to infuse for 30 minutes. Strain the mixture, add glucose and bring back to a boil. Pour on the 45°C white chocolate, emulsify, pour in the 338 gr cold liquid cream. Emulsify and refrigerate for at least 12 hours. The next day whip to texture.

## Vanilla sablé

### Ingredients

Weak flour 160 W	250 gr
Butter	150 gr
Grated lemon peel	2 nr
Vanilla	1 nr
Salt	1 gr
Yolks	50 gr
Icing sugar	100 gr

### Procedure

Mix the egg yolks with the sugar. Cut the butter into cubes and start sanding with the flour. Combine the flavourings. Finally, add the egg yolk and sugar mixture. Place the dough between 2 sheets of acetate and roll it out to 2 mm thickness. Refrigerate for 12 hours. Bake at 165°C.

## Strawberry-raspberry fruit salad

### Ingredients

Strawberries	300 gr
Raspberries	200 gr
Sugar	70 gr
Basil	
Mint	
Lime	

### Procedure

Roughly chop the strawberries, add the raspberries cut in half and the sugar. Chop the basil and 1 mint leaf. Add the lime zest. Stir and let it rest.

## Decoration

✓ Red and purple Microgreen





# Chocolat

Plated Dessert

# Truffle Gelato

## PROGRAM

P2

AIR

AIR  
FLOW

DESCENT SPEED

4

## Ingredients

Whole milk	375 gr
Cream uht 35%	90 gr
Low-fat milk powder	23 gr
Glucose powder	9 gr
Invert sugar	15 gr
Dextrose	30 gr
Neutral	3 gr
White chocolate	113 gr
White truffle oil	4 gr
Grated white truffle	to taste

## Procedure

In HotmixPRO GASTRO, bring the milk with the sugars and neutral to 85°C. Pour over the chocolate. Add the cream and truffle. Cool to 4°C in HotmixPRO Breeze at Speed 1F. Settle overnight in the refrigerator. Mix, pour into the beaker and blast chill.

## Notes

Pairing with CHOCOLATE plated dessert.

# Cocoa tile

## Ingredients

Sugar	166 gr
Eggs	83 gr
Medium strength flour	72 gr
Cocoa	18 gr
Salt	2 gr
Butter	83 gr
Milk	83 gr

## Procedure

Mix the eggs with the sugar in a planetary mixer until whitened. Add the sifted flour, cocoa and the salt. Add the milk and finally the melted butter. Refrigerate 24 hours. The next day roll it out and bake at 170°C for 4-5 minutes.

# Chocolate creamy

## Ingredients

UHT cream	165 gr
Whole milk	350 gr
Icing sugar	45 gr
Pectin x 58	3 gr
Egg white	100 gr
70% dark chocolate	215 gr

## Procedure

Boil cream and milk. Pour in sugar and pectin. Bring to a boil and cook for 2 minutes. Add the egg white and cook at 82°C. Pour over the chocolate and create the emulsion. Pour and allow to crystallise overnight.

# Cocoa and salt sablé

## Ingredients

Butter	112 gr
Sugar	38 gr
Raw sugar	90 gr
Salt	5 gr
Medium strength flour	130 gr
Cocoa	22 gr
Sodium bicarbonate	2 gr

## Procedure

Stir together the sugar and butter, until reaching a sandy compound. Combine all the remaining ingredients. Reduce to powder.



# Whipped chocolate ganache

## Ingredients

Cream	225 gr
Glucose syrup	25 gr
Invert sugar	25 gr
55% chocolate	210 gr
Cream	485 gr
Vanilla	n° 1/2 gr

## Procedure

Bring the first cream with the vanilla and sugars to a boil. Pour over the chocolate and create an emulsion. Add the liquid cream while mixing. Allow to crystallise overnight. Whip it.

# Crispy cocoa puff pastry

## Ingredients

Melted sugar	250 gr
Glucose syrup	125 gr
Isomalt	125 gr
Cocoa nibs	25 gr

## Procedure

Bake the melted sugar and glucose at 140°C, add isomalt and bake at 155°C. Pour into a silpat and cool. Place in a HotmixPRO mixer powerful blender and mix with cocoa. Using a fine sieve, sprinkle on a silpat and bake in the oven at 130-150°C.

# Chocolate cake

## Ingredients

Eggs	250 gr
Invert sugar	75 gr
Sugar	125 gr
Almond powder	75 gr
Weak flour	120 gr
Cocoa	25 gr
Baking powder	7 gr
Cream	120 gr
Liquid butter	85 gr
Rum	50 gr

## Procedure

Mix eggs, sugar, almond powder. Add the sifted flour, cocoa and baking powder. Add the liquid butter, cream and rum. Strain and bake at 160°C for 15 minutes.

A chef in a white uniform and tall hat stands on a beach. The background features a sandy beach with several blue lounge chairs and white umbrellas. A wooden boardwalk with blue and white stripes runs along the beach. The chef has his arms crossed and is wearing a watch on his left wrist.

Fabio Mauro Tommaso Gallo

## Fabio Mauro Tommaso Gallo

Fabio Mauro Tommaso Gallo, born in Bisceglie in 1979. After attending the Hotelier Institute, I began my career with various experiences both in Italy and abroad before settling permanently in Rimini, where I worked for years in a Catering & Banqueting company, collaborating with other local businesses. I am currently the owner of Ristorante Oltre in Rimini, where I propose my idea of cuisine based on a careful search for seasonal and local products with a work ethic aimed at the least possible waste, ranging from the vegetable world to fish, to which I am particularly attached.

Since 2021 I have been a member of the Italian National Chefs' Association in the Events Department, a goal I reached after achieving important results in cooking competitions at both national and international level. The desire to always keep me up to date with the latest news in the culinary world drives me to continuous experimentation and research at 360°, starting from the study of raw materials, especially those that are sometimes neglected or forgotten, trying to enhance their culinary potential also with the help of technology. Hence my particular interest in Easy GIAZ. The original idea was to use it for the creation of vegetable-based sorbets and ice creams to go with my menu but using it I find out its innumerable potentialities and the wide range of programmes, discovering a machine perfectly able to adapt to the working needs of its users. This was the feature that made me fall in love with it, because I didn't have to modify my recipes but simply understand which programme was most suitable for the result I wanted to achieve.



