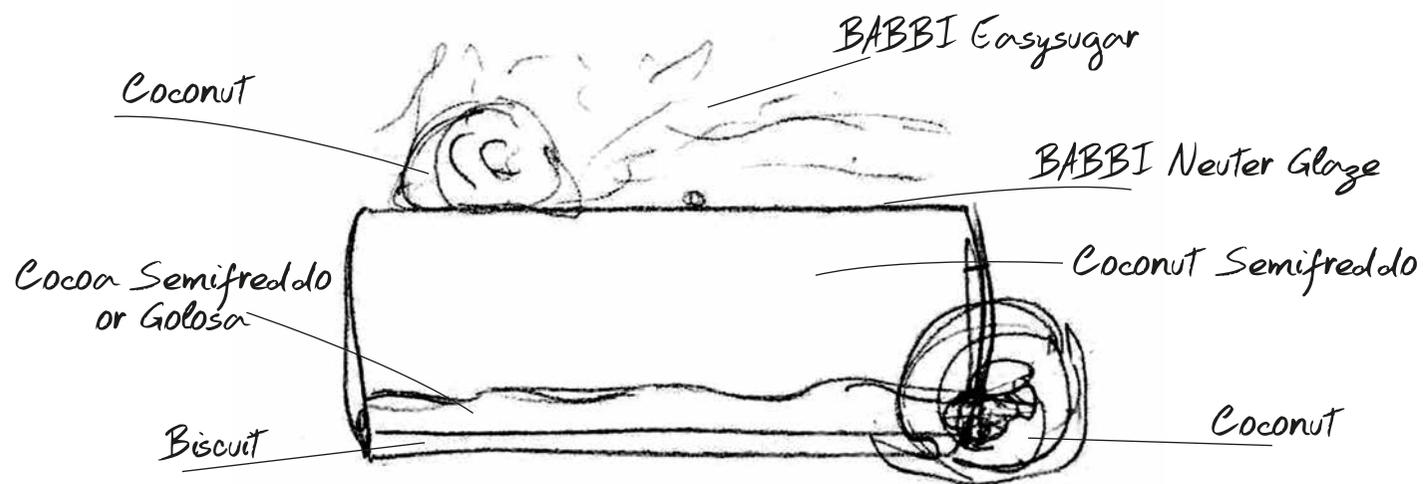


# Chocolate Coconut



# Chocolate Coconut



## Preparation

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 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Tuorlomio BABBI	60 g
Cacao Special 10-12 BABBI / Cocoa	150 g

### Cocoa Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	300 g
Tuorlomio BABBI	60 g
Cacao Special 10-12 BABBI / Cocoa	150 g

### Coconut Semifreddo, recipe A

Whole milk	500 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Pasta Cocco BABBI / Coconut	150 g

### Cocoa Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	350 g
Pasta Cocco BABBI / Coconut	150 g

## Additional Ingredients

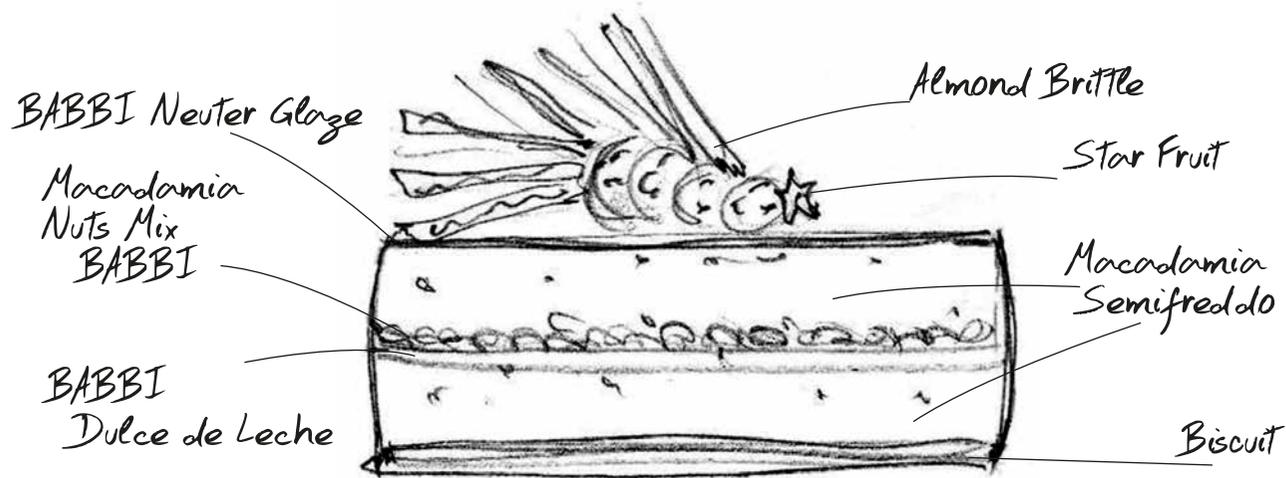
Glassa Neutra BABBI / Neuter Glaze  
Golosa BABBI



# Macadamia Pie



# Macadamia Pie



## 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.



## Ingredients

### Macadamia Semifreddo, recipe A

Whole milk	450 g
Fresh cream	450 g
Montante per Semifreddi BABBI	450 g
Tuorlomio BABBI	40 g
Pasta Macadamia BABBI	130 g

### Macadamia Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	330 g
Tuorlomio BABBI	50 g
Pasta Macadamia BABBI	130 g

## Additional Ingredients

Variegato Dolcezza di Latte BABBI / Dulce de Leche

Pralinato Mix Macadamia BABBI / Nuts Mix

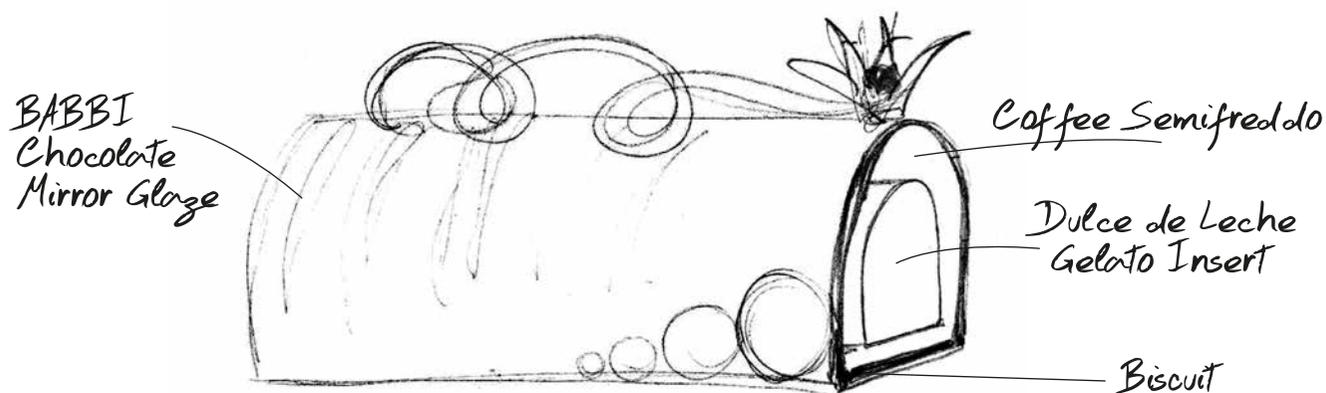
Glassa Neutra BABBI / Neuter Glaze



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 Dulche 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 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Tuorlomio BABBI	40 g
Pasta Caffè Special BABBI / Coffee	120 g

