MOUSSE, BAVARIAN CREAMS AND DELICIOUS DESSERTS

BABBI
PRONTO MOUSSE BABBI
Semi-worked powder used to make mousses and Bavarian creams, also used to make pastries. Its consistency also makes it suitable for use in desserts to be served at a temperature of +4°C.

1. MIX 250GR OF PRONTO MOUSSE BABBI WITH 1 KG OF FRESH CREAM

2. MIX IN A FOOD MIXER AT AVERAGE SPEED FOR ABOUT 4 MINUTES

3. FLAVOUR TO TASTE AND COMPLETE THE PREPARATION

4. COOL IN A BLAST CHILLER FOR ONE HOUR

5. GLAZE AND DECORATE AT WILL
Raspberry Bavarese
Raspberry Bavarese

**PREPARATION**
Prepare the mould and line it with acetate ribbon. On the bottom of the mould, place a base of cocoa biscuit soaked in Maraschino. Prepare the Raspberry insert: mix the raspberry pulp, sucrose and Effeuno BABBI, using a mixer. Make the mixture boil. Pour the mixture into the silicone mould and place it in the blast chiller to set. Prepare the Yoghurt Bavarese: in the planetary mixer, mix all the ingredients according to the recipe. To assemble the composition, place a uniform layer of Yoghurt Bavarese on the bottom and sides of the mould, then place the Raspberry insert in its heart. To finish the composition, use Yoghurt Bavarese to fill any empty spaces that may remain. Level the surface. Blast chill the final composition (e.g. -30°C).

**DECORATION**
Decorate as desired (e.g. fresh strawberries and raspberries, to be put in place when the pie is sold).

**STORAGE**
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Yoghurt Bavarese</th>
<th>Fresh cream</th>
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</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pronto Mousse BABBI</td>
<td>250 gr</td>
</tr>
<tr>
<td></td>
<td>Sciroppino BABBI</td>
<td>30 gr</td>
</tr>
<tr>
<td></td>
<td>Yoghito 30 BABBI</td>
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<table>
<thead>
<tr>
<th>Fruit insert</th>
<th>Raspberry pulp</th>
<th>720 gr</th>
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<tbody>
<tr>
<td></td>
<td>Sucrose</td>
<td>200 gr</td>
</tr>
<tr>
<td></td>
<td>Effeuno BABBI</td>
<td>80 gr</td>
</tr>
</tbody>
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**ADDITIONAL INGREDIENTS**

Copertura Fondente BABBI / Dark Chocolate Covering
Mango Bavarese
Mango Bavarese

**INGREDIENTS**

**Mango Bavarese**
- Fresh cream: 1000 gr
- Pronto Mousse BABBI: 250 gr
- Sciroppino BABBI: 30 gr
- Pasta Mango BABBI: 100 gr

**Fruit insert**
- Mixed berries pulp: 1000 gr
- Pronto Mousse Babbi: 250 gr

**ADDITIONAL INGREDIENTS**
- BABBI Neuter Glaze
- Chopped Meringues
- Fresh Fruit
- Mango Bavarese
- Biscuit
- Mixed Berries Insert

**PREPARATION**

Prepare the berry crown insert: mix the berries pulp with Pronto Mousse BABBI using a mixer; bring to a boil. Pour the mixture into the silicone mould and place it in the blast chiller to set. Prepare the Mango Bavarese: in the planetary mixer, mix all the ingredients according to the recipe. Assemble the composition: pour the Mango Bavarese into a bundt pan, forming a uniform layer. Pour the Mango Semifreddo over it and then place the berry insert in the middle. To finish the composition, use Mango Bavarese to fill any empty spaces that may remain. Close the composition with a biscuit crown soaked with Maraschino. Blast chill the final composition (e.g. -30°C).

**DECORATION**

Remove the Bavarese from the mould and cover it with BABBI Neuter Glaze. Decorate as desired (e.g. using fresh berries, chopped meringue...).

**STORAGE**

A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.
Preparation
Prepare Prosecco Gelo by mixing the ingredients, pour the mixture into the BABBI Cream cups and add pieces of fresh fruit (e.g. strawberries, blackberries). Place in a blast chiller to cool. Prepare the Lampone BABBI Raspberry mousse by mixing all the ingredients in the food mixer, except Pasta Lampone BABBI that will be the last thing to be incorporated into the cream. Fill the cup with the mixture using a piping bag.

Decoration
Decorate at will (e.g. with coloured chocolate shavings and Strawberry Transparent Glaze).

Storage
Decorated cups chilled to -30°C can be stored in a display case/storage cabinet (at -20°C) for two weeks.

Ingredients

Prosecco Gelo
- Prosecco: 1 lt
- Pronto Mousse BABBI: 250 gr

Raspberry Mousse
- Fresh cream: 1 Kg
- Pronto Mousse BABBI: 250 g
- Pasta Lampone BABBI: 120 g

Additional Ingredients
Fresh fruit at will
Crunchy Bomb
Crunchy Bomb

**PREPARATION**
Prepare an insert with Golosa Gianduia BABBI. Fill a small bowl-shaped silicon mould and chill until it is completely hard. Prepare the chocolate mousse by mixing all the ingredients in the food mixer. Fill a bowl-shaped mould with the product obtained and position the previously chilled Golosa insert in the centre, smooth over, and end with a thin layer of cocoa biscuit. Place in the blast chiller and allow the centre to harden.

**DECORATION**
Glaze with Golosa Bianca crunch (obtained using 50% of Golosa Bianca BABBI and Variegato Bianco with Puffed Rice) and decorate at will (e.g. whole hazelnuts, almond crunch and red currants).

**STORAGE**
The decorated bomb chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

**INGREDIENTS**
- Fresh Cream: 1 Kg
- Pronto Mousse BABBI: 250 gr
- Pasta Cacao Special BABBI: 120 gr

**ADDITIONAL INGREDIENTS**
- Cocoa Biscuit
- Golosa Gianduia BABBI
- Variegato Bianco with Puffed Rice BABBI
**MOUSSE, BAVARIAN CREAMS AND DELIDESSERT**

**Fruit Ring**

![Fruit Ring diagram]

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>Strawberry Gelo</td>
<td>1 Kg</td>
</tr>
<tr>
<td>Pronto Mousse BABBI</td>
<td>250 gr</td>
</tr>
<tr>
<td>Melon Gelo</td>
<td>1 Kg</td>
</tr>
<tr>
<td>Pronto Mousse BABBI</td>
<td>250 g</td>
</tr>
<tr>
<td>Strawberry Mousse</td>
<td></td>
</tr>
<tr>
<td>Meringue mousse</td>
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<tr>
<td>Glaze with Glassa Trasparente Neutra</td>
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</tr>
<tr>
<td>Red currants</td>
<td></td>
</tr>
<tr>
<td>White chocolate</td>
<td></td>
</tr>
<tr>
<td>STRAWBERRIES</td>
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<tr>
<td>STRAWBERRY GELO</td>
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<tr>
<td>MELON GELO</td>
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<td>BISCUIT</td>
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<td>WHITE CHOCOLATE</td>
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<td>STRAWBERRIES</td>
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<td>GLASSA TRASARENTE NEUTRA BABBI</td>
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<td>RED CURRANTS</td>
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<tr>
<td>WHITE CHOCOLATE</td>
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</table>

**PREPARATION**

This dessert is prepared using a silicon mould, therefore it is assembled starting from the top. Prepare all the recipes needed to assemble the cake. The fruit Gelo are made by mixing the ingredients in a bowl, make the mousses by mixing in the food mixer all the ingredients for the recipe except for the concentrated pastas that will be incorporated at the end. When all the ingredients are ready assemble the cake by alternating the flavours (e.g. strawberry Gelo, meringue mousse, melon Gelo and strawberry mousse), chill the mixture in the blast chiller at every passage. Once the last layer has been assembled finish off the cake with a thin biscuit layer. Place in the blast chiller and chill to the centre.

**DECORATION**

Glaze with Glassa Trasparente Neutra BABBI and decorate at will (e.g. white chocolate shavings, strawberries and red currant).

**STORAGE**

The decorated ring, chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

**ADDITIONAL INGREDIENTS**

Biscuit
Glassa Trasparente Neutra BABBI
BABBI
Cioccolatosas
**Cioccolatosa**

**PREPARATION**
Prepare the mould and line it with acetate cake collar (if you wish to use a silicon mould assemble the cake from the top down, beginning with the layer that will be at the top). Position a cocoa biscuit base on the bottom. Prepare the three mousses according to the recipe: warm the milk to 40°, add Pronto Mousse and mix well. Dissolve the chocolate at 35°. Add the milk and Pronto Mousse to the melted chocolate. Then add the half-whipped cream to the mixture. Assemble the cake in layers alternating the 3 mixtures (e.g. dark chocolate mousse, milk chocolate mousse, white chocolate mousse), cool the mixture in the blast chiller every time a layer is added. Place in the blast chiller and cool to the centre.

**DECORATION**
Glaze with Glassa Trasparente Neutra BABBI and decorate at will (e.g. chocolate shavings, raspberry and chocolate drops. Or decorate by making a shape with the mousse, fill with Glassa Cioccolato a specchio BABBI and chocolate shavings).

**STORAGE**
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

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**INGREDIENTS**

<table>
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<tr>
<th>White Chocolate Mousse</th>
<th>Full cream milk</th>
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<tr>
<td></td>
<td>Pronto Mousse BABBI</td>
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<tr>
<td></td>
<td>White cover</td>
<td>400 gr</td>
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<tr>
<td></td>
<td>34% - 36% BABBI in buttons</td>
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<td>Semi - whipped cream</td>
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<tr>
<td></td>
<td>Milk cover</td>
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<td></td>
<td>30% BABBI in buttons</td>
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<td>Semi - whipped Cream</td>
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<table>
<thead>
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<tbody>
<tr>
<td></td>
<td>Pronto Mousse BABBI</td>
<td>125 gr</td>
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<tr>
<td></td>
<td>Dark chocolate cover</td>
<td>400 gr</td>
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<td></td>
<td>38% - 40% BABBI in buttons</td>
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<tr>
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<td>Semi - whipped cream</td>
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**ADDITIONAL INGREDIENTS**
Cocoa Biscuit
Glassa Trasparente Neutra BABBI
Vanilla Delidessert
MOUSSE, BAVARIAN CREAMS AND DELIDESSERT

Vanilla Delidessert

PREPARATION
In a planetary mixer, mix fresh cream, Pronto Mousse BABBI, Sciroppino BABBI and BABBI Seedless Extra Vanilla Paste. Using a sac à poche, fill each of the single-serving cups, alternating layers of BABBI Hazelnut Granule, Vanilla mousse and BABBI Zabaione Topping. Finish the composition with a layer of Vanilla mousse and decorate as desired. Blast chill the final composition (e.g. -30°C).

DECORATION
A sprinkle of cocoa, Chinese lanterns and BABBI Short Cannoli.

STORAGE
A decorated Delidessert, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the Delidessert can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS
Vanilla Mousse
- Fresh cream 1000 gr
- Pronto Mousse BABBI 250 gr
- Sciroppino BABBI 30 gr
- Pasta Vaniglia Extra senza semi BABBI 30 gr / Vanilla seedless

ADDITIONAL INGREDIENTS
- Topping allo Zabaione BABBI
- Granella di Nocciole BABBI / Hazelnut Granule
- Cannoli di Cialda Corti BABBI / Short Cannoli
Yoghurt Delidessert
**Yoghurt Delidessert**

**PREPARATION**
In a planetary mixer, mix fresh cream, BABBI Pronto Mousse, BABBI Sciroppino and BABBI Yoghito 30. Using a sac à poche, fill each of the single-serving cups, alternating layers of BABBI Black Cherry topping, tiny meringues and yoghurt mousse. Finish the composition with a layer of yoghurt mousse and decorate as desired. Blast chill the final composition (e.g. -30°C).

