



HEART CURRANT

Ice Cream

Whole Milk – 5800 gr
Skimmed Milk Powder – 300 gr
Cream at 35% - 1200 gr
Egg Yolk – 600 gr
Sucrose – 1600 gr
Dextrose – 300 kgs
Inverted Sugar -150 gr
Dry Stabilizer – 50 gr

Execution:

- Dose and pour all the liquid ingredients together with inverted sugar in a kettle in order to start heating;
- Dose and mix dry stabilizer with dextrose and keep separately;
- Mix all the other powder ingredients;
- At 45°C proceed adding the powder ingredients pouring forth, at 50°C add the stabilizer with dextrose pouring forth; Reach 65°-85°C temperature;
- Once reached pasteurized mixture, put the same in a mixer and whisk;
- Give the favourite shape as **PAVOGEL PL01 Malibù** or **PL04 Honolulu!**
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Heart Currant

Red currants – 200 gr
Red Currant mash tun – 200 gr
Glucose Syrup - 60 ml
Liquid sugar – 100 gr

Execution:

Dissolve all the ingredients and bring to 85 ° C and let cool in a shock freezer, give it the favourite mould.

GELATI&CØ

Glaze



Sugar – 200 gr
Mineral Water without gas – 200 gr
Dextrose – 130 gr
Condensed Milk – 170 gr
Powder Aspic – 12 gr
Cocoa Butter – 100 gr
Neutral Glaze – 200 gr
Red Colorant – As desired

Execution:

- Dunk the aspic in cool water;
- Heat the water and join dextrose and sugar, cook at 102°C;
- Heat the neutral glaze at 65°C and join to the mixture;
- Join the condensed milk and aspic and reach poaching;
- Melt cocoa butter and join the liquid several times in order to create a good mixture.
- Add the red colorant till reaching the seeked intensity;
- Put the mixture in a mixer and whisk;
- Give the favourite shape.

Final Execution

Using a sac-à-poche or spatula, fill Pavogel mould.





Join "Heart Ribes" in the middle of the compound.



Insert the stick into the hole placed onto the closing side of the mould.

Level the surface of the mould with a spatula and place in a shock-freezer for about 90 minutes.



Open the hinge closing system and extract the ice cream.



SHRIMP NIBBLE



Ingredients for 5 pcs

- 1 egg
- 30 gr milk
- 50 gr shrimp
- 30 g browned courgette
- 10 gr ripe onion
- 10 gr cornflour
- salt
- pepper
- minced parsley

Execution:

- Combine the ingredients as per recipe's order of recipe and mix up.
- Place the mixture into PAVOGEL **PL11** mould.
- Bake in a steam oven at 100°C for 8 minutes.
- Place the mould in a shock-freezere.
- Demould and regenerate at 50°C before serving.
- Serve adjusting with some decorations.

NIBBLE WITH RICE & "MONTE VERONESE" CHEESE



Ingredients for 5 pcs

- 1 egg
- 200 gr rice
- 50 gr "Monte Veronese" cheese (a typical tasted, mid-seasoned cheese)
- 30 g browned courgette
- 10 gr ripe onion
- 10 gr cornflour
- 5 gr chard powder

Execution:

- Combine the ingredients as per recipe's order of recipe and mix up.
- Place the mixture into PAVOGEL **PL12** or **PL11** mould.
- Bake in a steam oven at 100°C for 8 minutes.
- Place the mould in a shock-freezere.
- Demould and regenerate at 50°C before serving.
- Serve adjusting with some decorations.

HAM & RICOTTA NIBBLE ON YOGURT SAUCE



Ingredients for 5 pcs

- 50 gr Ricotta
- 20 gr milk
- 10 g Parmesan cheese
- 50 gr ham steak made in cubes
- 10 gr minced capers
- 10 gr cornflour
- 10 gr mashed carrot

In order to get Yogurt Sauce

- 50 gr skimmed yogurt
- 10 gr ripe leek
- salt
- pepper
- apple vinegar

Execution:

- Combine the ingredients as per recipe's order of recipe and mix up.
- Place the mixture into PAVOGEL **PL10, PL11** or **PL12** mould.
- Bake in a steam oven at 100°C for 8 minutes.
- Place the mould in a shock-freezere.
- Demould and regenerate at 50°C before serving.
- Serve adjusting with some decorations.