### Coffee Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	300 g
Tuorlomio BABBI	40 g
Pasta Caffè Special BABBI / Coffee	110 g

### Dulce de Leche Gelato

Water	1500 g
Fresh cream	600 g
TOP 100 BABBI	260 g
Variegato Dolcezza di Latte BABBI / Dulce de Leche	1600 g
Sucrose	40 g

## Additional Ingredients

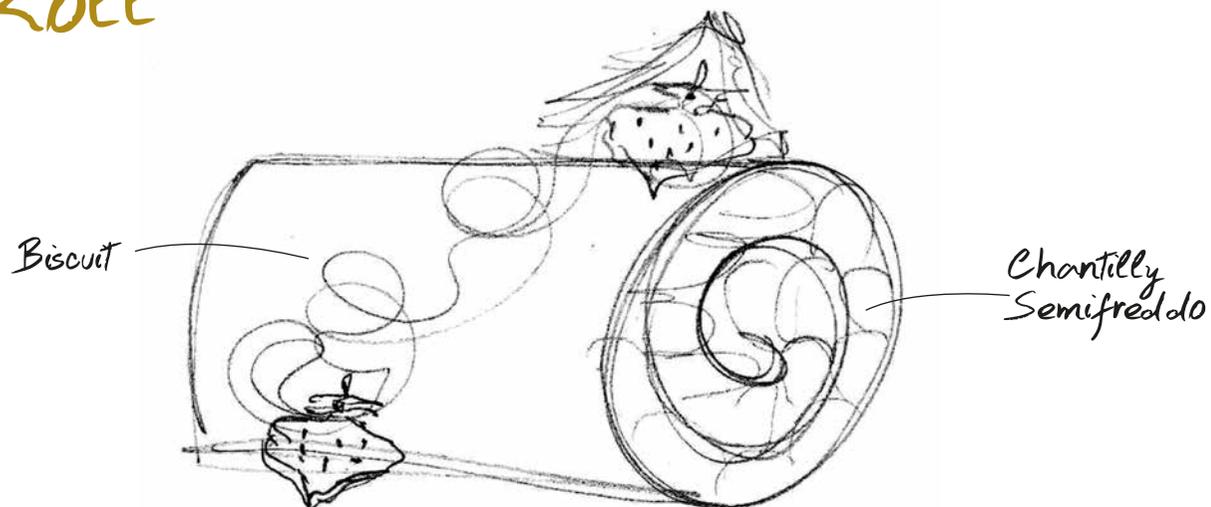
Glassa a Specchio Cioccolato BABBI / Chocolate Mirror Glaze



# Chantilly Roll



# 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 Variegata 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

### Whipped cream Semifreddo, recipe A

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Tuorlomio BABBI	30 g
Chantilly 60 BABBI	60 g

### Whipped cream Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	320 g
Tuorlomio BABBI	40 g
Chantilly 60 BABBI	60 g

## Additional Ingredients

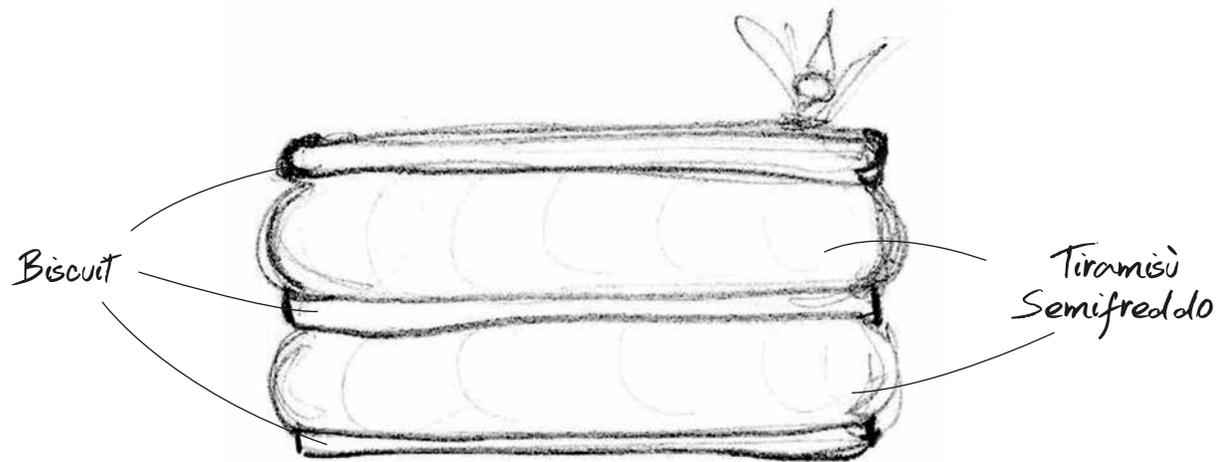
Noisette Cacao Classica BABBI / Hazelnuts and Cocoa Variegata  
Granella di Nocciola BABBI / Hazelnut  
Granule BABBI



# Tiramisù



# 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).

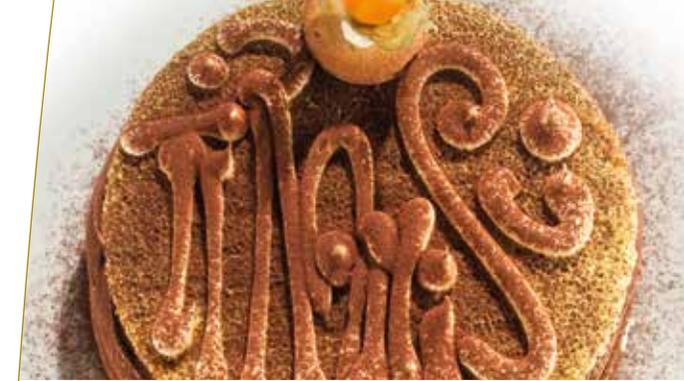
## Decoration

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

### Tiramisù Semifreddo, recipe A

Whole milk	400 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Pasta Tiramisù Special BABBI	120 g
Mascarpone 40/50 BABBI	60 g