Salted Codfish  
and Polenta Chips

# Salted Codfish

PROGRAM

WHIP

AIR

AIR  
PRESS

REPEAT

2

## Ingredients

Flavoured milk (1 garlic clove, 2 juniper berries, 2 cloves, 1 bay leaf)	1 L
Cod pulp	400 gr
Sunflower seed oil	100 gr
Cod cooking liquid	50 gr
Salt and white pepper	to taste

## Procedure

Bring the milk with the herbs to a boil. Debone and skin the codfish and cut it into chunks. Immerse it in the milk and cook for about 15 minutes. Check the cooking. Drain the cod and place everything in a beaker with oil and cooking liquid. Process with Easy GIAZ. Place in the blast chill.

# Polenta chips

## Ingredients

Pre-cooked polenta	100 gr
Cod cooking liquid	400 gr

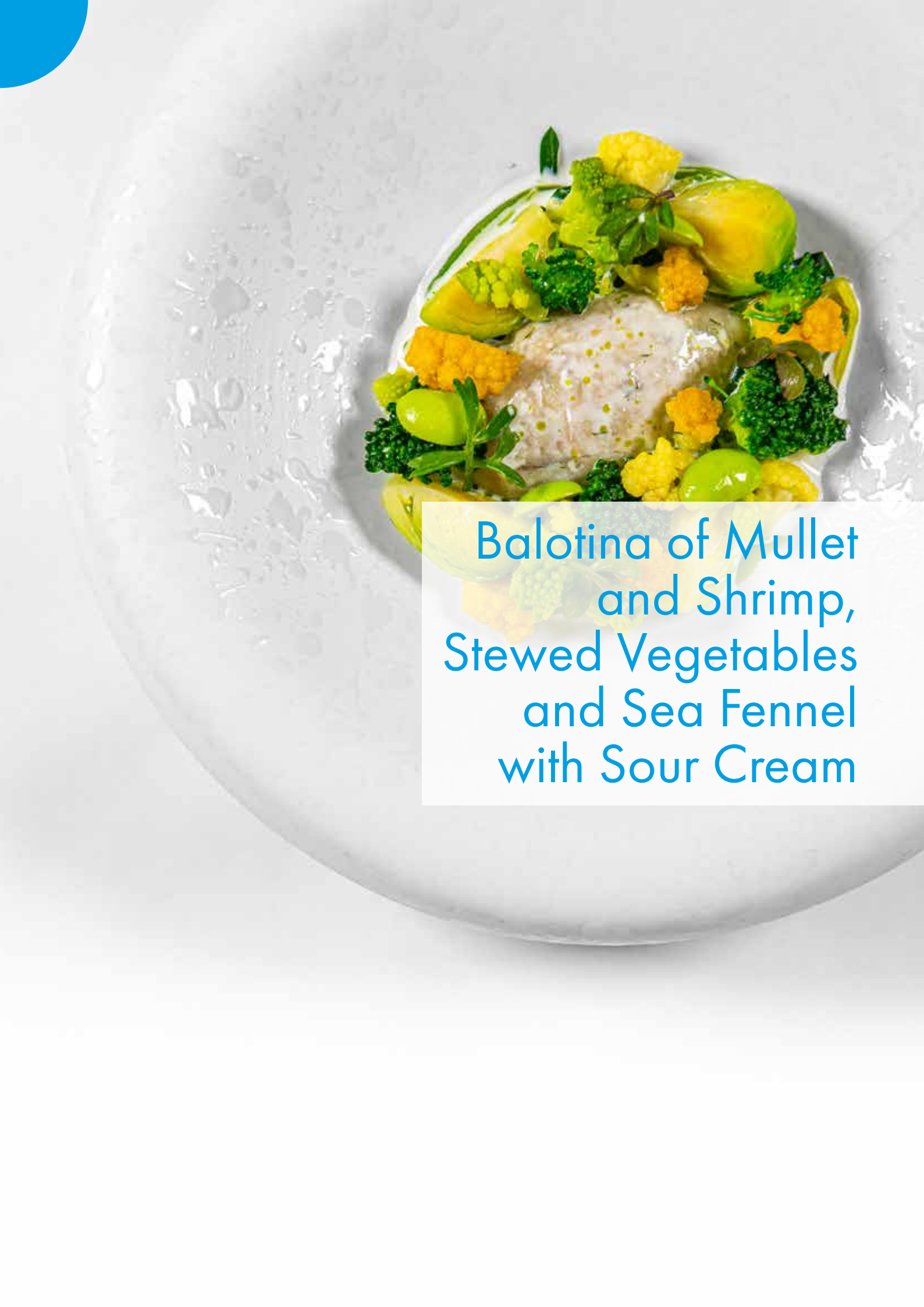
## Procedure

Create a simple polenta, spread it while is still hot on a silpat mat and bake in the oven at 160°C until dry.

## Decoration

An extremely traditional dish that requires no special additions other than a drizzle of evo oil on the chips and a grinding of black pepper.





Balotina of Mullet  
and Shrimp,  
Stewed Vegetables  
and Sea Fennel  
with Sour Cream

# Balotina of mullet and shrimp

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Mullet pulp	600 gr
Dill	15 gr
Lemon peel	15 gr
Shelled shrimp tails	8 nr
Egg white	50 gr
Salt and pepper	to taste

## Procedure

Place all ingredients except shrimps in a previously chilled beaker.

Process with Easy GIAZ.

Create our balotines using quenelle moulds by inserting the shrimp tails in the centre. Freeze for demoulding. Steaming at 54°C for 15'.

# Sour cream

## Ingredients

Cream	200 gr
Lemon juice	25 gr
Thyme sprig	1 gr
Salt and pepper	to taste

## Procedure

Heat the cream with the thyme and let it cool down.

Incorporate the lemon juice, season with salt and pepper.

# Stewed vegetables

## Ingredients

Mixed cauliflowers	200 gr
Brussels sprouts	100 gr
Roman cabbage	100 gr
Savoy cabbage	100 gr
Thyme, oil, salt and pepper	to taste

## Procedure

Blanch the vegetables separately in salted water and then sauté them together in a pan with oil and thyme. Season with salt and pepper.

## Decoration

Other types of vegetables can be used depending on the season.

Finishing this dish only requires the use of a few sprigs of sea fennel and a few drops of essential oil.





