

Banana ice cream

- 125 g crystal sugar
- 50 g soave base (ice cream binding agent from Mec 3)
- 500 g milk
- 135 g Darbo banana fruit paste (Art. No. 043208)
- 150 g fresh puréed bananas



Banana ice cream

Preparation:

Mix the crystal sugar and ice cream binding agent dry and then stir into the milk. Add the Darbo banana fruit paste (Art. No. 043208) and fresh bananas with the blender.

This recipe can also be made with the Darbo strawberry (Art. No. 043192), raspberry (Art. No. 043147) and mango (Art. No. 043154) fruit pastes, each with 150 g of the desired type of fresh fruit.



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Strawberry truffle

60 g cream
20 g liquid sugar
20 g invert sugar
195 g white chocolate
10 g butter
10 to 15 % Darbo strawberry fruit paste
(Art. Nr. 043192)
Strawberry spirit to taste



Strawberry truffle

Preparation:

Bring the cream to the boil with the liquid sugar and invert sugar. Mix in the chocolate and butter and stir carefully until the prepared mix reaches approximately 30°C. Add strawberry fruit paste to a proportion of 10 to 15 % of the total amount. Add strawberry spirit as desired and to taste. Fill the prepared truffle balls immediately and seal them with chocolate.

This recipe is also suitable for Darbo raspberry (Art. No. 043147), banana (Art. No. 043208), passion fruit (Art. No. 043215), mango (Art. No. 043154), pineapple (Art. No. 043161) and orange (Art. No. 043178) fruit pastes.



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Pineapple ice cream

500 g water
150 g crystal sugar
25 g super gel mix (fruit ice cream
binding agent from Mec 3)
150 g Darbo pineapple fruit paste
(Art. No. 043161)



Pineapple ice cream

Preparation:

Mix the crystal sugar and fruit ice cream binding agent dry and then stir the mix into the water. Add the Darbo pineapple fruit paste and leave it to swell for approximately 30 minutes.

This recipe is also suitable for the Darbo orange (Art. No. 043178) and passion fruit (Art. No. 043215) fruit pastes.



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Mango cream

- 100 g egg yolk
- 50 g crystal sugar
- 200 g QimiQ
- 100 g white chocolate
- 85 g Darbo mango fruit paste
(Art. No. 043154)
- 200 g cream



Mango cream

Preparation:

Beat the egg yolk and the crystal sugar over steam until fluffy. Add the melted chocolate and fold in the QimiQ. Cool down the mix to approximately 30°C while stirring constantly. Fold in the Darbo mango fruit paste (Art. No. 043154) and finally carefully mix in the whipped cream.

This recipe is also suitable for Darbo strawberry (Art. No. 043192), banana (Art. No. 043208), passion fruit (Art. No. 043215), pineapple (Art. No. 043161) and orange (Art. No. 043178) fruit pastes.



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