### Tiramisù Semifreddo, recipe B

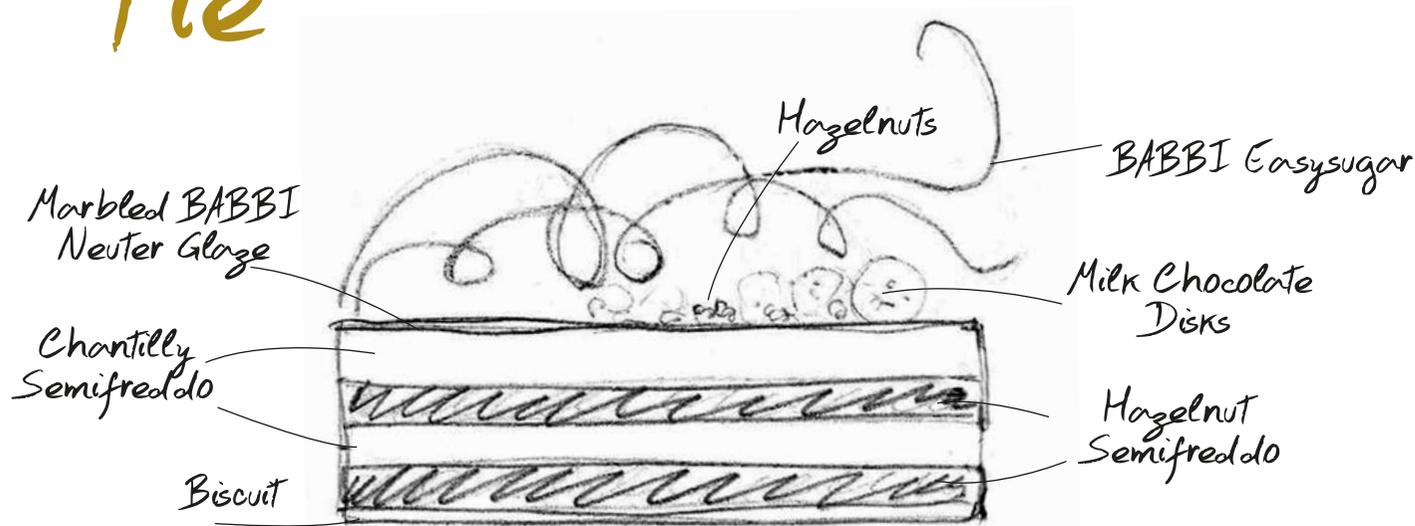
Fresh cream	1000 g
Freddy BABBI	330 g
Pasta Tiramisù Special BABBI	120 g
Mascarpone 40/50 BABBI	60 g



# Noccioly Pie



# 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 Pralinè Variagate or BABBI Ciocokrok Dark Chocolate Variagate 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

### Hazelnut Semifreddo, recipe A

Whole milk	500 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Sciroppino BABBI	50 g
Pasta Nocciola Suprema BABBI / Supreme Hazelnut	130 g

### Hazelnut Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	320 g
Sciroppino BABBI	50 g
Pasta Nocciola Suprema BABBI / Supreme Hazelnut	140 g

### Whipped cream Semifreddo, recipe A

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Tuorlomio BABBI	30 g
Chantilly 60 BABBI	60 g

### Whipped cream Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	320 g
Tuorlomio BABBI	40 g
Chantilly 60 BABBI	60 g

## Additional Ingredients

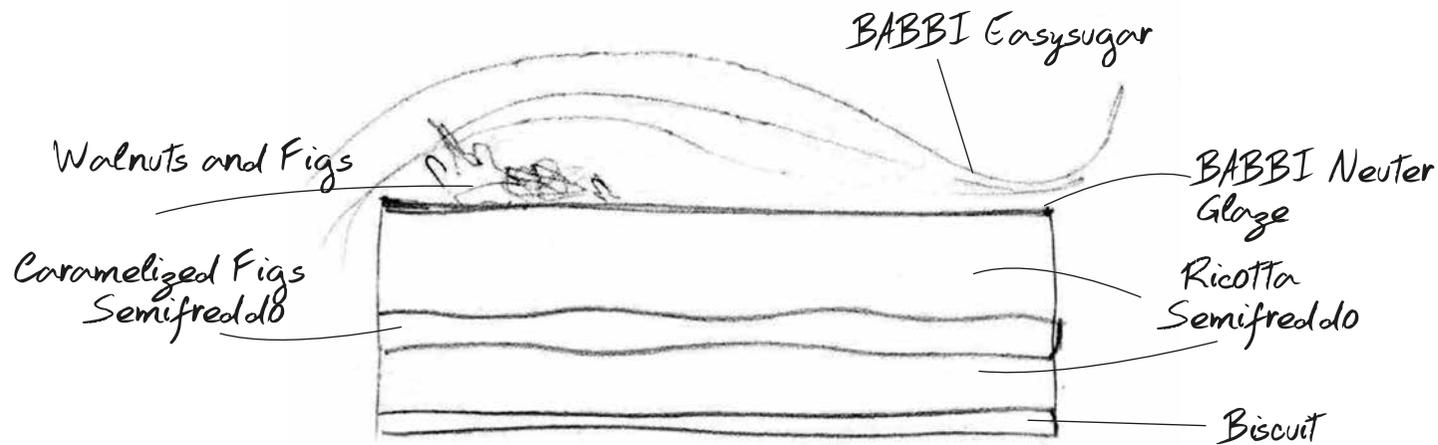
Variegato Pralinè BABBI
Variegato Ciocokrok fondente BABBI / Dark Chocolate and Wafers
Topping Crème Caramel BABBI
Glassa Neutra BABBI / Neuter Glaze
Easysugar BABBI



Ricotta  
Delish



# 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 Variegate 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 g
Fresh cream	450 g
Montante per Semifreddi BABBI	450 g
Scioppino BABBI	50 g
Fresh ricotta	200 g

### Ricotta Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	370 g
Scioppino BABBI	50 g
Fresh ricotta	200 g

### Caramelized figs Semifreddo, recipe A

Whole milk	500 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Tuorlomio BABBI	50 g
Variegato Fichi Caramellati BABBI / Caramelized Figs	140 g

### Caramelized figs Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	280 g
Tuorlomio BABBI	40 g
Variegato Fichi Caramellati BABBI / Caramelized Figs	140 g