Beurre Blanc  
with Valdobbiadene

# Reduction

## Ingredients

Prosecco	
Valdobbiadene	400 gr
White balsamic vinegar	50 gr
Bay leaf	1 nr
Juniper berries	2 nr
Cloves	2 nr
Thyme sprig	1 nr
Green peppercorns	10 nr
Shallot	1 nr

## Procedure

Put all the ingredients in a saucepan and on low heat reduce them in half.

Let it rest for a few hours and filter.

# Prosecco gelato

## Step1

PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Step2

PROGRAM

P2

AIR

AIR  
PRESS

SPEED

4

REPEAT

1

## Ingredients

Cream	400 gr
Reduction of	
Valdobbiadene Prosecco	200 gr
Butter	100 gr
Guar flour	2 gr
Wildflowers honey	30 gr

## Procedure

Heat cream, reduction and honey to 82°C.

Then add the butter and guar flour.

Process with Easy GIAZ (Step 1)

Place in the freezer.

Process with Easy GIAZ (Step 2)

# Tartare

## Ingredients

Red prawn tails	200 gr
Lemon peel	10 gr
Ground green pepper	3 gr
Chopped dill	10 gr

## Procedure

Create the tartare, cup and blast chill for serving.

## Decoration

Before serving, complete the dish with herbs and evo oil.

This preparation does not have the consistency of real ice cream, but serves as a topping for our dish. It goes well with both shellfish and white meats requiring a pungent acidity.



Pink Prawn  
Crispy Bonbons

# Pink prawn bon bons

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Peeled and deveined pink prawns	400 gr
Wild fennel	15 gr
Lime peel	10 gr
Salt and pepper to taste	to taste

## Procedure

Keep a beaker in the freezer for a few hours before starting this process. Place all ingredients in the beaker. Process with Easy GIAZ. Spread the mixture into the moulds.

# Breadcrumbs

## Ingredients

Bisque	100 gr
Hydrated isinglass	2 gr
Crumbled cornflakes	200 gr

## Procedure

Bring the bisque and isinglass onto the heat at 45°C. Unmould the tartare and use this liquid at 30°C to glaze the frozen product.

# Bisque sauce

## PROGRAM

CUT

CUT

FINE

AIR

AIR  
PRESS

REPEAT

1

## Ingredients

Filtered bisque (made from leftover shrimp)	200 gr
Guar flour	2 gr
Mayonnaise	50 gr

## Procedure

Process with Easy GIAZ according to the parameters indicated.

## Decoration

Create a finger food and decorate with a sprig of bisque sauce and wild fennel.



Bugs Bunny

# Carrot panna cotta

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Boiled carrots with herbs (cloves, bay leaves, juniper)	300 gr
Soya milk	300 gr
Raw sugar	100 gr
Isinglass	5 gr.

## Procedure

Bring milk and sugar to a boil, add the soaked isinglass and lastly the carrots.

Transfer to a beaker.

Process with Easy GIAZ.

Place the mixture in moulds and blast chill to +3°C.

# Carrot gel

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Boiled carrots	300 gr
Carrot gel	50 gr
Guar flour	3 gr
Salt, pepper	to taste

## Procedure

Process with Easy GIAZ according to the parameters indicated.

# Earth

PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Toasted wholemeal bread	100 gr
Bitter cocoa	10 gr
Dehydrated black olives	100 gr

## Procedure

Process with Easy GIAZ according to the parameters indicated.

## Decoration

Toasted wholemeal bread croutons and a few boiled soya pods. Use yarrow blooms.





Bisque Frozen Cream,  
Puffed Mozzarella  
and Cold Shellfish Soup

# Bisque frozen cream

Step 1 PROGRAM	Step 2 PROGRAM
CUT	P2
CUT	AIR
FINE	AIR FLOW
AIR	SPEED
NO AIR	4
REPEAT	
1	

## Ingredients

Bisque	200 gr
Cooked tomato puree	200 gr
Fresh cream	200 gr
Cream cheese	50 gr
Agar	6 gr
Fresh basil leaves	10 nr

## Procedure

Blanch and cool the basil. Bring the bisque and tomato with agar to a boil. Whisk the mixture, pour into a beaker and blast chill. Add cream, cream cheese and basil leaves to the mixture. Process with Easy GIAZ (Step 1) Freeze. Process with Easy GIAZ (Step 2).

# Puffed mozzarella

## Ingredients

100 g mozzarella	1 nr
------------------	------

## Procedure

Cut the mozzarella into 4 and soften each piece in the microwave simulating spinning. Charge a siphon with a double charge. Wrap the mozzarella around the spout and siphon gently. Create the spheres.

# Shellfish Soup

## Ingredients

Squills	2 nr
Pink prawns	4 nr
Shrimp prawns	2 nr
Red prawns	2 nr
Salt and white pepper	to taste
Basil oil	

## Procedure

Peel and devein the crustaceans, which have been previously blast chilled.

## Decoration

A really fresh dish very customizable. The highest quality of the ingredients plays a key role in this recipe.



Sweet Beetroot,  
Rice and Alchermes

# Beetroot gelato

Step1 PROGRAM	Step2 PROGRAM
<b>CUT</b>	<b>P3</b>
CUT	AIR
<b>FINE</b>	<b>AIR PRESS</b>
AIR	SPEED
<b>AIR PRESS</b>	<b>6</b>
REPEAT	REPEAT
<b>1</b>	<b>1</b>

## Ingredients

Cleaned fresh beetroot	200 gr
Salt, pepper	to taste
Bay leaf	1 nr
Fresh cream	200 gr
Milk	100 gr
Blueberry juice	100 gr
Honey	100 gr
Tabasco drops	3 nr
Agar	4 gr

## Procedure

Vacuum-pack the beetroot seasoned with salt and pepper. Cook at 80°C for 3 hours. Bring the cooked beetroot to a boil with cream, milk, honey and agar. Process with Easy GIAZ (see Step 1). Open the beaker and add the blueberry juice and Tabasco. Blend the mixture and freeze. At the time of service, process with Easy GIAZ (see Step 2).

# Rice wafer

PROGRAM
<b>CUT</b>
CUT
<b>FINE</b>
AIR
<b>NO AIR</b>
REPEAT
<b>2</b>

## Ingredients

Carnaroli rice	100 gr
Water	300 gr
Beet juice	100 gr

## Procedure

Bring the mixture to a boil and continue the cooking over a low heat until the liquid is absorbed. Transfer the mixture into a beaker. Process with Easy GIAZ. Spread the mixture on silpat and dry at 80°C for 5 hours.