**DECORATION**
BABBI Easysugar decorations and red currants.

**STORAGE**
A decorated Delidessert, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the Delidessert can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**

<table>
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<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yoghurt mousse</td>
<td>1000 gr</td>
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<tr>
<td>Pronto Mousse BABBI</td>
<td>250 gr</td>
</tr>
<tr>
<td>Sciroppino BABBI</td>
<td>30 gr</td>
</tr>
<tr>
<td>Yoghito 30 BABBI</td>
<td>60 gr</td>
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**ADDITIONAL INGREDIENTS**

- BABBI EASYSUGAR
- RED CURRANT
- MERINGUE DROPS

Topping Amarena BABBI / Black Cherry Easysugar BABBI
Mousse, Bavarian Creams and Delidessert

Golosa Delidessert

**Preparation**
In a planetary mixer, mix fresh cream, BABBI Pronto Mousse and BABBI Meringue Paste. Using a sac à poche, fill each of the single-serving cups, alternating layers of BABBI Golosa and meringue mousse. Finish the composition with a layer of meringue mousse and decorate as desired. Blast chill the final composition (e.g. -30°C).

**Decoration**
BABBI Chocolate Cannoli, strawberries.

**Storage**
A decorated Delidessert, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the Delidessert can be stored in a storage cabinet at -20°C for three months.

**Ingredients**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh cream</td>
<td>1000 gr</td>
</tr>
<tr>
<td>Pronto Mousse BABBI</td>
<td>250 gr</td>
</tr>
<tr>
<td>Pasta Meringata BABBI / Meringue</td>
<td>110 gr</td>
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</tbody>
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**Additional Ingredients**

- Golosa da Vaschetta BABBI
- Cannoli di Cialda al Cacao BABBI / Chocolate Cannoli
**INGREDIENTS**

- **Strawberry Gelo**
  - Strawberry flesh* 1 Kg
  - Pronto Mousse BABBI 250 gr

- **Peach Gelo**
  - Peach flesh* 1 Kg
  - Pronto Mousse BABBI 250 g

- **Orange Mousse**
  - Fresh cream 1 Kg
  - Pronto Mousse BABBI 250 g
  - Pasta Arancio BABBI 100 g

- **Strawberry Mousse**
  - Fresh cream 1 Kg
  - Pronto Mousse BABBI 250 g
  - Pasta Fragola BABBI 120 g

**ADDITIONAL INGREDIENTS**

- Biscuit
- Glassa trasparente neutra BABBI

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**PREPARATION**

These single portions are made using a silicon mould therefore they are assembled starting from the uppermost layer. Prepare all the recipes as needed. The fruit Gello are made by mixing all the ingredients in a bowl. The Mousses are made by whipping all the ingredients in a food mixer except the concentrated pastes which will be incorporated at the end. When all the ingredients are ready, assemble by alternating the flavours (e.g. peach Gelo, strawberry mousse, strawberry Gelo, orange mousse), cool the composition in the blast chiller every time a layer is added. Place in the blast chiller and cool to the centre.

**DECORATION**

Glaze the single portions with Glassa Trasparente Neutra BABBI and decorate at will (e.g. strawberries and chocolate shavings).

**STORAGE**

The decorated portions chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.
Mousse, Bavarian Creams and Delidessert

Chocky Minis

Preparation
These single portions are made using a silicon mould therefore they are assembled starting from the uppermost layer. Prepare the three mousses according to the recipe: warm the milk to 40°, add the Pronto Mousse and mix well. Dissolve the chocolate at 35°. Add the milk and the Pronto Mousse to the melted chocolate. Then add the half-whipped cream to the mixture. Assemble the cake in layers alternating the 3 mixtures (e.g. white chocolate mousse, milk chocolate mousse, dark chocolate mousse), cool the mixture in the blast chiller every time a layer is added. End off with a thin layer of biscuit. Place in the blast chiller and cool to the centre.

Decoration
Glaze the single portions with Glassa Trasparente Neutra BABBI and decorate at will (e.g. disks of decorated chocolate).

Storage
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

Ingredients

**White Chocolate Mousse**
- Full cream milk 250 gr
- Pronto Mousse 150 gr
- White cover 400 gr
- 34% - 36% BABBI in buttons
- Semi - whipped cream 500 gr

**Milk Chocolate Mousse**
- Full cream milk 250 gr
- Pronto Mousse BABBI 150 gr
- Milk Cover 400 gr
- 30% BABBI in buttons
- Semi - whipped cream 500 gr

**Dark Chocolate Mousse**
- Full cream milk 300 gr
- Pronto Mousse BABBI 125 gr
- dark cover BABBI 400 gr
- 38% - 40% BABBI in buttons
- Semi - whipped cream 600 gr

Additional Ingredients
- Biscuit
- Glassa Trasparente Neutra BABBI
MOUSSE, BAVARIAN CREAMS AND DELIDESSERT

Nero d’Avola

PREPARATION
Prepare the mould and line it with acetate cake collar (if you wish to use a square silicon mould assemble the cake from the top down, beginning with the layer that will be at the top. The silicon mould does not need to be lined with acetate collar). Place the biscuit base on the bottom. Prepare the ricotta mousse: refine the ricotta and sugar in the food mixer. Warm the milk to 30°, add Pronto Mousse and mix well. Whip the cream in a separate bowl. Fold in the milk and Pronto Mousse into the ricotta and sugar mix and then add the Semi-whipped cream. Prepare the Pistachio Mousse and Nero d’Avola Gelo by mixing all the ingredients. Assemble the cake in layers alternating the mixtures (e.g. ricotta mousse, Nero d’Avola Gelo, ricotta mousse, pistachio mousse, Nero d’Avola Gelo, chill in the blast chiller each time a layer is added). Once assembled place in the blast chiller and chill to the centre.

DECORATION
Cover the surface with Glassa Trasparente Neutra BABBI and decorate at will (e.g. a bunch of black grapes and chocolate twirls).

STORAGE
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

INGREDIENTS

<table>
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<td>Sugar</td>
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<td>Pronto Mousse BABBI</td>
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<td>Semi-whipped cream</td>
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<table>
<thead>
<tr>
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<tr>
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<td>Pasta Pistacchio 100% De Luxe BABBI</td>
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<table>
<thead>
<tr>
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<td>Pronto Mousse BABBI</td>
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ADDITIONAL INGREDIENTS
Biscuit
Glassa Trasparente Neutra BABBI
Amaretto and Ricotta Zuccotto
**Amaretto and Ricotta Zuccotto**

**PREPARATION**
Prepare an insert with Golosa Gianduia BABBI, fill a small bowlshaped silicon mould and place in the blast chiller until it has fully hardened.

Prepare the ricotta mousse: mix the ricotta and sugar in a food mixer. Warm the milk to 30°C and add Pronto Mousse. Whip the cream separately. Mix the milk and Pronto Mousse BABBI into the ricotta and sugar mixture and add the Semi-whipped cream. Pour the mixture into a zuccotto mould and add the previously hardened semi-circle, level and chill to the centre.

Prepare the amaretto mousse: in the food mixer mix all the ingredients except the Pasta Amaretto BABBI which will be added at the end. Distribute in a zuccotto mould larger than the previous one and immerse the previous zuccotto, level and chill completely. Use the ricotta mousse to fill a zuccotto mould larger than the previous one and immerse the previously chilled mixture into it, level and end off the composition with a disk of cocoa biscuit previously spread with Variegato Pistacchiokrok BABBI. Place in a blast chiller and chill to the centre.

**DECORATION**
Glaze with Golosa Gianduia BABBI and granulated pralines and decorate at will (e.g. Babbini and Easysugar BABBI).

**STORAGE**
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

**INGREDIENTS**

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<tr>
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<tr>
<td>Pasta Amaretto BABBI</td>
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**ADDITIONAL INGREDIENTS**
Cocoa Biscuit
Golosa Gianduia BABBI
Variegato Pistacchiokrok BABBI
Strawberry Zuccotto
Strawberry Zuccotto

PREPARATION
Prepare a strawberry insert by mixing all the ingredients for the recipe. Fill a small bowl-shaped silicon mould and place in a blast chiller until it is fully hardened. Prepare the White Chocolate mousse: warm the milk to 40°C, add Pronto Mousse and mix well. Melt the chocolate at 35°C. Add the milk and Pronto Mousse BABBI to the melted chocolate. Add the Semi-whipped cream to the mixture. Fill the bowl-shaped mould and position the strawberry insert, previously chilled, in the centre, level and end with a thin layer of biscuit. Place in the blast chiller and allow to harden.

DECORATION
Glaze with Glassa Trasparente Fragola BABBI and decorate at will (e.g. with a shortcrust pastry basket and fresh raspberries).

STORAGE
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

INGREDIENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Strawberry Gelo</td>
<td>1 Kg</td>
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<tr>
<td>Pronto Mousse BABBI</td>
<td>250 gr</td>
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<tr>
<td>White Chocolate Mousse</td>
<td>250 gr</td>
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<tr>
<td>Full cream milk</td>
<td>150 gr</td>
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<tr>
<td>Pronto Mousse BABBI</td>
<td>400 gr</td>
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<tr>
<td>White cover</td>
<td>500 gr</td>
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<tr>
<td>34% - 36% BABBI in buttons</td>
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<tr>
<td>Semi - whipped cream</td>
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ADDITIONAL INGREDIENTS
Biscuit
Golosa Trasparente Fragola BABBI
**MOUSSE, BAVARIAN CREAMS AND DELIDESSERT**

**Lemon Zuccotto**

**PREPARATION**
Prepare the Wild Fruits Gelo by mixing all the ingredients in the recipe. Fill a bowl-shaped silicon mould and place in the blast chiller until it is fully hardened. Prepare the mousse by mixing all the ingredients in the food mixer. Fill a bowl-shaped mould with the product and position the chilled wild berry Gelo in the centre, level and end with a thin layer of biscuit. Place in the blast chiller and allow to chill completely.

**DECORATION**
Glaze with Glassa Trasparente Limone BABBI and decorate at will (e.g. a shortcrust pastry basket, red currant and Chocolate shavings).

**STORAGE**
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tr>
<td>Wild berry Gelo</td>
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<tr>
<td>Pronto Mousse BABBI</td>
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<tr>
<td>Meringa Mousse</td>
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<tr>
<td>Full cream milk</td>
<td>250 gr</td>
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<tr>
<td>Pronto Mousse BABBI</td>
<td>120 gr</td>
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<td>Pasta Meringata BABBI</td>
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**ADDITIONAL INGREDIENTS**
- Biscuit
- Galosa Trasparente Limone BABBI
Mousse, Bavarian Creams and DelideSSERT

Spring Zuccotto

**PREPARATION**
Prepare a semi spheric insert of Lemon Gelato and let it harden in the blast chiller. Prepare the Raspberry Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Place the resulting Raspberry Semifreddo in a zuccotto mould and add the Lemon Gelato insert, now hardened. Finish the Zuccotto with Raspberry Semifreddo and use a disk of biscuit dipped in Maraschino to close it off. Blast chill until the mixture has settled and hardened completely. Prepare the Neutral Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Use a sac à poche to pour Neutral Semifreddo into the final mould, which should be larger than the first. Place the Zuccotto in its centre. Finish off the composition with Neutral Semifreddo and close with a disk of biscuit soaked in Maraschino (the diameter of the disk should be slightly smaller than that of the mould). Blast chill the final composition (e.g. -30°C).