## Additional Ingredients

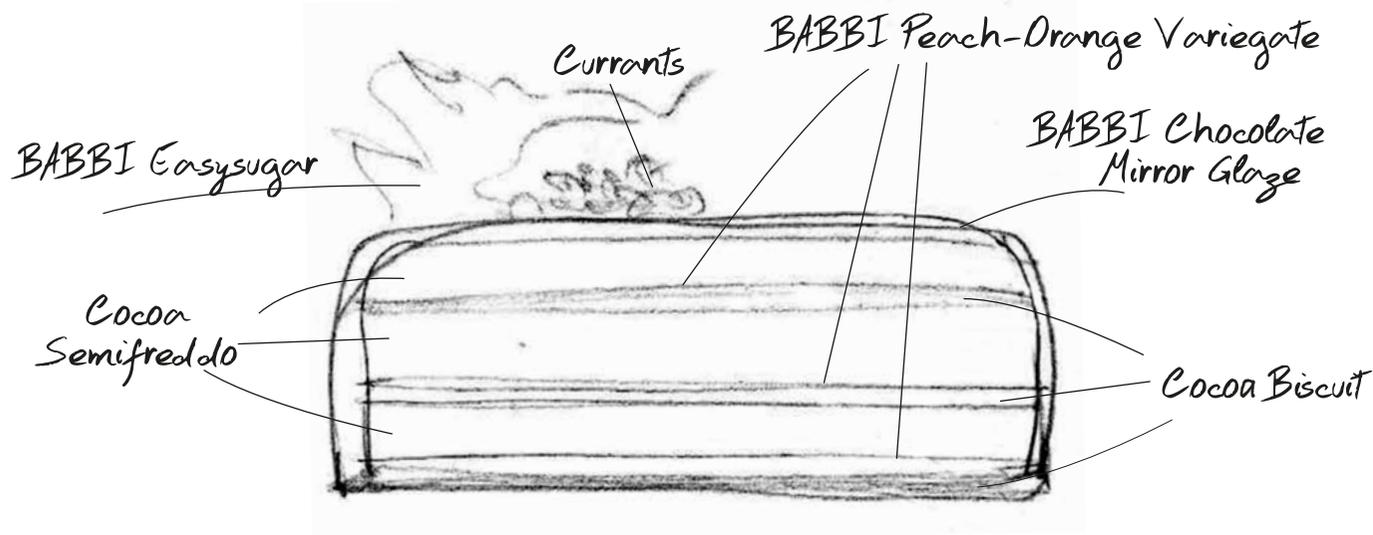
Glassa Neutra BABBI / Neuter Glaze  
Easysugar BABBI



# Sachertorte



# 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 BABBIE 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 BABBIE Black Cherry Variegate or BABBIE Wild Strawberries Variegate instead of BABBIE Peach-Orange Variegate.

Blast chill the final composition (e.g. - 30°C).

## Decoration

Cover the pie entirely with BABBIE Chocolate Mirror Glaze. Decorate as desired (e.g. Write "Sacher" using dark chocolate topping in a sac à poche, use BABBIE 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

### Cocoa Semifreddo, recipe "A"

Whole milk	500 g
Fresh cream	400 g
Montante per Semifreddi BABBIE	400 g
Tuorlomio BABBIE	60 g
Cacao Special 10-12 BABBIE / Cocoa	150 g

### Cocoa Semifreddo, recipe "B"

Fresh cream	1000 g
Freddy BABBIE	300 g
Tuorlomio BABBIE	60 g
Cacao Special 10-12 BABBIE / Cocoa	150 g

## Additional Ingredients

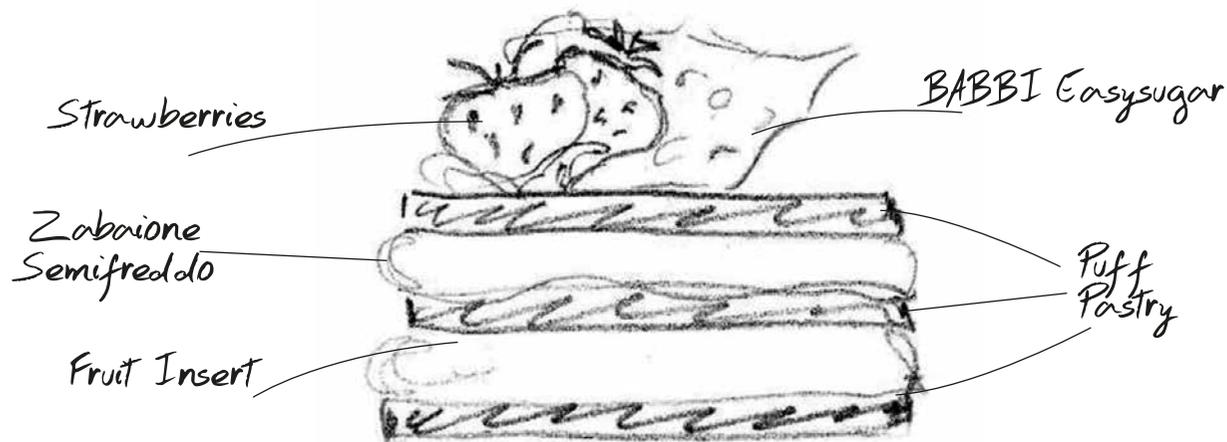
Variegato Pesca Arancio BABBIE / Peach-Orange  
Glassa a Specchio Cioccolato BABBIE  
/ Chocolate Mirror Glaze  
Easysugar BABBIE



Fruit  
Mille-feuille



# Fruit Mille-feuille



## 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.



## Ingredients

### Zabaione Semifreddo, recipe A

Whole milk	500 g
Fresh cream	500 g
Montante per Semifreddi BABBI	500 g
Pasta Zabaione Special BABBI	140 g

