

# ELDORADO

## GELATO

- GELATO VANINI AURUM WHITE CHOCOLATE
- ROASTED ALMONDS
- APRICOT RIPPLE
- CARAMEL TOFFEE VANINI AURUM WHITE CHOCOLATE



**Chef Salvatore Toma**  
Master pastry chef, chocolatier, ice-cream maker,  
Icam/Agostoni technical consultant  
and CHOCO CUBE educational coordinator.

### COMPONENTS

GELATO VANINI AURUM  
WHITE CHOCOLATE

### INGREDIENTS

570 g water  
5 g neutral base 5g/l  
40 g inulin  
52 g sugar  
40 g glucose dry  
40 g dextrose  
3 g salt  
250 g **Icam Linea Professionale Vanini  
Aurum White Chocolate Code 8288**

### METHOD

Pasteurise at 85° C, leave to mature and  
batch freeze.

ROASTED ALMONDS

150 g peeled almonds

Roast at 140° C in the oven open valve.

APRICOT RIPPLE

1000 g apricots  
200 g sugar  
50 g dextrose  
50 g sugar  
18 g pectin nh325h95  
55 g lemon juice  
400 g inverted sugar

Create a puree with the apricots, add  
the lemon juice and start heating on an  
induction plate. As soon as it is lukewarm,  
add the premixed pectin with the 50 g of  
sugar. At first boiling slowly add the rest of  
the sugars except for the inverted sugar.  
Cook until desired consistency (boil for at  
least 10-15 minutes on low heat). At the end  
of cooking add the inverted sugar. Place in  
the fridge.

### CHOCO CUBE

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### COMPONENTS

CARAMEL TOFFEE  
VANINI AURUM WHITE CHOCOLATE

### INGREDIENTS

250 g sugar  
250 g fresh fat cream  
60 g butter  
80 g glucose  
60 g dextrose  
2 vanilla pods  
5 g salt  
250 g **Icam Linea Professionale Vanini  
Aurum White Chocolate Code 8288**

### METHOD

Boil all together fresh fat cream, butter, glucose, dextrose, salt and vanilla. Make a dry caramel and when it is completely melted simmer with the hot liquid. At 70° C add the chocolate and mix. Put in the fridge.

### PREPARATION

Make all the preparations at least the day before batch freezing.  
Coarsely granulate the almonds.

### FINAL PRESENTATION

Batch the gelato and start to extract 1/3 almonds ripple, apricot ripple and caramel previously put together in a sac à poche. Take out the 2/3 and variegate again. Extract the last part and put in blast chiller for 12'. Finally decorate with caramel, apricot ripple and roasted almonds.



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