**DECORATION**
Cover the pie entirely with BABBI Transparent Lemon Glaze. Decorate as desired (e.g. fresh fruit and BABBI Easysugar decorations and/or tempered white chocolate).

**STORAGE**
A decorated Zuccotto, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the zuccotto can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**

**Neuter Semifreddo (Recipe A)**
- Whole milk: 500 gr
- Fresh cream: 500 gr
- Montante per Semifreddi BABBI: 500 gr

**Neuter Semifreddo (Recipe B)**
- Fresh cream: 1000 gr
- Freddy BABBI: 350 gr

**Raspberry Semifreddo (Recipe A)**
- Whole milk: 500 gr
- Fresh cream: 500 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Lampone BABBI / Raspberry: 120 gr

**Raspberry Semifreddo (Recipe B)**
- Fresh cream: 1000 gr
- Freddy BABBI: 300 gr
- Pasta Lampone BABBI / Raspberry: 120 gr

**ADDITIONAL INGREDIENTS**
- Glassa Trasparente al Limone BABBI / Lemon Glaze
- Easysugar BABBI
ICE CREAM CAKES AND SEMIFREDDO
MONTANTE PER SEMIFREDDI BABBI
High performance semi-worked aid in powder with a neutral taste, structure is similar to an Italian meringue. The product is used for the creation of semifreddo.

1. MIX 500GR OF MONTANTE PER SEMIFREDDI BABBI WITH 500GR FRESH CREAM AND 500GR MILK

2. MIX IN THE FOOD MIXER AT AVERAGE SPEED FOR ABOUT 4 MINUTES

3. FLAVOUR AT WILL AND COMPLETE THE COMPOSITION

4. COOL IN BLAST CHILLER FOR ABOUT AN HOUR

5. GLAZE AND DECORATE AT WILL
Amarena Black Cherry Cups
ICE CREAM CAKES AND SEMIFREDDO

Amarena Black Cherry Cups

PREPARATION
On the bottom of the cups place Amarene frutto extra BABBI. Prepare the Nougat semifreddo by mixing all the ingredients for the chosen recipe (A or B) in the mixer, except for the Pasta Torroncino BABBI which will be incorporated at the end. Use a piping bag to half fill the cup, variegate with a small amount of Topping Amarena BABBI and finish off the cup with Gianduia semifreddo mixing all the ingredients for the chosen recipe (A or B) in the mixer, except Pasta Gianduiotto BABBI which will be incorporated at the end.

DECORATION
Decorate at will (e.g. wafers or cannoli BABBI, chocolate decorations and granules).

STORAGE
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

INGREDIENTS

**Nougat Semifreddo**  (Recipe A with Montante per Semifreddi)
- Full cream milk 400 gr
- Fresh cream 400 gr
- Montante per Semifreddi BABBI 400 gr
- Pasta Torroncino BABBI 120 gr

**Nougat Semifreddo**  (Recipe B with Freddy)
- Fresh cream 1 Kg
- Freddy BABBI 330 gr
- Pasta Torroncino BABBI 120 gr

**Gianduia Semifreddo**  (Ricetta A with Montante per Semifreddi)
- Full cream milk 400 gr
- Fresh cream 400 gr
- Montante per Semifreddi BABBI 400 gr
- Pasta Gianduiotto BABBI 120 gr

**Gianduia Semifreddo**  (Recipe B with Freddy)
- Full cream milk 1 Kg
- Pronto Mousse BABBI 350 gr
- Pasta Gianduiotto BABBI 120 gr

**ADDITIONAL INGREDIENTS**
- Amarene frutto extra BABBI
- Topping Amarena BABBI
Crunchy Cups

BABBI
Crunchy Cups
ICE CREAM CAKES AND SEMIFREDDO

Crunchy Cups

PREPARATION
Prepare the Rum Croccantino semifreddo by mixing all the ingredients for the chosen recipe (A or B) in the mixer, except for the Pasta Croccantino al Rhum BABBI which will be incorporated at the end. Assemble the cup alternating Rum Croccantino semifreddo, Topping Zabaione and Granella di Nocciola Pralinata BABBI using a piping bag.

DECORATION
Decorate at will (e.g. with chocolate swirls and Granella di Nocciola Pralinata BABBI).

STORAGE
The decoratedSemifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

INGREDIENTS

Rum Croccantino Semifreddo
(Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Croccantino al Rhum BABBI: 120 gr

Rum Croccantino Semifreddo
(Recipe B with Freddy)
- Fresh cream: 1 Lt
- Freddy BABBI: 330 gr
- Pasta Croccantino al Rhum BABBI: 120 gr

ADDITIONAL INGREDIENTS
- Granella di Nocciola Pralinata BABBI
- Topping Zabaione BABBI
Extra Glacial Bomb
ICE CREAM CAKES AND SEMIFREDDO

Extra Glacial Bomb

PREPARATION
Prepare a semi spheric insert of Extra Dark Chocolate Gelato and let it harden in the blast chiller. Prepare the Mint Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Place the resulting Mint Semifreddo in a zuccotto mould and add the Extra Dark Chocolate Gelato insert, now hardened. Finish off the composition with Mint Semifreddo and close with a disk of cocoa biscuit soaked in rum (the diameter of the disk should be slightly smaller than that of the mould). Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze. Decorate as desired (e.g. mint leaves and BABBI Easysugar decorations and/or tempered white chocolate).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

Mint Semifreddo (Recipe A)
- Whole milk: 500 gr
- Fresh cream: 500 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Menta Glaciale Bianca BABBI: 110 gr
- / White mint

Mint Semifreddo (Recipe B)
- Fresh cream: 1000 gr
- Freddy BABBI: 300 gr
- Pasta Menta Glaciale Bianca BABBI: 110 gr
- / White mint

ADDITIONAL INGREDIENTS
- Glassa Neutra BABBI / Neuter Glaze
- Easysugar BABBI
Gianduia Bomb
ICE CREAM CAKES AND SEMIFREDDO

Gianduia Bomb

PREPARATION
Prepare an insert of Dolcezza di Latte semifreddo by mixing in the foodmixer all the ingredients for the chosen recipe (A or B) except Dolcezza di Latte BABBI paste which will be incorporated at the end. Fill a bowl-shaped silicon mould and place in the blast chiller until it is fully hardened. Prepare the Peanut semifreddo by mixing in the foodmixer all the ingredients for the chosen recipe (A or B) except Pasta Arachide BABBI which will be incorporated at the end. Fill a bowl-shaped mould with the product obtained and position the previously chilled Dolcezza di Latte insert in the centre, level and end off with a thin layer of cocoa biscuit. Place in the blast chiller and allow to harden completely.

DECORATION
Glaze with Golosa Gianduia BABBI and decorate at will (e.g. a disk of brittle and chocolate shavings).

STORAGE
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

INGREDIENTS

**ADDITIONAL INGREDIENTS**
- Printed Chocolate
- Almond Brittle
- Cocao Biscuit
- Golosa Gianduia BABBI

**PEANUT SEMIFREDDO**

**DOLCEZZA DI LATTE SEMIFREDDO**

**COCOA BISCUIT**

**GOLOSA GIANDUIA BABBI**

**PRINTED CHOCOLATE**

**PREPARATION**
Dolcezza di Latte Semifreddo (Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Dolcezza di Latte BABBI: 200 gr

Dolcezza di Latte Semifreddo (Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 330 gr
- Pasta Dolcezza di Latte BABBI: 200 gr

Peanut Semifreddo (Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Arachide BABBI: 120 gr

Peanut Semifreddo (Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 350 gr
- Pasta Arachide BABBI: 120 gr

**ADDITIONAL INGREDIENTS**
- Cocoa Biscuit
- Golosa Gianduia BABBI
**ICE CREAM CAKES AND SEMIFREDDO**

**Nocciolatte Bomb**

**INGREDIENTS**

**Coffee Semifreddo**
(Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Caffè Special BABBI: 120 gr

**Coffee Semifreddo**
(Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 330 gr
- Pasta Caffè Special BABBI: 120 gr

**Almond Semifreddo**
(Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI Pasta mandorla suprema BABBI: 120 gr

**Almond Semifreddo**
(Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 350 gr
- Pasta Mandorla Suprema BABBI: 120 gr

**ADDITIONAL INGREDIENTS**
- Cocoa Biscuit
- Golosa Nocciolatte BABBI

**PREPARATION**

Prepare a coffee mousse insert by mixing in the food mixer all the ingredients for the chosen recipe (A or B) except Pasta Caffè Special BABBI which will be incorporated at the end. Fill a bowl-shaped silicon mould and place in the blast chiller until it is fully hardened. Prepare the almond semifreddo by mixing in the food mixer all the ingredients for the chosen recipe (A or B) except Pasta Mandorla Suprema BABBI which will be incorporated at the end. Fill a bowl-shaped mould with the product obtained and position the previously chilled coffee insert in the centre, level and end off with a thin layer of cocoa biscuit. Place in the blast chiller and allow to harden completely.

**DECORATION**

Glaze with Golosa Nocciolatte BABBI and decorate at will (e.g. Pralinato Mix Macadamia BABBI and chocolate shavings).

**STORAGE**

The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.
**ICE CREAM CAKES AND SEMIFREDDO**

**Berries Caprese**

**PREPARATION**
Prepare the fruit insert: mix and blend the berries, sucrose and Effeuno BABBI. Bring the mixture to a boil. Pour the mixture into silicone moulds. Blast chill until the mixture has settled and hardened completely. Prepare the Panna Cotta Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Fill the silicone moulds, which should be of the same shape and size as the fruit inserts, with Panna Cotta Semifreddo. Blast chill until the mixture has set and hardened completely. Assemble the composition: alternate layers of Panna Cotta Semifreddo and berries inserts. Blast chill the final composition (e.g. -30°C).

**DECORATION**
Cover the surface with BABBI Neuter Glaze and marble with BABBI Mixed Berries Topping. Decorate as desired (e.g. fresh fruit and BABBI Easysugar decorations). Alternatively, assemble the layers in a slightly oblique fashion.

**STORAGE**
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**

- **Panna Cotta Semifreddo (Recipe A)**
  - Whole milk 400 gr
  - Fresh cream 400 gr
  - Montante per Semifreddi BABBI 400 gr
  - Pasta Panna Cotta Special BABBI 140 gr

- **Panna Cotta Semifreddo (Recipe B)**
  - Fresh cream 1000 gr
  - Freddy BABBI 300 gr
  - Pasta Panna Cotta Special BABBI 140 gr

- **Fruit insert**
  - Mixed berries 720 gr
  - Sucrose 200 gr
  - BABBI Effeuno 80 gr

**ADDITIONAL INGREDIENTS**
- Glassa Neutra BABBI / Neuter Glaze
- Topping ai Frutti di Bosco BABBI / Mixed Berries Easysugar BABBI
Babbi
Cheesecake
ICE CREAM CAKES AND SEMIFREDDO

Cheesecake

**Preparation**
Prepare the mould and line with acetate cake collar. On the bottom place a base made with crushed Digestive biscuits following the recipe, chill in the blast chiller for a few minutes and add a thin layer of Variegato Lampone BABBI to the base. Prepare the Cheesecake semifreddo: in the food mixer mix all the ingredients for the chosen recipe (A or B). Fill the mould with the Cheesecake semifreddo, level and place the cake in the blast chiller until it has hardened completely.

**Decoration**
Glaze the cake on the surface with Glassa Trasparente Fragola BABBI and decorate at will (e.g. make a circle with plain semifreddo and position Variegato Lampone BABBI in the centre, decorate with Easysugar BABBI and carambola).