### Zabaione Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	330 g
Pasta Zabaione Special BABBI	140 g

### Fruit insert

Strawberries	720 g
Sucrose	200 g
Effeuno BABBI	80 g

## Additional Ingredients

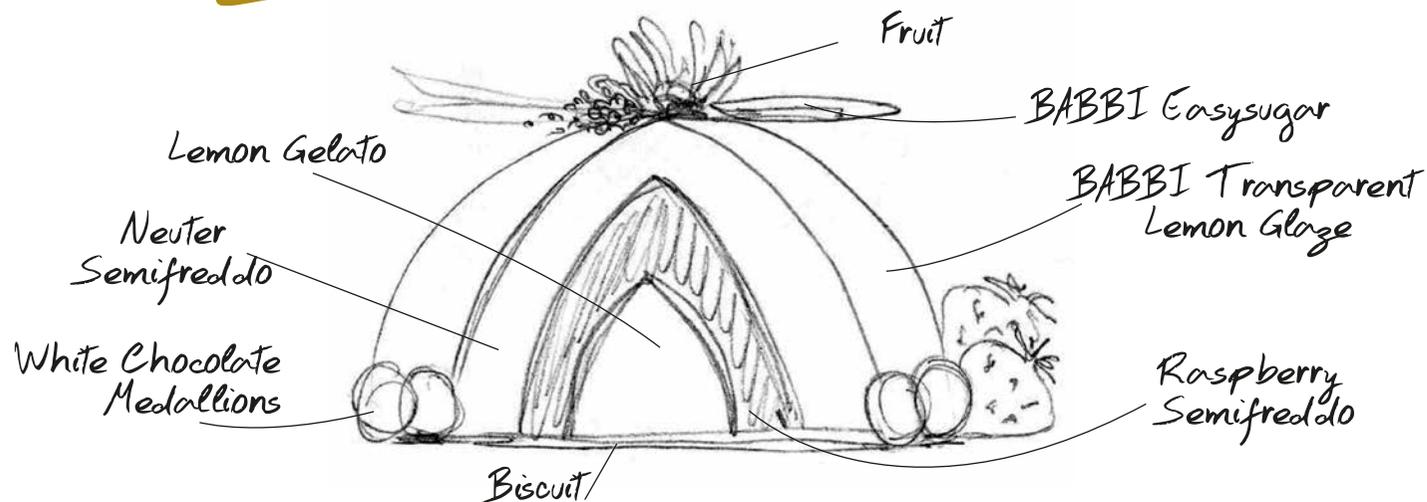
Easysugar BABBI



Spring  
Zuccotto



# 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 g
Fresh cream	500 g
Montante per Semifreddi BABBI	500 g

### Neuter Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	350 g

### Raspberry Semifreddo, recipe A

Whole milk	500 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Pasta Lampone BABBI / Raspberry	120 g

### Raspberry Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	300 g
Pasta Lampone BABBI / Raspberry	120 g

## Additional Ingredients

Glassa Trasparente al Limone BABBI / Lemon Glaze

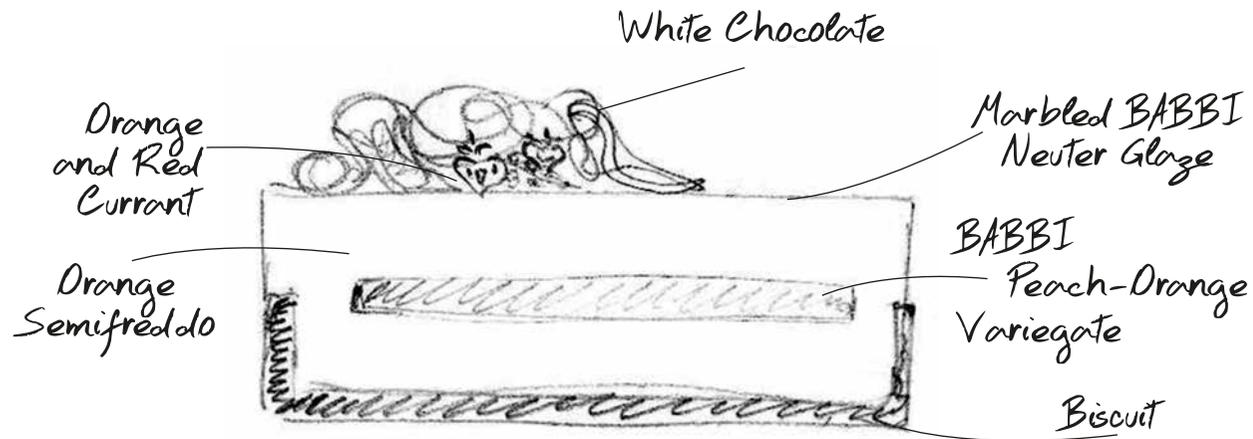
Easysugar BABBI



Orange  
Pie



# Orange Pie



## 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.



## Ingredients

### Orange Semifreddo, recipe A

Whole milk	400 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Pasta Arancio BABBI / Orange	120 g

### Orange Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	300 g
Pasta Arancio BABBI / Orange	120 g

## Additional Ingredients

Glassa Neutra BABBI / Neuter Glaze

Glassa Trasparente Arancio BABBI / Orange Glaze

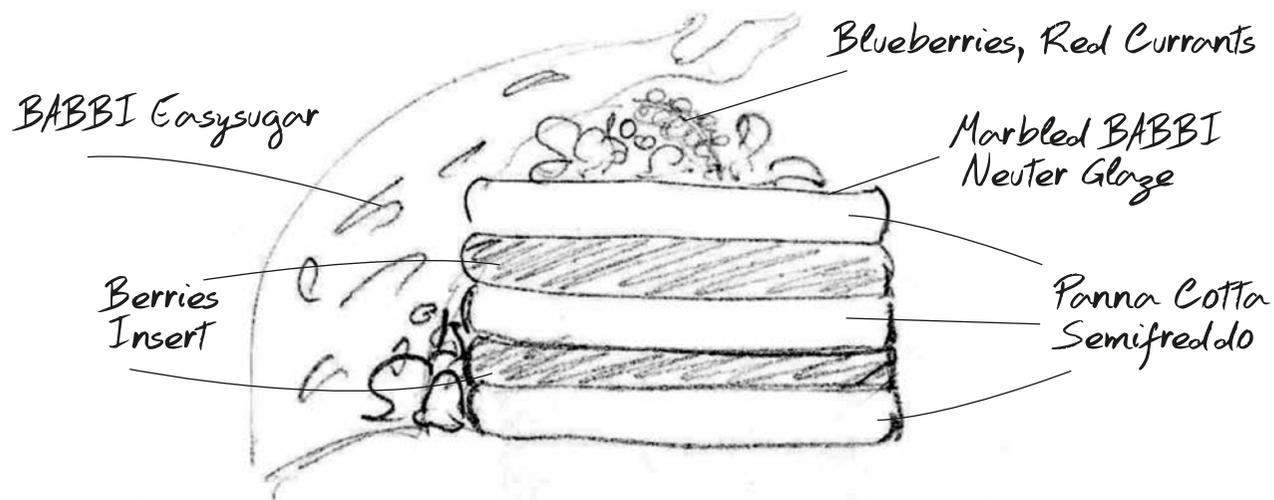
Variegato Pesca Arancio BABBI / Peach-Orange



# Berries Caprese



# 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 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Pasta Panna Cotta Special BABBI	140 g