# Alchermes gel

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Alchermes	100 gr
Agar	2 gr
Water	30 gr

## Procedure

Bring the mixture to a boil and whisk. Transfer the mixture into a beaker and blast chill to +3°C. Process with Easy GIAZ.

## Decoration

We can dress the ice cream in moulds and freeze it.





360° Fennel

# Fennel gelato

## PROGRAM

P3

AIR

AIR  
PRESS

SPEED

5

REPEAT

1

## Ingredients

Milk	400 gr
Cream	100 gr
Fennel centrifugate	200 gr
Fennel seed	20 gr
Stabiliser for sorbet	8 gr
Condensed milk	30 gr
Glucose	50 gr

## Procedure

Bring the milk, cream, centrifugate and seeds to a boil. Let it rest for 24 hours at +3°C. Then sieve and heat the mixture to 65°C by adding the condensed milk, glucose and stabiliser. Blast chill. Process with Easy GIAZ.

# Fennel confit

## Ingredients

Syrup 1:1 with star anise and white peppercorns	100 gr
Fennel slices	200 gr

## Procedure

Vacuum-pack all ingredients and cook at 85°C for 15'. Drain the mixture and serve.

# Fennel salad

## Ingredients

Fennel	1 nr
--------	------

## Procedure

Cut the fennel very thin and leave in cold water for 2 hours.

## Decoration

Use the leftovers of fennel to create centrifuges and consider fennel inflorescences as a decorative element. We can also make a powder from them to enrich our dish.





Cauliflower and  
Almond Milk Gelato  
with Chamomile Gel

# Cauliflower and almond milk gelato

Step 1 PROGRAM	Step 2 PROGRAM
<b>CUT</b>	<b>P3</b>
CUT	AIR
<b>FINE</b>	<b>AIR PRESS</b>
AIR	SPEED
<b>AIR PRESS</b>	<b>5</b>
REPEAT	REPEAT
<b>2</b>	<b>1</b>

## Ingredients

Cleaned cauliflower	300 gr
Almond milk	300 gr
Bay leaf	1 nr
Isinglass	7 gr
Honey	50 gr
Almond paste	50 gr
Salt and pepper	to taste

## Procedure

Season the cauliflower, vacuum-pack it together with the milk and bay leaf, cook at 85°C for 40'.

Open the bag, remove the bay leaf and insert the rehydrated isinglass, honey and almond paste.

Process with Easy GIAZ (Step 1). Blast chill.

At the time of service process with Easy GIAZ (Step 2).

# Chamomile gel

PROGRAM
<b>CUT</b>
CUT
<b>FINE</b>
AIR
<b>NO AIR</b>
REPEAT
<b>2</b>

## Ingredients

Chamomile infusion	100 gr
Agar	2 gr

## Procedure

Bring the infusion to a boil with the agar, whisk the mixture and place in a beaker, cool down to +3°C. Process with Easy GIAZ.

Place the mixture in a pastry bag.

## Decoration

Recreate the shape of a cauliflower with thinly sliced raw cauliflower florets and complete with roasted almond fillets and a few spikes of chamomile gel.





Fish and Shellfish Dumplings

# Dumplings

PROGRAM

CUT

CUT

FINE

AIR

AIR  
PRESS

REPEAT

1

## Ingredients

Whole milk	250 gr
Butter	100 gr
Flour	150 gr
Grated Parmesan cheese	70 gr
Eggs	300 gr
Salt, white pepper	to taste

## Procedure

Bring the milk and butter to a boil, stirring with a whisk.  
Add the flour and finally the Parmesan cheese, salt and pepper.  
Transfer everything into a beaker and add the eggs. Process in Easy GIAZ. Cook the dumplings in plenty of salted water. Drain and place on a plate.

# Condiment

PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Tomato pulp	400 gr
Fish fumet	200 gr
Garlic cloves	2 nr
Basil, olive oil, salt and pepper	to taste
Shelled mussels	100 gr
Shelled clams	100 gr
Mullet fillets	10 nr
Squid	4 nr

## Procedure

Create a tomato concentrate using a base with garlic, oil and basil.  
Add the tomato and fish fumet and reduce. Season with salt and pepper.  
Process with Easy GIAZ.  
The consistency of this sauce must be thick. Open the mussels and clams in a pan with garlic.  
Shell them and remove their water.  
Pan fry the red mullet and squid with oil and a clove of garlic and leave them apart.

## Decoration

Reuse all the fish leftovers to create a fumet that will be used to enrich our tomato sauce. We recommend using only seasonal fish to create a better flavour.





# Butter and Risotto

You can create flavoured butters to make every risotto unique. But not only that...

# Shallot and lemon whipped butter

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Butter	500 gr
White wine	300 gr
Vinegar	100 gr
Lemon peel	1 nr
Bay leaf	1 nr
Juniper berries	2 nr
Shallot	1 nr

## Procedure

In a saucepan, put wine, vinegar, lemon, bay leaf, juniper and shallot.

Bring to a boil and reduce.

Chill a beaker in the freezer and add the reduction and butter in chunks.

Process with Easy GIAZ.

Recompact the resulting dough and refrigerate at +3°C.

## Decoration

Use this preparation as needed. We can use it not only for stirring risotto, but for all dishes that require a special flavour.





Fish Cappelletto

# Cappelletto

## Ingredients

Eggs	2 nr
00 flour	120 gr
Remilled semolina	80 gr

## Procedure

Create an egg pasta. Let it rest for about an hour and then roll it out very thin.

# Stuffing

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Deboned fish cut in coarsely pieces	400 gr
Ricotta	100 gr
Parsley	20 gr
Grated lemon	10 gr
Grated Parmesan cheese	50 gr
Salt and white pepper	to taste

## Procedure

Chill a beaker in the freezer. Fill it with ingredients.

Process with Easy GIAZ. Create the classic Cappelletto.

# Condiment

## Ingredients

Fish broth made from leftovers	1 L
Fish fillets cut in small pieces	300 gr
Vegetables to taste	300 gr

## Procedure

Blanch the vegetables in salted water and keep aside. Cook the cappelletti in the salted broth and arrange on the plate with fish and vegetables. Serve by pouring the hot broth directly onto the plate.

If the fish is cut very small, it does not need cooking, the heat of the broth is enough.

## Decoration

Complete the dish with a drizzle of olive oil.