**Storage**
The decorated Cheesecake chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

**Ingredients**

- **Biscuit Base**
  - Digestive Biscuits: 200 gr
  - Butter: 0.60 gr
  - Granella di zucchero scuro BABBI: 0.50 gr

- **Cheesecake Semifreddo**
  - (Recipe A with Montante per Semifreddi)
    - Full cream milk: 400 gr
    - Fresh cream: 400 gr
    - Montante per Semifreddi BABBI: 400 gr
    - Philadelphia: 250 gr
    - Yoghito 30 BABBI: 0.10 gr
    - A pinch of salt
  - (Recipe B with Freddy)
    - Fresh cream: 1 Kg
    - Freddy BABBI: 330 gr
    - Philadelphia: 250 gr
    - Yoghito 30 BABBI: 0.10 gr
    - A pinch of salt

- **Additional Ingredients**
  - Glassa Trasparente Fragola BABBI
ICE CREAM CAKES AND SEMIFREDDO

Chocolate Coconut

PREPARAZIONE
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit soaked in Maraschino. Prepare the Cocoa Semifreddo: in a planetary mixer, mix all the ingredients requested by the selected recipe (A or B). Assemble a uniform layer of Cocoa Semifreddo on the biscuit.

A VARIATION...
Use Golosa BABBI instead of Cocoa Semifreddo. Prepare the Coconut Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Complete the composition adding Coconut Semifreddo. Level the surface. Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze and decorate as desired (e.g. with Easysugar and coconut).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

Cocoa Semifreddo (Recipe A)
- Whole milk 500 gr
- Fresh cream 400 gr
- Montante per Semifreddi BABBI 400 gr
- Tuorlomio BABBI 60 gr
- Cacao Special 10/12 BABBI / Cocoa 150 gr

Cocoa Semifreddo (Recipe B)
- Fresh cream 1000 gr
- Freddy BABBI 300 gr
- Tuorlomio BABBI 60 gr
- Cacao Special 10/12 BABBI / Cocoa 150 gr

Coconut Semifreddo (Recipe A)
- Whole milk 500 gr
- Fresh cream 500 gr
- Montante per Semifreddi BABBI 400 gr
- Pasta Cocco BABBI / Coconut 150 gr

Coconut Semifreddo (Recipe B)
- Fresh cream 1000 gr
- Freddy BABBI 350 gr
- Pasta Cocco BABBI / Coconut 130 gr

ADDITIONAL INGREDIENTS
- Glassa Neutra BABBI / Neuter Glaze
- Golosa BABBI
**Pine Nut Brittle**

**INGREDIENTS**

**Pine nut Semifreddo (Recipe A)**
- Fresh cream 1000 gr
- Freddy BABBI 350 gr
- Pasta Pinolo Supremo BABBI / Supreme Pine Nut 140 gr

**Pine nut Semifreddo (Recipe B)**
- Whole milk 400 gr
- Fresh cream 400 gr
- Montante per Semifreddi BABBI 400 gr
- Pasta Pinolo Supremo BABBI / Supreme Pine Nut 140 gr

**Pine nut Brittle**
- Pinoli di Pisa Tostati BABBI / Toasted Pine Nuts 300 gr
- Sucrose 100 gr
- Dextrose 50 gr

**ADDITIONAL INGREDIENTS**
- Pasta Panna Cotta Special BABBI

**PREPARATION**

Prepare a semi spheric insert of Panna Cotta Gelato (use Pasta Panna Cotta Special BABBI) and let it harden in the blast chiller. Prepare the Pine Nut Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Fill the bottom part of the spherical mould with the Pine Nut Semifreddo and place the Panna Cotta Gelato insert in its heart. Position the upper part of the spherical mould on the base and fill the mould with Pine Nut Semifreddo. Place the composition in the blast chiller to harden. Make the pine nut brittle: mix the ingredients and cook the mixture, stirring continuously. Spread the brittle on a silicone mat, with the help of a rolling pin. Cut out the bases for the spheres. Let the brittle cool down at room temperature.

**DECORATION**

Remove the spheres from the moulds and place them on the brittle bases. Decorate as desired.

**STORAGE**

A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.
ICE CREAM CAKES AND SEMIFREDDO

Ricotta Delish

PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit soaked with Maraschino. Prepare the Ricotta Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Prepare the Caramelized Figs Semifreddo: beat BABBI Caramelized Figs Variegato until it becomes a homogeneous paste; in the planetary mixer, mix the remaining ingredients required for the selected recipe (A or B) and then delicately incorporate BABBI Caramelized Fig Purée. To assemble the composition, alternate layers of Ricotta Semifreddo and Caramelized Figs Semifreddo. Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze. Decorate as desired (e.g. dried figs, whole walnuts and BABBI Easysugar decorations).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

- Ricotta Semifreddo (Recipe A)
  - Whole milk: 400 gr
  - Fresh cream: 450 gr
  - Montante per Semifreddi BABBI: 450 gr
  - Sciroppino BABBI: 50 gr
  - Fresh Ricotta: 200 gr

- Ricotta Semifreddo (Recipe B)
  - Whole milk: 1000 gr
  - Fresh cream: 370 gr
  - Sciroppino BABBI: 50 gr
  - Fresh Ricotta: 200 gr

- Caramelized figs Semifreddo (Recipe A)
  - Whole milk: 500 gr
  - Fresh cream: 500 gr
  - Montante per Semifreddi BABBI: 400 gr
  - Tuorlumio BABBI: 50 gr
  - Variegato Fichi Caramellati BABBI: 140 gr
  / Caramelized Figs

- Caramelized figs Semifreddo (Recipe B)
  - Whole milk: 1000 gr
  - Fresh cream: 280 gr
  - Tuorlumio BABBI: 40 gr
  - Variegato Fichi Caramellati BABBI: 140 gr
  / Caramelized Figs

ADDITIONAL INGREDIENTS
- Glassa Neutra BABBI / Neuter Glaze
- Easysugar BABBI
ICE CREAM CAKES AND SEMIFREDDO

Sweet Heart

PREPARATION
Prepare a Raspberry insert to be inserted later into the composition using a smaller mould than the one used for the cake. On the bottom of the mould place a biscuit base and fill the mould with the composition obtained by following the recipe. Place in the blast chiller until it has fully hardened. Prepare the mould and line with an acetate cake collar (if a silicon mould is used assemble the cake top to bottom starting from what will be the uppermost layer). Position the biscuit base on the bottom of the cake and spread with a thin layer of Variegato Lampone BABBI. Prepare the Yoghurt semifreddo by mixing in the food mixer all the ingredients for the chosen recipe (A or B). Fill the bottom of the cake and sides of the mould with the mixture obtained, take the insert prepared previously and place it into the centre of the mould, complete the cake with the Yoghurt semifreddo, level and place in the blast chiller.

DECORATION
Glaze with Glassa Trasparente Fragola BABBI and decorate at will (e.g. Rose petals, full roses, Easysugar BABBI).

STORAGE
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

INGREDIENTS

Yoghurt Semifreddo
(Recipe A with Montante per Semifreddi)
- Full cream milk 400 gr
- Fresh cream 400 gr
- Montante per Semifreddi BABBI 400 gr
- Yoghito 30 BABBI 0.30 gr

Yoghurt Semifreddo
(Recipe B with Freddy)
- Fresh cream 400 gr
- Freddy 0.30 gr
- Yoghito 30 BABBI 0.30 gr

Fruit Insert
- Raspberry flesh 650 gr
- Sugar 200 gr
- Effeuno BABBI 150 gr

ADDITIONAL INGREDIENTS
- Biscuit
- Glassa Trasparente Fragola BABBI
- Variegato Lampone BABBI
Babbi
Dark Chocolate and Orange
ICE CREAM CAKES AND SEMIFREDDO

Dark Chocolate and Orange

PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit soaked with Maraschino. Prepare the dark chocolate Semifreddo: melt the dark chocolate and mix it with 500 g of cream; let the mixture cool down in the refrigerator, at 4°C. In a planetary mixer, mix the now cool preparation with the remaining cream and BABBI Freddy (recipe A) or with milk and BABBI Montante per Semifreddo (recipe B). Prepare the orange Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Assemble the composition: start with a layer of chocolate Semifreddo and close with a layer of orange Semifreddo. Level the surface. Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze or BABBI Orange Glaze and decorate as desired (e.g. BABBI Easysugar and slices of dried oranges).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

Chocolate Semifreddo (Recipe A)
- Fresh cream 1000 gr
- Freddy BABBI 300 gr
- Copertura Fondente BABBI / Dark Chocolate 150 gr

Chocolate Semifreddo (Recipe B)
- Whole milk 400 gr
- Fresh cream 500 gr
- Montante per Semifreddi BABBI 400 gr
- Copertura Fondente BABBI / Dark Chocolate Covering 150 gr

Orange Semifreddo (Recipe A)
- Fresh cream 1000 gr
- Freddy BABBI 300 gr
- Pasta Arancio BABBI / Orange 120 gr

Orange Semifreddo (Recipe B)
- Whole milk 400 gr
- Fresh cream 400 gr
- Montante per Semifreddi BABBI 400 gr
- Pasta Arancio BABBI / Orange 120 gr

ADDITIONAL INGREDIENTS
- Glassa Neutra BABBI / Neuter Glaze
- Glassa Arancio BABBI / Orange
- Easysugar BABBI
ICE CREAM CAKES AND SEMIFREDDO

Black Forest

**PREPARATION**
Prepare the Cocoa Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Prepare the Vanilla Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Start filling a bundt pan with the Vanilla Semifreddo and finish with the Cocoa Semifreddo. Close the composition with a biscuit crown soaked with rum. Blast chill the final composition (e.g. -30°C).

**DECORATION**
Remove the Semifreddo from the mould and cover it with BABBI Neuter Glaze. Decorate with BABBI Black Cherry, BABBI Easysugar and chocolate chips.

**STORAGE**
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Recipe A</th>
<th>Recipe B</th>
</tr>
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<tbody>
<tr>
<td>Fresh cream</td>
<td>1000 gr</td>
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<tr>
<td>Freddy BABBI</td>
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<tr>
<td>Cacao Special 10-12 BABBI / Cocoa</td>
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<tr>
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<tr>
<td>Pasta Vaniglia Extra BABBI / Vanilla</td>
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<tr>
<td>Whole milk</td>
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<tr>
<td>Montante per Semifreddi BABBI</td>
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</tr>
<tr>
<td>Pasta Vaniglia Extra BABBI / Vanilla</td>
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</table>

**ADDITIONAL INGREDIENTS**
Glassa Neutra BABBI / Neuter Glaze
Amarena Frutto Extra BABBI / Black Cherry
Easysugar BABBI
**ICE CREAM CAKES AND SEMIFREDDO**

**La Cassatella**

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Cassata Semifreddo (Recipe A)</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Whole milk</td>
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<tr>
<td>Fresh cream</td>
<td>400 gr</td>
</tr>
<tr>
<td>Montante per Semifreddi BABBI</td>
<td>400 gr</td>
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<tr>
<td>Pasta Cassata Suprema BABBI</td>
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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Fresh cream</td>
<td>1000 gr</td>
</tr>
<tr>
<td>Freddy BABBI</td>
<td>300 gr</td>
</tr>
<tr>
<td>Pasta Cassata Suprema BABBI</td>
<td>250 gr</td>
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</tbody>
</table>

**ADDITIONAL INGREDIENTS**

Glassa Neutra BABBI / Neuter Glaze

**PREPARATION**

Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit soaked with Maraschino or a neuter soak. Prepare the Cassata Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the BABBI Supreme Cassata Paste, which should only be added once the preparation is well mixed. Fill the mould with the resulting Semifreddo and level the surface.