### Panna Cotta Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	300 g
Pasta Panna Cotta Special BABBI	140 g

### Fruit insert

Mixed berries	720 g
Sucrose	200 g
BABBI Effeuno	80 g

## Additional Ingredients

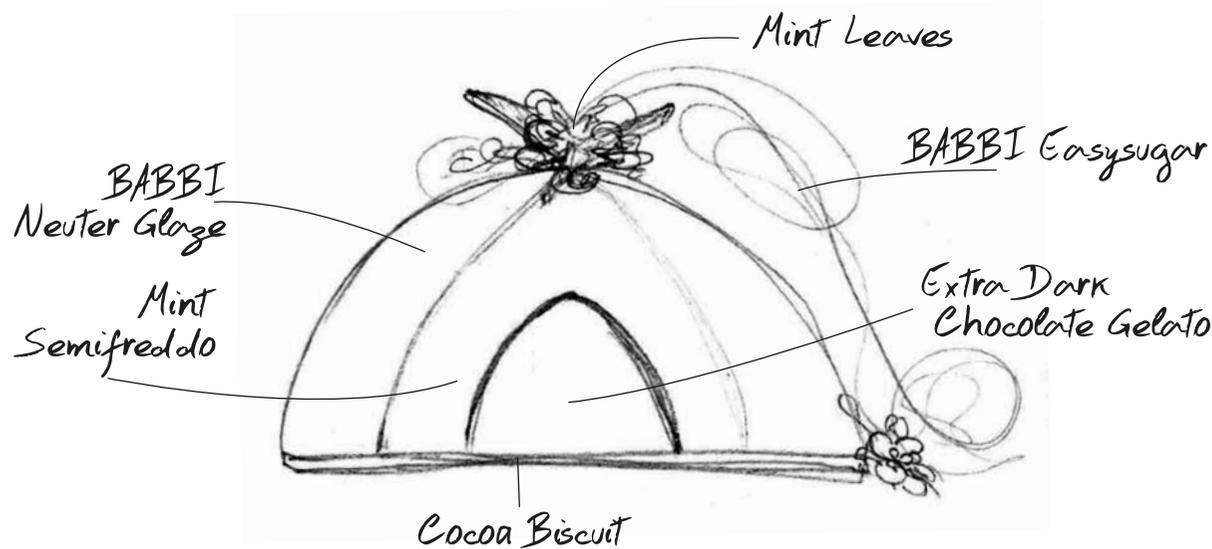
Glassa Neutra BABBI / Neuter Glaze  
 Topping ai Frutti di Bosco BABBI / Mixed Berries  
 Easysugar BABBI



# Extra Glacial Bomb



# 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 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Pasta Menta Glaciale Bianca BABBI / White Mint	110 g

### Mint Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	300 g
Pasta Menta Glaciale Bianca BABBI / White Mint	110 g

## Additional Ingredients

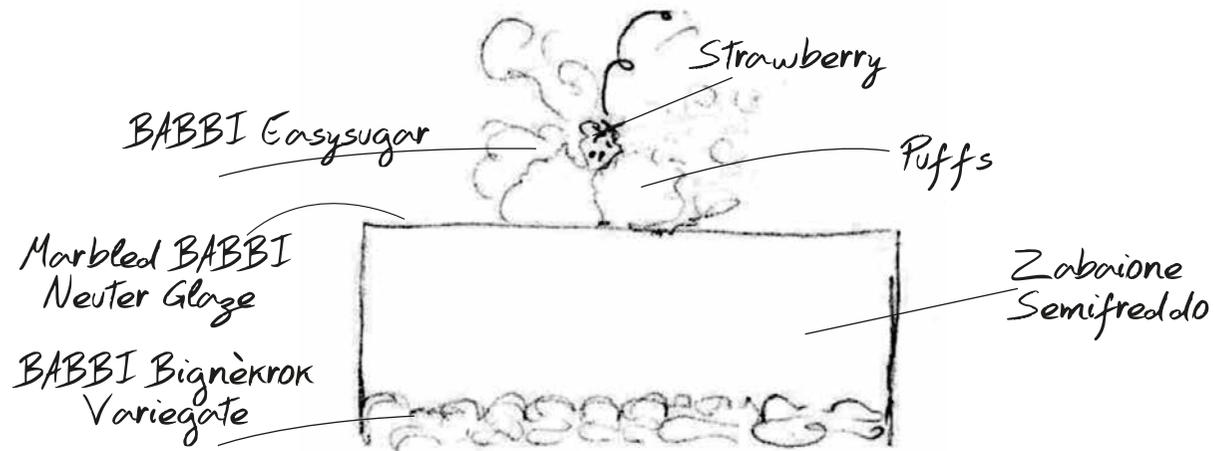
Glassa Neutra BABBI / Neuter Glaze  
Easysugar BABBI



# Puff Pie



# 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 g
Fresh cream	500 g
Montante per Semifreddi BABBI	500 g
Pasta Zabaione Special BABBI	140 g

### Zabaione Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	330 g
Pasta Zabaione Special BABBI	140 g

## Additional Ingredients

Variegato Bignèkrok BABBI / Cocoa Cream and Puff

Glassa Neutra BABBI / Neuter Glaze

Topping al Cioccolato BABBI / Chocolate

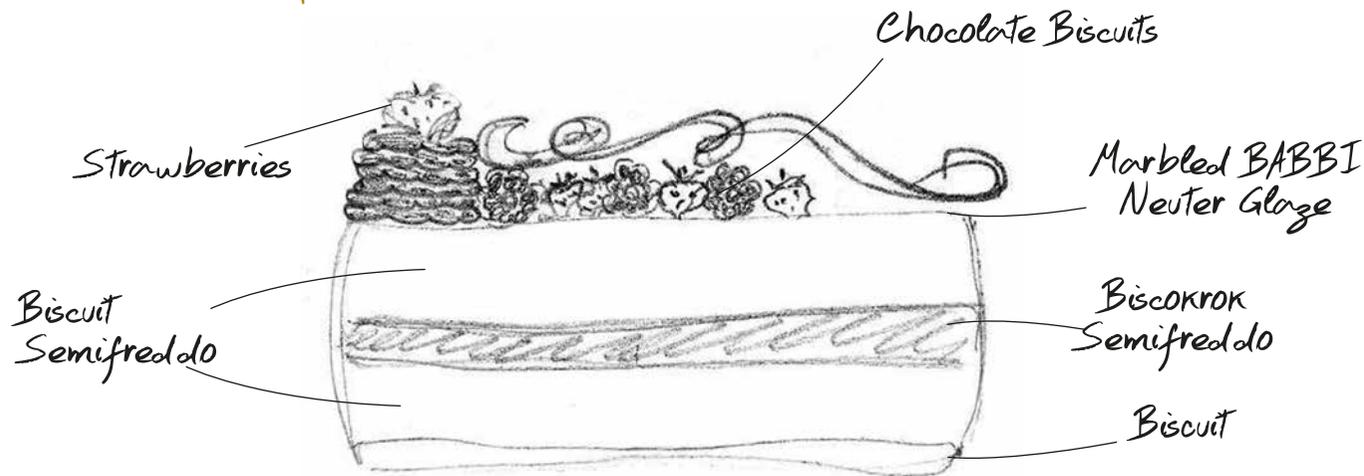
Easysugar BABBI



# Biscuit Pie



# 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 BABBİ Biscokrok Variegato, 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 BABBİ Neuter Glaze lightly marbled with BABBİ Lella Topping. Decorate as desired (e.g. chocolate biscuits BABBİ, 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