# My Childhood

(Fava Bean and Evo Oil Gelato,  
Chicory and Sautéed Field Herbs)

# Fava bean cream

## Ingredients

Dried and peeled fava beans	200 gr
Water	800 gr
Sliced raw potatoes	50 gr
Oil, salt and black pepper	to taste
Bay leaf	1 nr

## Procedure

Cook all ingredients over a gentle heat until fully cooked. The end result should be a smooth cream.

# Fava bean gelato

## Step 1

PROGRAM

CUT

CUT

FINE

AIR

AIR PRESS

REPEAT

2

## Step 2

PROGRAM

P3

AIR

AIR PRESS

SPEED

5

REPEAT

1

## Ingredients

Fava bean cream	300 gr
Fresh cream	100 gr
Mascarpone	100 gr
Olive oil	50 gr
Xanthan	3 gr

## Procedure

Place all ingredients in a beaker. Process with Easy GIAZ (Step 1). Place in the blast chill.

Process with Easy GIAZ (Step 2).

# Sautéed herbs

## Procedure

Wash the chosen herbs, blanch them in salted water in order to lose the bitterness. Pan fry quickly with oil, garlic, salt and pepper.

## Decoration

A dish that has its origins in Apulian peasant cuisine. As a child, I always remember that I could never eat it, as the herbs were so bitter. The technique of blanching them is very good, but if that is not enough, we can add chard and spinach with our herbs to make them gentler. Final decoration has to be a good drizzle of raw evo oil.





# My Parmigiana

# Aubergine puree

## Ingredients

Fresh aubergines	600 gr
Bay leaves, salt, pepper and olive oil	to taste

## Procedure

Season the whole aubergines with the herbs, make little holes and wrap them in foil (papillote-like). Bake at 180°C for 50'. Divide the aubergines (still-warm) in half and scrape out the pulp with a spoon. Save the peel and keep it aside.

# Aubergine gelato

## Step 1

PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Step 2

PROGRAM

P3

AIR

AIR  
PRESS

SPEED

6

REPEAT

2

## Ingredients

Aubergine puree	300 gr
Egg yolk	80 gr
Milk	300 gr
Raw sugar	50 gr
Grated Parmesan cheese	100 gr
Blanched and cooled basil leaves	10 gr
Isinglass	6 gr

## Procedure

Bring the milk to 80°C, whisk in the eggs and sugar and create a custard. Add all the other ingredients off the heat. Process with Easy GIAZ (Step 1). Blast chill. Process with Easy GIAZ (Step 2).

# Tomato Soup

## Ingredients

Tomato mix	300 gr
Basil leaves	3 nr
Olive oil, salt and black pepper	to taste

## Procedure

Cut and season the tomatoes.

# Aubergine powder

## Procedure

Lay out the cooked aubergine peels and dehydrate in HotmixPRO Dry at 50°C for 12 hours. Crumble as needed.

# Parmesan cheese chips

## Procedure

Spread grated Parmesan very thinly on silpat and bake at 180°C for 10/12'.  
Let it coll down.

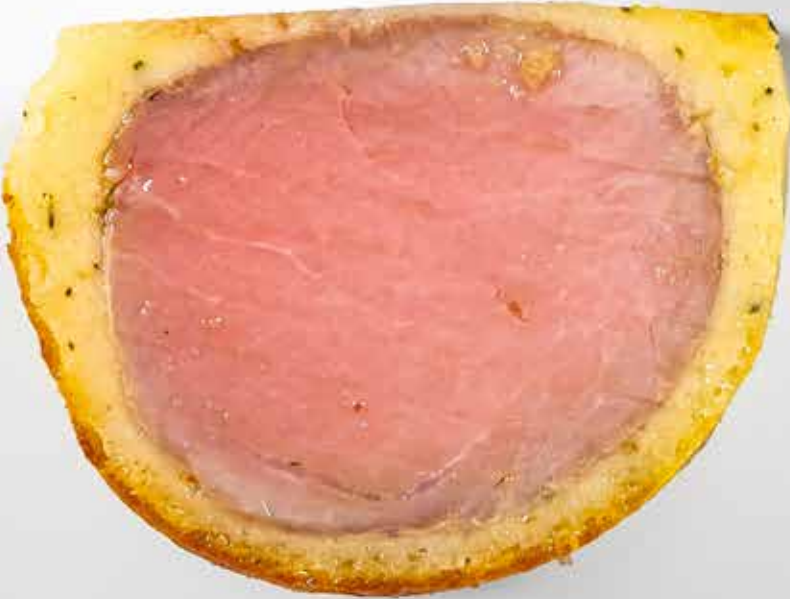
## Decoration

We wanted to recreate one of the great classics of Italian cuisine in a more summery key.  
Finish the dish with the basil oil and a few fresh basil leaves.





Piglet in Crust



sumisura

# Piglet

## Ingredients

Piglet's filet	400 gr
Aromatic salt (see related recipe)	40 gr
Aromatic bouquet (laurel, sage, rosemary)	1 nr

## Procedure

Vacuum-pack everything and bake at 50°C to the core.

# Crust

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

White loaf bread	200 gr
Grated Parmesan cheese	200 gr
Creamed butter	200 gr
Dried thyme	20 gr

## Procedure

In a beaker, combine all ingredients. Process with Easy GIAZ. Remove the mixture and spread on silpat to a thickness of 3 millimetres. Blast chill. Dab the meat and roll it up with the mixture. Place in the oven at 200°C for 15/16' until you get a golden crust.

## Decoration

You can customize this breadcrumb as you like, either by varying the type of bread or the variety of herbs. Serve piping hot.





## Adriatic Fish Mosaic and Small Vegetables

# Adriatic fish mosaic

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

White fish pulp	400 gr
Shrimp tails	50 gr
Striped mullet fillets	50 gr
Red prawn tails	50 gr
Mullet fillets	50 gr
Meat glue	15 gr
Dill and wild fennel	20 gr
Vegetables (celery, carrots, courgettes) in brunoise	100 gr
Peeled green pistachios	10 gr
Salt and white pepper	to taste

## Procedure

Blanch the vegetables in salted water, cool and dry carefully.

In a previously chilled beaker place the fish pulp, herbs, salt pepper and meat glue. Process with Easy GIAZ. Transfer the mixture into a bowl, incorporate the small vegetables and all the coarsely chopped fish.

Compose our mosaic. Let the mixture rest for 12 hours.

Portion the terrine and steam at 50°C for 10'.