**A VARIATION…**

Add dark chocolate chips to the composition. Blast chill the final composition (e.g. -30°C).

**DECORATION**

Cover the surface with BABBI Neuter Glaze. Decorate as desired (e.g. candied fruit and tempered white chocolate decorations).

**STORAGE**

A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.
Mandorlone
**ICE CREAM CAKES AND SEMIFREDDO**

**Mandorlone**

**PREPARATION**

Prepare an insert of coffee semifreddo to insert into the composition using a mould 2cm high and 4cm smaller than the mould used to create the cake. Place a cocoa biscuit base on the bottom of the mould, in the food mixer mix all the ingredients for the chosen recipe (A or B), except Caffè Special BABBI, that will be incorporated at the end. Fill the mould, level and place in the chiller until it has fully hardened. Prepare the mould and line with an acetate sheet, position the cocoa biscuit base on the bottom of the cake and spread with a thin layer of Variegato Caffèkrok BABBI. Prepare the Almond semifreddo by mixing in the food mixer all the ingredients for the chosen recipe (A or B) except the Pasta Mandorla Suprema BABBI which will be added at the end. Fill the bottom of the cake and sides of the mould with the mixture obtained, take the insert prepared previously and insert it into the centre of the mould, complete the cake with the Almond semifreddo, level and place in the chiller.

**DECORATION**

Glaze with Glassa a Specchio Cioccolato and decorate at will (e.g. hardened chocolate twirls, almond brittle and sprinkle with Granella di Nocciola Pralinata BABBI).

**STORAGE**

The decorated semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

**INGREDIENTS**

**Additional Ingredients**

**Coffee Semifreddo**

(Recipe A with Montante per Semifreddi)

- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Caffè Special BABBI: 120 gr

**Coffee Semifreddo**

(Recipe B with Freddy)

- Fresh cream: 1 Kg
- Freddy BABBI: 330 gr
- Pasta Caffè Special BABBI: 120 gr

**Almond Semifreddo**

(Recipe A with Montante per Semifreddi)

- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Mandorla Suprema BABBI: 120 gr

**Almond Semifreddo**

(Recipe B with Freddy)

- Fresh cream: 1 Kg
- Freddy BABBI: 350 gr
- Pasta Mandorla Suprema BABBI: 120 gr

**ADDITIONAL INGREDIENTS**

- Cocoa Biscuit
- Variegato Caffèkrok BABBI
- Glassa a Specchio Cioccolato BABBI
Fruit Mille-feuille
ICE CREAM CAKES AND SEMIFREDDO

Fruit Mille-feuille

INGREDIENTS

Zabaione Semifreddo (Recipe A)
- Whole milk: 500 gr
- Fresh cream: 500 gr
- Montante per Semifreddi BABBI: 500 gr
- Pasta Zabaione Special BABBI: 140 gr

Zabaione Semifreddo (Recipe B)
- Fresh cream: 1000 gr
- Freddy BABBI: 330 gr
- Pasta Zabaione Special BABBI: 140 gr

Inserto di Frutta
- Strawberries: 720 gr
- Sucrose: 200 gr
- Effeuno BABBI: 80 gr

ADDITIONAL INGREDIENTS
- Easysugar BABBI

PREPARATION
Cut out three identical disks of puff pastry. Prepare the Zabaione Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the BABBI Zabaione Special Paste, which should only be added once the preparation is well mixed. Prepare the fruit insert: blend strawberries, sucrose and Effeuno BABBI. Bring the mixture to a boil. Pour the mixture into silicone moulds of the same shape and size as the puff pastry disks. Blast chill until the mixture has settled and hardened completely. Assemble the composition: alternate a disk of puff pastry, the fruit insert, another disk of puff pastry, a layer of Zabaione Semifreddo and finish off with the last disk of puff pastry. Blast chill the final composition (e.g. -30°C).

DECORATION
Decorate as desired (e.g. fresh strawberries and BABBI Easysugar decorations).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.
ICE CREAM CAKES AND SEMIFREDDO

**Nocciociocco**

**INGREDIENTS**

**Chocolate Semifreddo**
(Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Cacao Special BABBI: 120 gr

**Chocolate Semifreddo**
(Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 330 gr
- Pasta Cacao Special BABBI: 120 gr

**Hazelnut Nocciola**
(Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Nocciola Suprema BABBI: 120 gr

**Hazelnut Nocciola**
(Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 350 gr
- Pasta Nocciola Suprema BABBI: 120 gr

**ADDITIONAL INGREDIENTS**
- Cocoa Biscuit
- Variegato Gianduia con Cereali BABBI
- Glassa a Specchio Cioccolato BABBI

**PREPARATION**

Prepare an insert of Chocolate semifreddo to insert later into the composition using a mould 2cm high and 4cm smaller than the mould to use to create the cake. Place a cocoa biscuit base on the bottom of the mould, in the food mixer mix all the ingredients for the chosen recipe (A or B), except Pasta Cacao Special BABBI, that will be incorporated at the end. Fill the mould, level and place in the blast chiller until it has fully hardened. Prepare the mould and line with an acetate cake cellar, position the cocoa biscuit base on the bottom of the cake and spread with a thin layer of Variegato Gianduia con Cereali BABBI. Prepare the Hazelnut semifreddo by mixing in the food mixer all the ingredients for the chosen recipe (A or B) except the Pasta Nocciola Suprema BABBI which will be added at the end. Fill the bottom of the cake and sides of the mould with the mixture obtained, take the insert prepared previously and insert it into the centre of the mould, complete the cake with the Hazelnut Semifreddo, level and place in the blast chiller.

**DECORATION**

Glaze with Specchio Cioccolato BABBI and decorate at will (e.g. hardened chocolate twirls, fresh raspberries and sprinkle Granella di Nocciola Pralinata BABBI).

**STORAGE**

The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.
ICE CREAM CAKES AND SEMIFREDDO

Pear & Chocolate

PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a base of cocoa biscuit dipped in a soak flavoured with the pear liqueur. Prepare the Pear-Flavoured Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the pear liquor, which should only be added once the preparation is well mixed. Prepare the Cocoa Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Assemble the composition: distribute a uniform layer of Pear-flavoured Semifreddo on the bottom and sides of the mould. Add the Cocoa Semifreddo in the middle and close it off with a disk of cocoa biscuit. To finish the composition, use Pear-flavoured Semifreddo to fill any empty spaces that may remain. Level the surface and blast chill the final composition (e.g. -30°C).

DECORATION
Cover with BABBI Neuter Glaze and decorate as desired (e.g. with slices of dried pears, red currants and BABBI Easysugar).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

Pear-flavoured Semifreddo (Recipe A)
- Fresh cream: 1000 gr
- Freddy BABBI: 320 gr
- Chantilly 60 BABBI: 50 gr
- Pear liqueur (similar to grappa): 40 gr

Pear-flavoured Semifreddo (Recipe B)
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Chantilly 60 BABBI: 50 gr
- Pear liqueur (similar to grappa): 40 gr

Cocoa Semifreddo (Recipe A)
- Fresh cream: 1000 gr
- Freddy BABBI: 350 gr
- Cacao Special 10-12 BABBI / Cocoa: 150 gr

Cocoa Semifreddo (Recipe B)
- Whole milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Cacao Special 10-12 BABBI / Cocoa: 150 gr

ADDITIONAL INGREDIENTS
Glassa Neutra BABBI / Neuter Glaze
Easysugar BABBI
ICE CREAM CAKES AND SEMIFREDDO

Pistacchio Love

PREPARATION
Prepare an insert of Zabaione semifreddo to place into the composition using a mould 2cm high and 4cm smaller than the mould to use to create the cake. Place a cocoa biscuit base on the bottom of the mould, in the food mixer mix all the ingredients for the chosen recipe (A or B), except Pasta Zabaione Roma BABBI, that will be incorporated at the end, fill the mould, level and place in the blast chiller until it has fully hardened. Prepare the mould and line with an acetate cake collar, position the cocoa biscuit base on the bottom of the cake and spread with a thin layer of Variegato Pistacchiokrok BABBI. Prepare the Pistachio semifreddo by mixing in the food mixer all the ingredients for the chosen recipe (A or B) except the Pasta Pistacchio 100% De Luxe BABBI which will be added at the end.

DECORATION
Glaze with Golosa Croccante al Pistacchio and decorate at will (e.g. white chocolate shavings and whole pistachios). Golosa Croccante al Pistacchio: mix in two equal parts Golosa Pistacchio BABBI and the Variegato Pistacchiokrok BABBI previously mixed in the mixer. The Wafer BABBI gives the glaze an unmistakable crispiness added to a perfect thickness also at temperatures above 0°C.

STORAGE
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

INGREDIENTS

Zabaione Semifreddo
(Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Zabaione Roma BABBI: 120 gr

Zabaione Semifreddo
(Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 330 gr
- Pasta Zabaione Roma BABBI: 120 gr

Pistachio Semifreddo
(Recipe A with Montante per Semifreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Pistacchio 100% De Luxe BABBI: 120 gr

Pistachio Semifreddo (Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 350 gr
- Pasta Pistacchio 100% De Luxe BABBI: 120 gr

ADDITIONAL INGREDIENTS
Cocoa Biscuit
Variegato Pistacchiokrok BABBI
Golosa Pistacchio BABBI
ICE CREAM CAKES AND SEMIFREDDO

Chantilly Roll

PREPARATION
Put the biscuit soaked in rum on a sheet of parchment paper. Prepare the Whipped Cream Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Spread a uniform layer of Whipped Cream Semifreddo on the biscuit, with the help of a sac à poche.

A VARIATION...
Marble the Whipped Cream Semifreddo with BABBI Hazelnuts and Cocoa Variegate and BABBI Hazelnut Granule. Roll the biscuit very carefully. Blast chill the final composition (e.g. -30°C).

DECORATION
Decorate as desired (e.g. tempered chocolate curls, Semifreddo tassels and strawberries).

STORAGE
A decorated roll, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the roll can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

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<th>Whipped cream Semifreddo (Recipe A)</th>
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<tr>
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ADDITIONAL INGREDIENTS

| Noisette Cacao Classica BABBI / Hazelnuts and Cocoa Variegate |  |
| Granella di Nocciola BABBI / Hazelnut Granule BABBI |  |
Blueberry Half-sphere
**ICE CREAM CAKES AND SEMIFREDDO**

**Blueberry Half-sphere**

**INGREDIENTS**

**Blueberry Semifreddo (Recipe A)**
- Fresh cream: 1000 gr
- Freddy BABBI: 300 gr
- Pasta Mirtillo BABBI / Blueberry: 120 gr

**Blueberry Semifreddo (Recipe B)**
- Whole milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Mirtillo BABBI / Blueberry: 120 gr

**ADDITIONAL INGREDIENTS**
- Glassa Neutra BABBI / Neuter Glaze
- Babbi Easysugar

**PREPARATION**
Prepare a semi spherical insert of Fiordilatte Gelato. Prepare the Blueberry Semifreddo in a planetary mixer, mix all the ingredients required for the selected recipe (A or B). Place the Blueberry Semifreddo in a zuccotto mould and add the Fiordilatte Semifreddo insert. Finish the zuccotto with Blueberry Semifreddo and use a disk of biscuit dipped in Maraschino to close it off. Blast chill the final composition (e.g. -30°C).

**DECORATION**
Remove the semi sphere from the mould and cover it with BABBI Neuter Glaze. Decorate as desired (e.g. fresh blueberries, BABBI Easysugar).