### Biscuit Semifreddo, recipe A

Whole milk	500 g
Fresh cream	500 g
Montante per Semifreddi BABBİ	400 g
Pasta Biskò BABBİ	120 g

### Biscuit Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBİ	330 g
Pasta Biskò BABBİ	110 g

### Biscokrok Semifreddo, recipe A

Whole milk	500 g
Fresh cream	400 g
Montante per Semifreddi BABBİ	400 g
Tuorlomio BABBİ	40 g
Variegato Biscokrok BABBİ / Hazelnuts with biscuits	130 g

### Biscokrok Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBİ	300 g
Tuorlomio BABBİ	50 g
Variegato Biscokrok BABBİ / Hazelnuts with biscuits	130 g

## Additional Ingredients

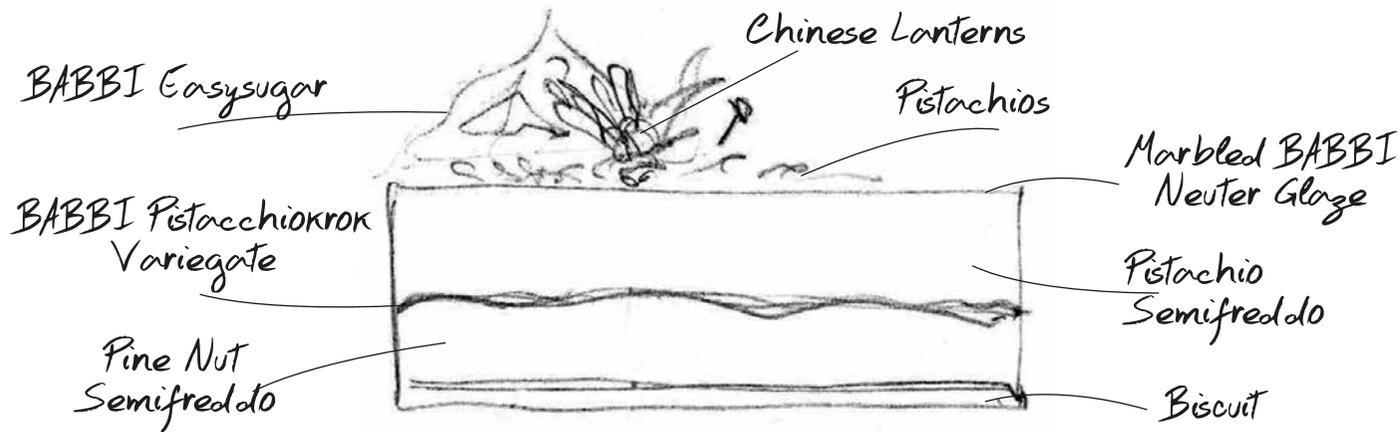
Glassa Neutra BABBİ / Neuter Glaze  
Topping Lella BABBİ / Hazelnuts and Chocolate  
Frollini al Cacao BABBİ / Chocolate Biscuits



Emerald  
Pie



# 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 Variegata 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 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Scioppino BABBI	50 g
Pasta Pistachio Supremo BABBI / Pistachio	140 g

### Pistachio Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	320 g
Scioppino BABBI	50 g
Pasta Pistachio Supremo BABBI / Pistachio	140 g

### Pine nut Semifreddo, recipe A

Whole milk	500 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Scioppino BABBI	50 g
Pasta Pinolo Supremo BABBI/Pine Nut	140 g

### Pine nut Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBI	320 g
Scioppino BABBI	50 g
Pasta Pinolo Supremo BABBI / Pine Nut	140 g

## Additional Ingredients

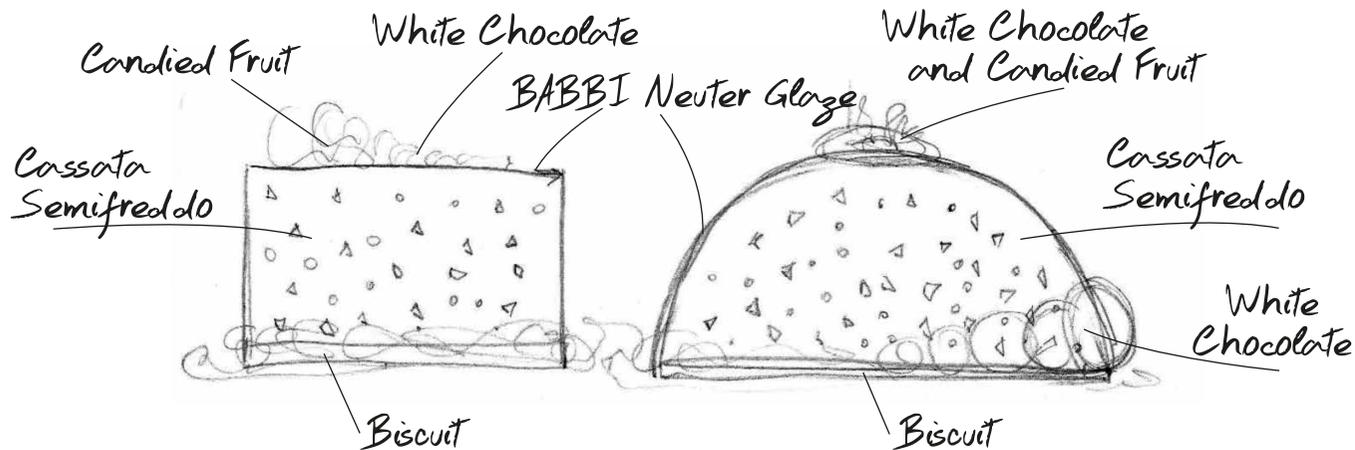
Variegato Pistacchiokrok BABBI / Pistachio and wafar  
 Glassa Neutra BABBI / Neuter Glaze  
 Easysugar BABBI



# la Cassatella



# la Cassatella



## 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 BABBÍ 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 BABBÍ 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.