# Tangerine gel and Martini dry

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Tangerine juice	200 gr
Agar	2 gr
Dry Martini	10 gr

## Procedure

Bring the juice with the agar to a boil by whipping the mixture.

Remove from the heat and add the dry Martini.

Blast chill to solidify the mixture.

Process with Easy GIAZ.

## Decoration

We recommend to use very fresh fish because the it must be dry to create the mosaic. Enrich the dish with some fresh herbs.





Castelmagno Cheese Mousse  
and Caramelised Figs

# Castelmagno cheese mousse

<b>Step 1</b> PROGRAM	<b>Step 2</b> PROGRAM
<b>CUT</b>	<b>WHIP</b>
CUT	AIR
<b>FINE</b>	<b>AIR PRESS</b>
AIR	REPEAT
<b>NO AIR</b>	<b>1</b>
REPEAT	
<b>2</b>	

**Ingredients**

Castelmagno	300 gr
Mascarpone	100 gr
Cream	200 gr
Isinglass	6 gr
Salt	5 gr
White pepper	5 gr

**Procedure**  
Heat the cream to 70°C and melt the previously soaked isinglass. Season with salt and pepper and place everything in a beaker with the other ingredients.  
Process with Easy GIAZ (Step 1).  
Blast chill at +3°C for at least 24 hours.  
Process with Easy GIAZ (Step 2).  
Mould the mixture.

# Parsley sponge

PROGRAM
<b>CUT</b>
CUT
<b>FINE</b>
AIR
<b>AIR PRESS</b>
REPEAT
<b>3</b>

**Ingredients**

Eggs	150 gr
Yolk	25 gr
Parsley leaves, lightly cooked and cooled	20 gr
Flour	120 gr
Parmesan cheese	30 gr
Salt and pepper	to taste

**Procedure**  
Place all ingredients in a beaker. Process with Easy GIAZ. Filter the mixture into a siphon, load 1 charge.  
Siphon the mixture into a glass beaker, filling it no more than halfway, and cook in the microwave 50'' at maximum power.

## Decoration

Use mushroom-shaped moulds recreating a forest with the help of a few peanuts, a few pieces of caramelised fig, some pieces of toasted wholemeal bread and a few wild herb sprouts or a few pieces of parsley sponge.





## Essential Oils

# Parsley oil

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Parsley leaves	100 gr
Olive oil	200 gr

## Procedure

Blanch the leaves in salted water and cool quickly. Blot well. Place in a beaker with the oil.

Process with Easy GIAZ. Filter the mixture if you prefer.

# Country oil

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Rosemary	100 gr
Sage	50 gr
Thyme	50 gr
Juniper berries	2 nr
Bay leaves	2 nr
Garlic clove	1 nr
Sunflower seed oil	300 gr

## Procedure

Peel all the herbs and place all the ingredients in a beaker. Process with Easy GIAZ. Place everything in the HotmixPRO GASTRO beaker and bring to 82°C. Filter and leave to decant for a few hours.

# Basil oil

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Basil leaves	200 gr
Spinach	100 gr
Grapeseed oil	200 gr

## Procedure

Freeze a beaker and place all the ingredients inside. Process with Easy GIAZ. Filter before use.



Cuttlefish Oreo

# Cheese and cuttlefish shortbread

PROGRAM

CUT

CUT

MEDIUM

AIR

AIR  
PRESS

REPEAT

2

## Ingredients

Creamed butter	140 gr
Egg	20 gr
Isomalt	8 gr
Flour	200 gr
Parmesan cheese	60 gr
Cuttlefish ink	5 gr
Dried thyme	2 gr

## Procedure

Put everything in a beaker. Process with Easy GIAZ. Roll out with flour to a thickness of 3 millimetres. Cup and leave to blast chill for 2 hours. Bake in a ventilated oven at 170°C for 12/15'.

# Cuttlefish stuffing

PROGRAM

CUT

CUT

FINE

AIR

AIR  
PRESS

REPEAT

2

## Ingredients

Raw cuttlefish (bodies only)	400 gr
Fresh cream	10 gr
Salt	15 gr
White pepper	10 gr

## Procedure

Leave the cuttlefish to soak for two hours in sparkling water at +3°C. Drain and blot well. Place all ingredients in previously chilled beaker. Process with Easy GIAZ. Cup the filling and freeze for at least 24 hours at -18°C.

## Decoration

A very aromatic shortbread that should be served cold, if you want you can add one herb leaf.

We recommend using the freshest raw material.





Panzanella, Vegetables  
and Pea Sauce

# Panzanella

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

3

## Ingredients

Breadcrumbs	400 gr
Ripe tomatoes	200 gr
Anchovy	1 nr
Basil	30 gr
Wild fennel	10 gr
Vinegar	20 gr
Olive oil	50 gr
Salt and black pepper	to taste

## Procedure

Put all the ingredients in a bowl by cutting and squeezing the tomatoes. Leave to rest for 30'. Place everything in a beaker. Process with Easy GIAZ. This mixture must be compact.

# Pea sauce

## PROGRAM

CUT

CUT

FINE

AIR

AIR  
PRESS

REPEAT

2

## Ingredients

Peas	600 gr
Olive oil	100 gr
Fine salt	5 gr
Xanthan	2 gr

## Procedure

Blanch the peas in salted water and cool them quickly. Place all ingredients in a beaker. Previously cooled. Process with Easy GIAZ.

# Vegetables

## Procedure

It is preferable to use seasonal vegetables. My suggestion is to use different cooking techniques to achieve different textures.

## Decoration

A dish that has its origins in the traditional cuisine of recycling, but at the same time is always up-to-date.

The different textures of vegetables play a key role.

A top-down view of three bright red, glossy sour cherries with stems, arranged on a white plate. The cherries are highly reflective, showing highlights from the light source. The stems are dark brown and have small, golden-brown dried floral parts at the top. A semi-transparent white rectangular box is overlaid on the right side of the image, containing the title text in a blue sans-serif font. A small blue circular graphic is visible in the top-left corner of the overall image.

## Chicken Liver Paté and Sour Cherries

# Chicken liver paté

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Chicken livers	500 gr
Shallot	1 nr
Bay leaf	1 nr
Juniper berries	2 nr
Butter	200 gr
Fresh cream	50 gr
Drained sour cherries	50 gr
Brandy	30 gr

## Procedure

Create a base with oil, shallot, bay leaf and juniper. Brown the livers on both sides, deglaze with brandy and cook them. Process with Easy GLAZ. Incorporate butter and cream into the mixture. Process again in the same way. Divide the mixture into spherical moulds, inserting a piece of black cherry in the centre. Freeze.