**STORAGE**
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.
**Tartufone**

**ICE CREAM CAKES AND SEMIFREDDO**

**INGREDIENTS**

*Gianduia Semifreddo (Recipe A)*
- Fresh cream: 1000 gr
- Freddy BABBI: 300 gr
- Pasta Gianduia Amara BABBI / Bitter Gianduia: 140 gr

*Gianduia Semifreddo (Recipe B)*
- Whole milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Gianduia Amara BABBI / Bitter Gianduia: 140 gr

*Semifreddo alla Nocciola (Recipe A)*
- Fresh cream: 1000 gr
- Freddy BABBI: 300 gr
- Pasta Nocciola 100% De Luxe BABBI / Hazelnuts: 140 gr

*Hazelnut Semifreddo (Recipe B)*
- Whole milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Nocciola 100% De Luxe BABBI / Hazelnuts: 140 gr

**ADDITIONAL INGREDIENTS**

- Copertura Fondente BABBI / Dark Chocolate Covering
- Cacao Special 10-12 BABBI / Cocoa
- Topping Caffé BABBI / Coffee

**PREPARATION**

Prepare the Gianduia Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Prepare the Hazelnut Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Prepare a semi-spheric insert of Hazelnut Semifreddo, adding a small amount of BABBI Coffee Topping inside. Place the preparation in a blast chiller. Place the Gianduia Semifreddo in a zuccotto mould and add the Hazelnut Semifreddo insert. Finish the zuccotto with Gianduia Semifreddo and use a disk of biscuit dipped in coffee soak to close it off. Blast chill the final composition (e.g. -30°C).

**DECORATION**

Decorate as desired, with BABBI Cocoa Special 10-12 and curls of combed chocolate.

**STORAGE**

A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.
ICE CREAM CAKES AND SEMIFREDDO

Tiramisù

PREPARATION
Cut 3 identical biscuit disks and soak them in coffee. Prepare the Tiramisù Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the BABBI Tiramisù Special Paste, which should only be added once the preparation is well mixed. Assemble the composition by alternating layers of biscuit, Tiramisù Semifreddo (using a sac à poche if necessary) and cocoa powder. The last layer should be biscuit. Blast chill the final composition (e.g. -30°C).

DECORATION
Decorate as desired (e.g. use a sac à poche to write "Tiramisù" on the surface and sprinkle cocoa powder).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

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<thead>
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<th>Tiramisù Semifreddo (Recipe A)</th>
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<td>Fresh cream</td>
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</tr>
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<tr>
<td>Pasta Tiramisù Special BABBI</td>
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<td>Mascarpone 40/50 BABBI</td>
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<table>
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<tr>
<th>Tiramisù Semifreddo (Recipe B)</th>
<th></th>
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<tbody>
<tr>
<td>Fresh cream</td>
<td>1000 gr</td>
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<td>Freddy BABBI</td>
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<td>120 gr</td>
</tr>
<tr>
<td>Mascarpone 40/50 BABBI</td>
<td>60 gr</td>
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</table>
Fruit Tiramisù
PREPARATION
Cut 3 identical biscuit disks and soak them in Maraschino. Prepare the Mascarpone Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Assemble the composition by alternating layers of biscuit and Mascarpone Semifreddo (using a sac à poche if necessary). The last layer should be biscuit. Blast chill the final composition (e.g. -30°C).

DECORATION
Decorate as wished, using mixed fruits, BABBI Easysugar and crumbled meringue.

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

Mascarpone Semifreddo (Recipe A)
- Fresh cream 1000 gr
- Freddy BABBI 300 gr
- Mascarpone 40/50 BABBI 60 gr

Mascarpone Semifreddo (Recipe B)
- Whole milk 400 gr
- Fresh cream 400 gr
- Montante per Semifreddo BABBI 400 gr
- Mascarpone 40/50 BABBI 60 gr

ADDITIONAL INGREDIENTS
- Easysugar BABBI
Babbi
Puff Pie
**ICE CREAM CAKES AND SEMIFREDDO**

**Puff Pie**

**PREPARATION**
Prepare the mould and line it with acetate ribbon. Place the mould on a sheet of parchment paper and create the base of the composition using Variegato Bignèkrok BABBI. Place the preparation in a blast chiller to harden. Prepare the Zabaione Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Fill the mould with the resulting Semifreddo and level the surface. Blast chill the final composition (e.g. -30°C).

**DECORATION**
Cover the surface with BABBI Neuter Glaze and marble with BABBI Chocolate Topping. Decorate as desired (e.g. puffs, small meringues and BABBI Easysugar decorations).

**STORAGE**
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

---

**INGREDIENTS**

**Zabaione Semifreddo (Recipe A)**
- Whole milk: 500 gr
- Fresh cream: 500 gr
- Montante per Semifreddi BABBI: 500 gr
- Pasta Zabaione Special BABBI: 140 gr

**Zabaione Semifreddo (Recipe B)**
- Fresh cream: 1000 gr
- Freddy BABBI: 330 gr
- Pasta Zabaione Special BABBI: 140 gr

**ADDITIONAL INGREDIENTS**
- Variegato Bignèkrok BABBI / Cocoa Cream and Puff
- Glassa Neutra BABBI / Neuter Glaze
- Topping al Cioccolato BABBI / Chocolate Easysugar BABBI

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**BABBI**
Biscuit Pie
ICE CREAM CAKES AND SEMIFREDDO

Biscuit Pie

PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit base soaked with rum. Prepare the Cookie Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Prepare the Biscokrok Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the BABBI Biscokrok Variegate, which should only be added once the preparation is well mixed. Assemble the composition: alternate two layers of Cookie Semifreddo with Biscokrok Semifreddo and level the surface. Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze lightly marbled with BABBI Lella Topping. Decorate as desired (e.g. chocolate biscuits BABBI, fresh strawberries and tempered white chocolate decorations).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

<table>
<thead>
<tr>
<th>Baby Pie (Recipe A)</th>
<th>500 gr</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole milk</td>
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</tr>
<tr>
<td>Fresh cream</td>
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<tr>
<td>Pasta Biskò BABBI</td>
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<table>
<thead>
<tr>
<th>Baby Pie (Recipe B)</th>
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<tbody>
<tr>
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<tr>
<td>Fresh cream</td>
<td>330 gr</td>
</tr>
<tr>
<td>Pasta Biskò BABBI</td>
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<table>
<thead>
<tr>
<th>Biscokrok Semifreddo (Recipe A)</th>
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<tbody>
<tr>
<td>Whole milk</td>
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<tr>
<td>Fresh cream</td>
<td>400 gr</td>
</tr>
<tr>
<td>Montante per Semifreddi BABBI</td>
<td>400 gr</td>
</tr>
<tr>
<td>Tuorlomio BABBI</td>
<td>40 gr</td>
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<tr>
<td>Variegato Biscokrok BABBI</td>
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<tr>
<td>/ Hazelnuts with biscuits</td>
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<table>
<thead>
<tr>
<th>Biscokrok Semifreddo (Recipe B)</th>
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<tbody>
<tr>
<td>Fresh cream</td>
<td>300 gr</td>
</tr>
<tr>
<td>Freddy BABBI</td>
<td>50 gr</td>
</tr>
<tr>
<td>Tuorlomio BABBI</td>
<td>130 gr</td>
</tr>
<tr>
<td>/ Hazelnuts with biscuits</td>
<td></td>
</tr>
</tbody>
</table>

ADDITIONAL INGREDIENTS
Glassa Neutra BABBI / Neuter Glaze
Topping Lella BABBI / Hazelnuts and Chocolate
Frollini al Cacao BABBI / Chocolate Biscuits
PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit crown soaked with rum. Prepare the Macadamia Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the Pasta Macadamia BABBI, which should only be added once the preparation is well mixed. Fill the mould to the top with the Macadamia Semifreddo and level the surface.

A VARIATION...
Fill the mould with layers, alternating Macadamia Semifreddo and Dulce de Leche BABBI, adding BABBI Nuts Mix. Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze and decorate as desired (e.g. with almond brittle and star fruit).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.
Noccioly Pie
ICE CREAM CAKES AND SEMIFREDDO

Noccioly Pie

PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit base soaked with rum. Prepare the Hazelnut Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the BABBI Supreme Hazelnut Paste, which should only be added once the preparation is well mixed. Prepare the Whipped Cream Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). To assemble the composition, alternate layers of Hazelnut Semifreddo and Whipped Cream Semifreddo.

A VARIATION...
Add layers of BABBI Pralinen Variegaté or BABBI Ciocokrok Dark Chocolate Variegaté between the other layers. Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze and marble with BABBI Crème Caramel Topping. Decorate as desired (e.g. disks of tempered chocolate with BABBI Hazelnut Granule and BABBI Easysugar decorations).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

<table>
<thead>
<tr>
<th>Recipe A</th>
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<tbody>
<tr>
<td>Whole milk</td>
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<tr>
<td>Fresh cream</td>
<td>400 gr</td>
</tr>
<tr>
<td>Montante per Semifreddi BABBI</td>
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<tr>
<td>Sciroppino BABBI</td>
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<tr>
<td>Pasta Nocciola Suprema BABBI</td>
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HAZELNUT SEMIFREDDO

BISCUIT

HAZELNUT SEMIFREDDO

HAZELNUT SEMIFREDDO

MILK CHOCOLATE DISKS

HAZELNUTS

CHANTILLY SEMIFREDDO

CHANTILLY SEMIFREDDO

BABBI EASYSUGAR

MARBLED BABBI

NEUTER GLAZE

Hazelnut Semifreddo recipe A
Hazelnut Semifreddo recipe B

Whipped cream Semifreddo recipe A
Whipped cream Semifreddo recipe B

ADDITIONAL INGREDIENTS
Variegato Pralinen BABBI
Var. Ciococrok fondente BABBI / Dark Chocolate and Wafers
Topping Creme Caramel BABBI
Glassa Neutra BABBI / Neuter Glaze
Easysugar BABBI
Babbi Sachertorte
ICE CREAM CAKES AND SEMIFREDDO

Sachertorte

**PREPARATION**
Cut 3 identical cocoa biscuit disks and soak them in rum. Prepare the Cocoa Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Assemble the composition: alternate a disk of cocoa biscuit, a thin layer of BABBI Peach-Orange Variegate and another thin layer of Cocoa Semifreddo (using a sac à poche if needed). Finish with the Cocoa Semifreddo.

**A VARIATION...**
Use BABBI Black Cherry Variegate or BABBI Wild Strawberries Variegate instead of BABBI Peach-Orange Variegate. Blast chill the final composition (e.g. -30°C).

**DECORATION**
Cover the pie entirely with BABBI Chocolate Mirror Glaze. Decorate as desired (e.g. Write "Sacher" using dark chocolate topping in a sac à poche, use BABBI Easysugar decorations and red currants).

**STORAGE**
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Recipe A</th>
<th>Recipe B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole milk</td>
<td>500 gr</td>
</tr>
<tr>
<td>Fresh cream</td>
<td>400 gr</td>
</tr>
<tr>
<td>Montante per Semifreddi BABBI</td>
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</tr>
<tr>
<td>Tuorlomio BABBI</td>
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<tr>
<td>Cacao Special 10/12 BABBI / Cocoa</td>
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**ADDITIONAL INGREDIENTS**
Variegato Pesca Arancio BABBI / Peach-Orange
Glassa a Specchio Cioccolato BABBI / Chocolate Mirror Glaze
Easysugar BABBI
ICE CREAM CAKES AND SEMIFREDDO

Emerald Pie

PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit base soaked with rum. Prepare the Pistachio Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the BABBI Supreme Pistachio Paste, which should only be added once the preparation is well mixed. Prepare the Pine Nut Semifreddo: in a planetary mixer, mix all the ingredients required for the selected recipe (A or B), except for the BABBI Supreme Pine Nut Paste, which should only be added once the preparation is well mixed. Assemble the composition: start with a layer of Pine Nut Semifreddo and close with a layer of Pistachio Semifreddo. Level the surface.

