



COFFEE - MILK BASE

<u>Ingredients</u>	<u>1.5 lbs.</u>
Milk	500gr.
Sugar	170 gr.
Egg Yolks	no. 3
Nescafe coffee granules	8 gr.
Espresso coffee	1 cup

Procedure:

1. Boil the Milk
2. On mixing the egg yolks with the sugar, add to the boiled milk.
3. Add the Nescafe coffee, the espresso coffee and stir in for few minutes.
4. Cool the mix in the bain marie fashion with iced cold water.
5. Place in freezer and freeze until firm.

LEMON - SORBETTO

<u>Ingredients</u>	<u>1.5 lbs.</u>
Lemon zest	no. 1
Lemon juice	200 gr.
Sugar	280 gr.
Water	350 gr.

Procedure:

1. Add lemon zest in the water and let it steep for approx. 20 min.
2. Squeeze the lemons and add the sugar continuously stirring.
3. Pour the water and sieve the lemon zest. Stir for few seconds then place in freezer and freeze until firm.



CHOCOLATE - MILK BASED

<u>Ingredients</u>	<u>1.5 lbs.</u>
Milk	500 gr.
Sugar	160 gr.
Egg Yolks	no. 3
Cocoa powder	30 gr.

Procedure:

1. Boil the milk.
2. Aside mix the cocoa powder with the sugar.
3. Mix the egg yolks with the blend of cocoa powder and sugar, add the boiled milk.
4. Add the previously sweetened cocoa powder and cook the mix for a few minutes, stirring continuously.
5. Let the mix cool by using cold water at bain-marie.
6. Place in freezer and freeze until firm.

STRAWBERRY - SORBETTO

<u>Ingredients</u>	<u>1.5 lbs.</u>
Strawberries	250 gr.
Sugar	200 gr.
Water	200 gr.
Lemon Juice	no. 1

Procedure:

1. Add the strawberries to the sugar and lemon juice, then blend until you obtain a homogeneous/smooth mix.
2. Place in freezer and freeze until firm.