# Black Cherry icing

## Ingredients

Sour cherry syrup	100 gr
Water	150 gr
Vegetable gelatine	6 gr

## Procedure

Mix the mixture (cold) and bring to a boil. Glaze the liver spheres at a temperature of 30°C.

## Decoration

We can enrich our preparation by using dark chocolate to create a petiole to place on top of the spheres to simulate a real cherry.





Praline of Fish Liver,  
Cereals and  
Puffed Seeds

# Liver praline

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Mixed fish livers (no bluefish)	500 gr
Shallot	20 gr
Brandy	20 gr
Butter	200 gr
Fresh cream	50 gr
Bay leaf	1 nr
Juniper berries	2 nr
Oil, salt and black pepper	to taste

## Procedure

Create a base with shallot, oil, bay leaf and juniper. Brown the livers quickly on both sides and deglaze with brandy. Place the mixture in a beaker.

Process with Easy GIAZ. Add butter and cream in the beaker. Process again the same way.

Divide the mixture into the moulds and blast chill.

# Breadcrumbs

## Ingredients

Fish fumet	100 gr
Isinglass	2 gr
Roasted pumpkin seeds	50 gr
Puffed quinoa seeds	50 gr
Puffed rice	50 gr
Puffed spelt	50 gr

## Procedure

Heat the fumet and hydrated isinglass to 45°C. Glaze the livers at about 30°C and quickly coat it in the seed mix.

## Decoration

We can enrich this preparation with a dollop of mayonnaise and a chip of dehydrated shallots.





# Aromatic Salts

# Rosemary salt

PROGRAM

CUT

CUT

COARSE

AIR

NO AIR

REPEAT

1

## Ingredients

Cervia salt	400 gr
Rosemary	100 gr
Black peppercorns	20 gr

## Procedure

Place all ingredients in the beaker and process them with Easy GIAZ.

# Sage and pink pepper salt

PROGRAM

CUT

CUT

MEDIUM

AIR

NO AIR

REPEAT

1

## Ingredients

Cervia salt	400 gr
Sage	100 gr
Pink pepper	30 gr

## Procedure

Place all ingredients in the beaker and process them with Easy GIAZ.

# Citrus salt

PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

1

## Ingredients

Cervia salt	500 gr
Lemon, orange, lime peels	60 gr
White peppercorns	20 gr

## Procedure

Place all ingredients in the beaker and process them with Easy GIAZ.

# Turmeric salt

PROGRAM

CUT

CUT

MEDIUM

AIR

NO  
AIR

REPEAT

1

## Ingredients

Cervia salt	400 gr
Peeled thyme	50 gr
Green peppercorns	50 gr
Turmeric	20 gr
Fennel seed	20 gr


## Procedure

Place all ingredients in the beaker and process them with Easy GIAZ.

## Decoration

The possibility of balancing the salt and its grain size at your will, allows to obtain a product that can be used both as a finishing element and as a seasoning.



A top-down view of a white plate. A yellow sauce is drizzled in a curved line across the upper right portion of the plate. In the lower left, there is a small, round, light-colored bowl containing a mixture of finely chopped ingredients, including green herbs and what appears to be cucumber or onion, all resting in a yellow liquid. A semi-transparent white box with blue text is overlaid on the center of the image.

Semifreddo with White  
Pepper, Gin-Marinated  
Cucumber and Mint Tartare

# Milk infusion

## Ingredients

Milk	300 gr
White pepper berries	20 nr
Mint leaves	3 nr

## Procedure

Create an infusion by bringing all ingredients to 80°C. Let it rest at +3°C for at least 12 hours.

# Semifreddo with white pepper

## PROGRAM

P3

AIR

AIR  
PRESS

SPEED

5

## Ingredients

Cream	300 gr
Milk infusion	200 gr
Mascarpone	100 gr
Lime juice	20 gr
Gelatine	6 gr

## Procedure

Bring all ingredients to 82°C. Insert the previously soaked gelatine and blast chill. Process in Easy GIAZ. Divide the mixture into moulds and freeze.

# Gin-Marinated Cucumber Tartare

## Ingredients

Seedless cucumber tartare	200 gr
Green apple extract	50 gr
Honey	20 gr
Mint leaves	2 nr
Piece of star anise	1 nr
Crushed white pepper	to taste
Gin	20 gr

## Procedure

Vacuum-pack everything and leave to marinate for 12 hours.

## Decoration

An extremely aromatic dish that requires no special additions other than a fresh mint leaf and a drizzle of olive oil.





# Spoja of Cuttlefish

# Cuttlefish and artichoke spoja

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Fresh cuttlefish	1 Kg
Artichokes	2 nr
Garlic clove	1 nr
Bay leaf	1 nr
Parsley sprig	1 nr
Oil, salt, white pepper	to taste

## Procedure

Dissect the cuttlefish by separating the bodies from the head and save the liver. Clean and defibrate the bodies, cut them into pieces and place in previously chilled beaker. Season with salt and pepper. Process with Easy GIAZ. Spread the mixture between two very thin nylon sheets, cut them in discs and freeze.

Steam our discs at a temperature of 50°C for 5'. Clean the heads and cut them roughly. Create a base with bay leaves and a clove of garlic.

Pan fry the previously cleaned artichokes with the cuttlefish heads. Season with salt and pepper.

# Liver Sauce

## PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

2

## Ingredients

Cuttlefish liver	200 gr
Soy sauce	20 gr
Water	100 gr
Bay leaf	1 nr
Oil, salt and pepper	to taste

## Procedure

Pan fry the liver on both sides with oil, salt and pepper. Deglaze with soy sauce and water.

Let it reduce and place the mixture in a beaker.

Process with Easy GIAZ. Sift the mixture and serve hot.

## Decoration

Use liver sauce as a condiment without overdoing it. Every single part of the cuttlefish is processed. Serve the spoja hot.