A VARIATION...
Add BABBI Pistacchiokrok Variegate or toasted pine nuts among the layers of Semifreddo. Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze and marble with BABBI Supreme Pistachio Paste. Decorate as desired (e.g. whole pistachios or pistachio crumbs, Chinese lanterns and BABBI Easysugar decorations).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

Pistachio Semifreddo (Recipe A)
- Whole milk: 500 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Sciroppino BABBI: 50 gr
- Pasta Pistacchio Supremo BABBI / Pistachio: 140 gr

Pistachio Semifreddo (Recipe B)
- Fresh cream: 1000 gr
- Freddy BABBI: 320 gr
- Sciroppino BABBI: 50 gr
- Pasta Pistacchio Supremo BABBI / Pistachio: 140 gr

Pine nut Semifreddo (Recipe A)
- Whole milk: 500 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Sciroppino BABBI: 50 gr
- Pasta Pinolo Supremo BABBI / Pine Nut: 140 gr

Pine nut Semifreddo (Recipe B)
- Fresh cream: 1000 gr
- Freddy BABBI: 320 gr
- Sciroppino BABBI: 50 gr
- Pasta Pinolo Supremo BABBI / Pine Nut: 140 gr

ADDITIONAL INGREDIENTS
- Variegato Pistacchiokrok BABBI / Pistachio and wafer
- Glassa Neutra BABBI / Neuter Glaze
- Easysugar BABBI
ICE CREAM CAKES AND SEMIFREDDO

Orange Pie

INGREDIENTS

Orange Semifreddo (Recipe A)
- Whole milk: 400 gr
- Fresh cream: 500 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Arancio BABBI / Orange: 120 gr

Orange Semifreddo (Recipe B)
- Fresh cream: 1000 gr
- Freddy BABBI: 300 gr
- Pasta Arancio BABBI / Orange: 120 gr

ADDITIONAL INGREDIENTS
- Glassa Neutra BABBI / Neuter Glaze
- Glassa Trasparente Arancio BABBI / Orange Glaze
- Variegato Pesca Arancio BABBI / Peach-Orange

PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit soaked with Maraschino. Prepare the Orange Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Cut a rectangular stripe, half as wide as the height of the mould. Place the stripe soaked in Maraschino along the perimeter of the mould. Fill the mould to the top with the Orange Semifreddo and level the surface.

A VARIATION...
Create an insert of BABBI Peach-Orange Variegate by pouring it directly on a first layer of Orange Semifreddo. Blast chill the final composition (e.g. -30°C).

DECORATION
Cover the surface with BABBI Neuter Glaze and marble with BABBI Transparent Orange Glaze. Decorate as desired (e.g. fresh fruit and tempered white chocolate decorations).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.
ICE CREAM CAKES AND SEMIFREDDO

Chocolate Trio

PREPARATION
Prepare the mould and line it with acetate ribbon. On the bottom, place a biscuit base soaked with rum. Prepare the Dark Chocolate Semi-freddo: melt the dark chocolate and mix it with 500 g of cream; let the mixture cool down in the refrigerator, at 4°C. In a planetary mixer, mix the now cool preparation with the remaining cream and BABBI Freddy (recipe A) or with milk and BABBI Montante per Semi-freddo (recipe B). Use the same procedure to prepare the Milk Chocolate and the White Chocolate Semi-freddo. Assemble the composition by alternating the layers of the different types of Semi-freddo. Blast chill the final composition (e.g. -30°C).

DECORATION
Decorate as desired (e.g. squared frames made of different types of chocolate, Chinese lanterns).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

<table>
<thead>
<tr>
<th>Recipe A</th>
<th>Recipe B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh cream</td>
<td>1000 gr</td>
</tr>
<tr>
<td>Freddy BABBI</td>
<td>300 gr</td>
</tr>
<tr>
<td>Copertura Fondente BABBI / Dark Chocolate Covering</td>
<td>150 gr</td>
</tr>
</tbody>
</table>

Dark chocolate Semi-freddo recipe B
- Whole milk: 400 gr
- Fresh cream: 500 gr
- Montante per Semi-freddi BABBI: 400 gr
- Copertura Fondente BABBI / Dark Chocolate Covering: 150 gr

Milk chocolate Semi-freddo recipe A
- Whole milk: 400 gr
- Fresh cream: 500 gr
- Montante per Semi-freddi BABBI: 400 gr
- Copertura al Latte BABBI / Milk Covering: 150 gr

White chocolate Semi-freddo recipe A
- Whole milk: 400 gr
- Fresh cream: 500 gr
- Montante per Semi-freddi BABBI: 400 gr
- Copertura Bianca BABBI / White Covering: 150 gr

White chocolate Semi-freddo recipe B
- Whole milk: 400 gr
- Fresh cream: 500 gr
- Montante per Semi-freddi BABBI: 400 gr
- Copertura Bianca BABBI / White Covering: 150 gr
Coffee Log
Coffee Log

PREPARATION
Prepare the Coffee Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Fill the mould with a uniform layer of Coffee Semifreddo. In the centre of the mould, place a biscuit base slightly smaller than the base itself (about 1 cm per side), soaked in coffee.

A VARIATION...
Using a slightly smaller mould, prepare a Dulce de Leche Gelato insert and place it inside the composition. Blast chill the final composition (e.g. -30°C).

DECORATION
Partially or fully cover the surface with BABBI Chocolate Mirror Glaze and decorate as desired (e.g. tempered chocolate and Chinese lanterns).

STORAGE
A decorated log, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the log can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

**Coffee Semifreddo (Recipe A)**
- Whole milk: 500 gr
- Fresh cream: 500 gr
- Montante per Semifreddi BABBI: 400 gr
- Tuorlomio BABBI: 40 gr
- Pasta Caffè Special BABBI / Coffee: 120 gr

**Coffee Semifreddo (Recipe B)**
- Fresh cream: 1000 gr
- Freddy BABBI: 300 gr
- Tuorlomio BABBI: 40 gr
- Pasta Caffè Special BABBI / Coffee: 110 gr

**Dulce de Leche Gelato**
- Water: 1500 gr
- Fresh cream: 600 gr
- TOP 100 BABBI: 260 gr
- Variegato Dolcezza di Latte BABBI / Dulce de Leche: 1600 gr
- Sucrose: 40 gr

**ADDITIONAL INGREDIENTS**
- Glassa a Specchio Cioccolato BABBI / Chocolate Mirror Glaze
Amaretto Zuccotto
ICE CREAM CAKES AND SEMIFREDDO

Amaretto Zuccotto

PREPARATION
Prepare a semi spherical insert, as follows: line a zuccotto mould with BABBI Caffékrok Variegate and let it set slightly in the blast chiller. Finish the insert with Sweet Almond Gelato (made with BABBI Special Sweet Paste). Place the insert in the blast chiller to harden. Prepare the Amaretto Semifreddo: in the planetary mixer, mix all the ingredients required for the selected recipe (A or B). Place the Amaretto Semifreddo in a zuccotto mould and add the Sweet Almond Gelato insert. Finish the zuccotto with Amaretto Semifreddo and use a disk of biscuit dipped in Maraschino to close it off. Blast chill the final composition (e.g. -30°C).

DECORATION
Remove the zuccotto from the mould and cover it with BABBI Neuter Glaze, at your discretion (e.g. amaretti and BABBI Easysugar curls).

STORAGE
A decorated pie, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), the pie can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

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<thead>
<tr>
<th>AMARETTO SEMIFREDDO</th>
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<tr>
<td>Amaretto Semifreddo (Recipe A)</td>
<td>1000 gr</td>
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<tr>
<td>Fresh cream</td>
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</tr>
<tr>
<td>Freddy BABBI</td>
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</tr>
<tr>
<td>BABBI Amaretto paste</td>
<td>400 gr</td>
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<tr>
<td>Montante per Semifreddi BABBI</td>
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<tr>
<td>BISCUIT</td>
<td>120 gr</td>
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</tbody>
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<table>
<thead>
<tr>
<th>ADDITIONAL INGREDIENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glassa Neutra BABBI / Neuter Glaze</td>
</tr>
<tr>
<td>Variegato Caffékrok BABBI / Coffee with wafers and hazelnuts</td>
</tr>
<tr>
<td>Easysugar BABBI</td>
</tr>
<tr>
<td>Pasta Mandlera Dolce Special BABBI / Almond</td>
</tr>
</tbody>
</table>
Orange Zuccotto
ICE CREAM CAKES AND SEMIFREDDO

Orange Zuccotto

PREPARATION
Prepare an insert with Pistachio Semifreddo by mixing in the food mixer all the ingredients for the chosen recipe (A or B) except Pasta Pistacchio BABBI which will be incorporated at the end. Fill a bowl-shaped silicon mould and place in the blast chiller until it is fully hardened. Prepare the Nougat semifreddo by mixing in the food mixer all the ingredients for the chosen recipe (A or B) except Pasta Torroncino BABBI which will be incorporated at the end. Fill a bowl-shaped mould with the product obtained and position the previously chilled Pistacchio insert in the centre, level and end off with a thin layer of biscuit spread with Variegato Amarena and Pralinato Mix Macadamia BABBI. Place in the blast chiller and allow to harden completely.

DECORATION
Glaze with Glassa Trasparente Arancio BABBI and decorate at will (e.g. chocolate shavings).

STORAGE
The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.

INGREDIENTS

Pistachio semifreddo
(Recipe A with Montante per SemiFreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Pistacchio Supremo BABBI: 120 gr

Pistachio semifreddo
(Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 350 gr
- Pasta Pistacchio Supremo BABBI: 120 gr

Nougat semifreddo
(Recipe A with Montante per SemiFreddi)
- Full cream milk: 400 gr
- Fresh cream: 400 gr
- Montante per Semifreddi BABBI: 400 gr
- Pasta Torroncino BABBI: 120 gr

Nougat semifreddo
(Recipe B with Freddy)
- Fresh cream: 1 Kg
- Freddy BABBI: 330 gr
- Pasta Torroncino BABBI: 120 gr

ADDITIONAL INGREDIENTS
- Cocoa Biscuit
- Variegato Amarena BABBI
- Pralinato Mix Macadamia BABBI
- Glassa Trasparente Arancio BABBI
**FREDDY BABBI**
Liquid semi-worked aid, neutral flavour, with complete milk proteins. Its particular formula makes the product suitable for very delicate work enhancing the flavour of each added taste. The product is used for the creation of semifreddo.

1. **MIX 350G OF FREDDY BABBI WITH 1KG FRESH CREAM**

2. **MONTARE IN PLANETARIA A VELOCITÀ MEDIA PER CIRCA 4 MINUTI**

3. **FLAVOUR AT WILL AND COMPLETE THE COMPOSITION**

4. **MIX IN THE FOOD MIXER AT AVERAGE SPEED FOR ABOUT 4 MINUTES**

5. **GLAZE AND DECORATE AT WILL**
**ARTISTICK AND MINICONI**

**ARTISTICK AND MINICONI**

**Artistick Pure Fruit**

**PREPARATION**
Prepare the fruit insert: mix the fruit (which can be fresh or puréed), the sugar and Effeuno BABBI and heat it up to approximately 90°C. Let the mixture cool down and use it to fill the stick mould, previously cooled down in the blast chiller, with the help of a sac à poche. Make sure no empty spaces or bubbles are left in the bottom. Insert the stick and place the composition in the blast chiller.