# A Different Minestrone

Homage to Bottura

# Minestrone

PROGRAM

CUT

CUT

FINE

AIR

NO AIR

REPEAT

3

## Ingredients

Vegetables and pulses  
(carrot, celery, savoy cabbage,  
kale, cauliflower, Brussels  
sprouts, spinach, chard,  
potatoes, shallots,  
chickpeas, borlotti beans) 1 Kg  
Olive oil, salt  
and white pepper to taste

## Procedure

Create a minestrone starting with a nice base of celery, carrot and shallot. Start by cooking the pulses (soaked the night before), adding them to the base and covering them with water. After about 30' of cooking over high heat, add the other vegetables and finish cooking. The result should be a stew that is not too brothy. Process with Easy GIAZ (if the mixture is too liquid, boiled potatoes can be added).

# Powders

## Procedure

Thoroughly wash all vegetable leftovers and divide them by type. Place everything in HotmixPRO Dry at 60°C until completely dehydrated. Blend individually and keep the powders separated.

## Decoration

A dish that pays homage to one of Italy's greatest chefs while leaving room for everyone's imagination.



# Variation of Pumpkin and Fossa Cheese



# Pumpkin gelato

Step 1 PROGRAM	Step 2 PROGRAM
<b>CUT</b>	<b>P2</b>
CUT	AIR
<b>FINE</b>	<b>AIR PRESS</b>
AIR	SPEED
<b>AIR PRESS</b>	<b>4</b>
REPEAT	REPEAT
<b>2</b>	<b>1</b>

## Ingredients

Diced pumpkin	300 gr
Water	200 gr
Wildflowers honey	50 gr
Cinnamon flavouring and bay leaves	8 gr
Isinglass	150 gr
Fresh cream	150 gr
Mascarpone	100 gr
Grated Fossa cheese	50 gr

## Procedure

Cook the pumpkin with the water, cinnamon and bay leaf. Once cooked, incorporate the honey and previously soaked isinglass.

Place in a beaker and blast chill.

Incorporate all other ingredients.

Process with Easy GIAZ (Step 1).

Freeze.

Process with Easy GIAZ (Step 2).

Dress the mixture in moulds and freeze.

# Pumpkin slice

## Ingredients

Pumpkin slices	4 nr
Garlic clove	1 nr
Salt, black pepper and evo oil	to taste
Bay leaf	1 nr

## Procedure

Season the pumpkin slices and bake in a ventilated oven at 180°C for 40 minutes.

# Roasted pumpkin seeds

## Ingredients

Pumpkin seeds	100 gr
Water and salt	to taste
Lemon peel	1 nr

## Procedure

Slightly moisten the seeds with water, salt and break into pieces the lemon peel. Place in oven at 160°C for 7/8 minutes.

# Pumpkin chips

## Procedure

Cut the pumpkin into slices of about 3 millimetres and dehydrate in HotmixPRO Dry at 50°C for 18 hours.

## Decoration

Decorate with a few drops of aromatic country oil.

This monothematic idea can also be applied with other vegetables, creating different textures.



Wasabi Green

# Wasabi gelato

## PROGRAM

P3

AIR

AIR  
PRESS

SPEED

6

REPEAT

2

## Ingredients

Fresh cream	300 gr
Water	360 gr
Sugar	210 gr
Glucose	120 gr
Lemon juice	150 gr
Gelatine	3 gr
Spinach	100 gr
Dill	50 gr
Mint cocktail	20 gr
Wasabi	6 gr

## Procedure

Heat cream, water, sugar, glucose and lemon juice in a saucepan.

Add the previously soaked gelatine and allow the mixture to cool.

Once cold, mix the herbs, place them in the blast chiller.

Process with Easy GIAZ.

# Green powder

## Ingredients

Wild green radicchio	200 gr
Green tea leaves	50 gr

## Procedure

Dehydrate the herbs in HotmixPRO Dry at 80°C for 6 hours, mince the leaves until they are pulverised.

## Decoration

Use a fried rice wafer as a decorative element.

Enrich the dish with fresh field herbs.





## Honey an Shallot Yoghurt

# Yoghurt gelato

Step 1 PROGRAM	Step 2 PROGRAM
<b>CUT</b>	<b>P2</b>
CUT	AIR
<b>FINE</b>	<b>AIR PRESS</b>
AIR	SPEED
<b>NO AIR</b>	<b>5</b>
REPEAT	REPEAT
<b>1</b>	<b>1</b>

## Ingredients

Low-fat yoghurt	500 gr
Shallot cooking liquid	100 gr
Mascarpone	150 gr
Whole milk	100 gr
Stabiliser for ice cream	8 gr

## Procedure

Process all ingredients with Easy GIAZ (see Step 1). Place in the blast chiller. Process with Easy GIAZ (Step 2). Dress the product in moulds and store at -18°C.

# Confit shallot

## Ingredients

Cleaned shallot (medium-small)	200 gr
Honey	200 gr
Water	300 gr
Thyme sprig	1 nr
Green pepper berries	5 nr

## Procedure

Blanch the cleaned shallot in salted water. Transfer to a syrup created with honey, water, thyme and green pepper. Continue cooking for one hour on a low heat.

# Muesli bar

## Ingredients

Muesli	200 gr
White chocolate	50 gr
Cocoa butter	20 gr

## Procedure

Melt the cocoa butter in the microwave, add the white chocolate and melt. Then mix with muesli and spread to a height of 1 cm. Portion afterwards.

## Decoration

We can enrich our preparation with pearls of balsamic vinegar (Modena).





Tuber Soup

# Bread mousse

## PROGRAM

P3

AIR

AIR  
PRESS

SPEED

5

REPEAT

1

## Ingredients

Breadcrumbs	200 gr
Vegetable broth	200 ml
Fresh cream	100 gr
Boiled potato	100 gr
Butter	100 gr
Chopped shallot	30 gr
Salt, pepper, nutmeg	to taste

## Procedure

Pan fry the shallot with oil, brown the bread and deglaze with the broth.

Continue by adding cream, butter and the half-cooked potatoes.

Simmer for 10' and then transfer the mixture into a beaker.

Blast chill.

Process with Easy GIAZ.

# Tubers

## Procedure

Blanch 300 g of thinly cut tubers (to taste) in salted water. Blot them and then dry them in HotmixPRO Dry at 65°C for 12 hours. Alternatively, the chips can be fried in seed oil at 145°/150°C.

## Decoration

This monothematic dish is become very interesting if you follow the seasonality of vegetables. Add a drizzle of evo oil to complete the dish.



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THE CHEFS' CHOICE

*Hotmix*<sup>®</sup> **PRO EASYGIAZ**  
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