**A VARIATION...**
The fruit insert can be made with any type of fruit pulp, creating layers or as a single insert, with other fruit flavours or with Gelato or Semifreddo.

**DECORATION**
Remove the stick and cover with BABBI Artistick Strawberry. Let it harden and cover the upper part of the stick with BABBI Artistick White Chocolate. For a thicker outer layer, repeat the previous step, making sure to leave enough time between the steps so that the first layer is fully solidified before the next one. Decorate as desired.

**STORAGE**
Artistick, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), Artistick can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**
- Fruit insert: 720 gr
- Sucrose: 200 gr
- BABBI Effeuno: 80 gr

**ADDITIONAL INGREDIENTS**
- BABBI Artistick Fragola / Strawberry
- Artistick Cioccolato Bianco BABBI / White Chocolate
Babbi Hazelnut Artistick
**Hazelnut Artistick**

**PREPARATION**
Line the stick mould, previously cooled down in the blast chiller, with Fiordilatte Gelato, using a spatula. If the Gelato is too hard, use the planetary mixer to soften it a little. Place the preparation in a blast chiller. To build the ice lolly, begin by pouring Hazelnut Gelato enriched with BABBI Macadamia Nuts Mix Granules. Insert the stick. Place the preparation in a blast chiller. Finish the ice lolly with Fiordilatte Gelato. Place the preparation in a blast chiller.

**DECORATION**
Remove the stick and cover with BABBI Artistick Milk Chocolate or any other flavour. For a thicker outer layer, repeat the previous step, making sure to leave enough time between the steps so that the first layer is fully solidified before the next one. Decorate as desired using chopped nuts.

**STORAGE**
Artistick, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), Artistick can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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</tr>
<tr>
<td>Base BABBI TOP 100</td>
<td>65 gr</td>
</tr>
<tr>
<td>Pasta Nocciola 100% De Luxe BABBI / Hazelnut</td>
<td>90 gr</td>
</tr>
<tr>
<td>Sucrose</td>
<td>130 gr</td>
</tr>
<tr>
<td>Dextrose</td>
<td>50 gr</td>
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</tbody>
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**Hazelnut Gelato**

- Whole milk: 585 gr
- Fresh cream: 160 gr
- BABBI TOP 100 Base: 65 gr
- Sucrose: 135 gr
- Dextrose: 55 gr

**ADDITONAL INGREDIENTS**

- Artistick Cioccolato Classico BABBI / Milk Chocolate
- Artistick Fragola BABBI / Strawberry
- Pralinato Mix di Macadamia BABBI / Macadamia Nuts Mix Granule
Babbi
Artistick Crunchy Vanilla
ARTISTICK AND MINICONI

Artistic Crunchy Vanilla

PREPARATION
In a planetary mixer, blend BABBI Freddy and BABBI Vanilla Extra Paste until the resulting compound increases in volume but remains fairly runny. Fill the stick mould, previously cooled down in the blast chiller, with the Vanilla Semifreddo. Use a sac à poche if needed and make sure no empty spaces or bubbles remain in the bottom. Place the preparation in a blast chiller.

DECORATION
Remove the stick and cover with BABBI Artistick Pistacchio. Let it harden and cover the left part of the heart with BABBI Artistick White Chocolate. For a thicker outer layer, repeat the previous step, making sure to leave enough time between the steps so that the first layer is fully solidified before the next one. Decorate as desired.

STORAGE
Artistic, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), Artistic can be stored in a storage cabinet at -20°C for three months.

INGREDIENTS

VANILLA SEMIFREDDO

DECORATION
BABBI ARTISTICK PISTACHIO
BABBI ARTISTICK WHITE CHOCOLATE
VANILLA SEMIFREDDO

ADDITIONAL INGREDIENTS
Artistic Cioccolato Bianco BABBI / White Chocolate
Artistic Pistacchio BABBI / Pistachio

Vanilla Semifreddo

Fresh cream 1000 gr
Pasta Vaniglia Extra BABBI senza semi / Vanilla, seedless 80 gr
Freddy BABBI 300 gr
**Baby Cones**

**PREPARATION**
Fill the mould with Fiordilatte Gelato and/or Semifreddo using a spatula, then place the preparation in the blast chiller. Before cooling them down, insert the Baby Cone in the mould and let them harden together.

**DECORATION**
Remove the cone, glaze with BABBI Artistick. Decorate with granules before the covering is completely hardened.

**STORAGE**
Baby Cones, once blast chilled at -30°C, may be kept in the display case at -20°C for two weeks. Once blast chilled to its core (e.g. at -30°C), Baby Cones can be stored in a storage cabinet at -20°C for three months.

**INGREDIENTS**

**Fiordilatte Gelato**
- Whole milk: 585 gr
- Fresh cream: 160 gr
- Base BABBI TOP 100: 65 gr
- Sucrose: 135 gr
- Dextrose: 55 gr

**Semifreddo**
- Cold Whole milk: 500 gr
- Fresh cream: 500 gr
- Montante per Semifreddo BABBI: 500 gr
- Flavoured Pastes: q.b.

**ADDITIONAL INGREDIENTS**
- Artistick Cioccolato Classico BABBI / Chocolate
- Artistick Fragola BABBI / Strawberry
- Artistick Pistacchio BABBI / Pistachio
- Artistick Nocciole BABBI / Hazelnuts
- Artistick Cioccolato Bianco BABBI / White Chocolate
- Artistick Limone BABBI / Lemon
- Granelle BABBI / Granules
RISO NATURA BASE DESSERT BABBI
100% Vegetable semi-finished aid in powder, lactose-free, gluten-free and sugar free (sucrose).
Suitable for the creation of semifreddo.

1. MIX 400GR OF RISO NATURA BASE DESSERT BABBI WITH 500GR WATER

2. MIX IN FOOD MIXER AT AVERAGE SPEED FOR ABOUT 4 MINUTES

3. FLAVOUR AT WILL AND COMPLETE THE COMPOSITION

4. CHILL IN BLAST CHILLER FOR ONE HOUR

5. GLAZE AND DECORATE AT WILL
Ciocco Riso

DESSERT RISO NATURA

INGREDIENTS

Zabaione Rice Semifreddo
- Water: 500 gr
- Riso Natura Base Dessert BABBI: 400 gr
- Pasta Zabaione Roma BABBI: 120 gr

Chocolate Rice Semifreddo
- Water: 500 gr
- Riso Natura Base Dessert BABBI: 400 gr
- Pasta Cacao Special BABBI: 120 gr

ADDITIONAL INGREDIENTS
- Glassa a Specchio Cioccolato BABBI

PREPARATION

Prepare an insert of Zabaione Rice semifreddo to insert into the composition using a mould 2cm high and 4cm smaller than the one used for the mould to use to create the cake. Place a cocoa biscuit base on the bottom of the mould (biscuit made not using milk), in the food mixer mix all the ingredients for the recipe, except Pasta Zabaione Roma BABBI, that will be incorporated at the end. Fill the mould, level and place in the blast chiller until it has fully hardened. Prepare the mould and line with an acetate cake collar. Position a rectangular strip 2 cm high all around the mould and position on the bottom of the cake the cocoa biscuit base with pistachio nut granules. Prepare the Chocolate Rice semifreddo by mixing in the food mixer all the ingredients for the recipe, except the Pasta Cacao Special BABBI which will be added at the end. Fill the bottom of the cake and sides of the mould with the mixture obtained, take the insert prepared previously and place it into the centre of the mould, complete the cake with the Chocolate Rice Semifreddo, level and place in the blast chiller.

DECORATION

Glaze with Glassa a Specchio Cioccolato BABBI only on the top and decorate at will (e.g. dark chocolate shavings).

STORAGE

The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.
Babbi

Frigo Riso
DESSERT RISO NATURA

Frago Riso

INGREDIENTS

Strawberry Rice Semifreddo
- Riso Natura Dessert BABBI: 400 gr
- Variegato Frutti di Bosco Light BABBI: 500 gr
- Pasta Fragola BABBI: 120 gr

Strawberry Insert
- Strawberry flesh: 1 Kg
- Sugar: 280 gr
- Effeuno BABBI: 140 gr

ADDITIONAL INGREDIENTS
- Olive Oil Biscuit
- Glassa Trasparente Fragola BABBI
- Variegato Frutti di Bosco Light BABBI

PREPARATION

Prepare a fruit insert to place into the composition later, using a mould 2cm high and 4cm smaller than the one used for the mould used to create the cake. Place an olive oil biscuit base on the bottom of the mould. In a bowl mix all the ingredients used to create the insert, fill the mould with the mixture and place in the blast chiller until it is fully hardened. Prepare the mould and line with an acetate cake collar. Position a rectangular strip 2 cm all around the mould and position on the bottom of the cake the olive oil biscuit base. Spread a thin layer of Variegato Frutti di Bosco Light BABBI on the biscuit that will be the base of the cake and prepare the Strawberry Rice Semifreddo by mixing in the food mixer all the ingredients for the recipe, except the Pasta Fragola BABBI which will be added at the end. Fill the bottom of the cake and sides of the mould, take the insert prepared previously and place it into the centre of the mould, complete the cake with the Strawberry Rice Semifreddo, level and place in the blast chiller.

DECORATION

Glaze with Glassa Trasparente Fragola BABBI only on the top and decorate at will (e.g. red currant, cut strawberries, blackberries, carambola).

STORAGE

The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.
**DESSERT RISO NATURA**

**Noccio Riso**

**INGREDIENTS**

**Pistachio Rice Semifreddo**
- Water: 500 gr
- Riso Natura Base Dessert BABBI: 400 gr
- Pasta Pistacchio 100% De Luxe BABBI: 120 gr

**Hazelnut Rice Semifreddo**
- Water: 500 gr
- Riso Natura Base Dessert BABBI: 400 gr
- Pasta Nocciola 100% De Luxe BABBI: 120 gr

**Hazelnut Glaze**
- Glassa Trasparente Neutra BABBI: 500 gr
- Pasta Nocciola 100% De Luxe BABBI: 50 gr

**ADDITIONAL INGREDIENTS**
- Biscuit
- Glassa Nocciola BABBI

**PREPARATION**

Prepare a Pistachio Rice semifreddo insert to place into the composition later, using a mould 2cm high and 4cm smaller than the one used for the mould used to create the cake. Place a cocoa biscuit base (made not using milk) in the food mixer mix all the ingredients for the recipe, except Pasta Pistacchio 100% De Luxe BABBI, that will be incorporated at the end. Fill the mould, level and place in the blast chiller until it has fully hardened. Prepare the mould and line with an acetate cake collar. Position a rectangular strip 2 cm high all around the mould and position on the bottom of the cake a biscuit base. Add a thin layer of Pralinato mix Macadamia BABBI on the bottom. Prepare the Hazelnut Rice Semifreddo by mixing in the food mixer all the ingredients for the recipe, except the Pasta Nocciola 100% De Luxe BABBI which will be added at the end. Fill the bottom of the cake and sides of the mould, take the insert prepared previously and place it into the centre of the mould, complete the cake with the Hazelnut Rice Semifreddo, level and place in the blast chiller.

**DECORATION**

Glaze with Glassa Nocciola BABBI only on the top and decorate at will (e.g. dark chocolate shavings and toasted whole hazelnuts).

**STORAGE**

The decorated Semifreddo chilled to -30°C can be stored in the display case/storage cabinet (at -20°C) for two weeks.