## Ingredients

### Cassata Semifreddo, recipe A

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBÍ	400 g
Pasta Cassata Suprema BABBÍ	220 g

### Cassata Semifreddo, recipe B

Fresh cream	1000 g
Freddy BABBÍ	300 g
Pasta Cassata Suprema BABBÍ	250 g

## Additional Ingredients

Glassa Neutra BABBÍ / Neuter Glaze

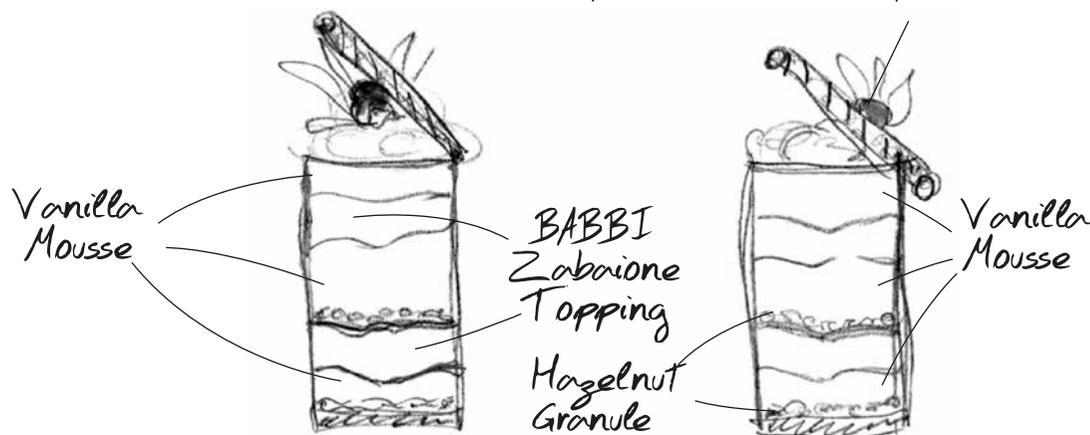


Vanilla  
Delidessert



# Vanilla Delidessert

Cocoa, Chinese Lanterns, Cannolo



## 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 g
Pronto Mousse BABBI	250 g
Sciroppino BABBI	30 g
Pasta Vaniglia Extra senza semi BABBI / Vanilla seedless	30 g

## Additional Ingredients

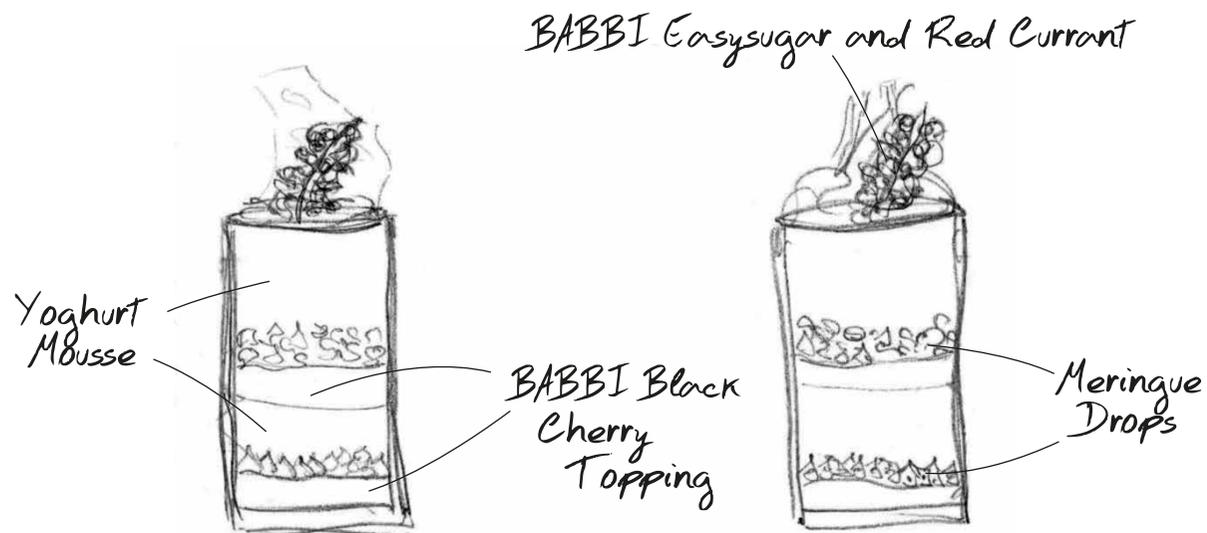
Topping Zabaione BABBI  
Granella di Nocciola BABBI / Hazelnut Granule  
Cannoli di Cialda Corti BABBI / Short Cannoli



Yoghurt  
Delidessert



# Yoghurt Delidessert



## Preparation

In a planetary mixer, mix fresh cream, BABBI Pronto Mousse, BABBI Scioppino 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

### Yoghurt mousse

Fresh cream	1000 g
Pronto Mousse BABBI	250 g
Scioppino BABBI	30 g
Yoghito 30 BABBI	60 g

## Additional Ingredients

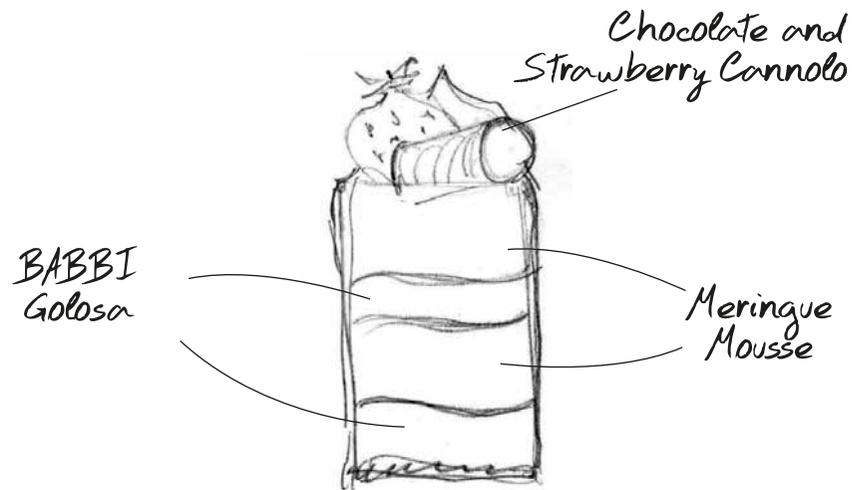
Topping Amarena BABBI / Black Cherry  
Easysugar BABBI



*Golosa  
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

### Meringue mousse

Fresh cream	1000 g
Pronto Mousse BABBI	250 g
Pasta Meringata BABBI / Meringue	110 g

## Additional Ingredients

Golosa BABBI

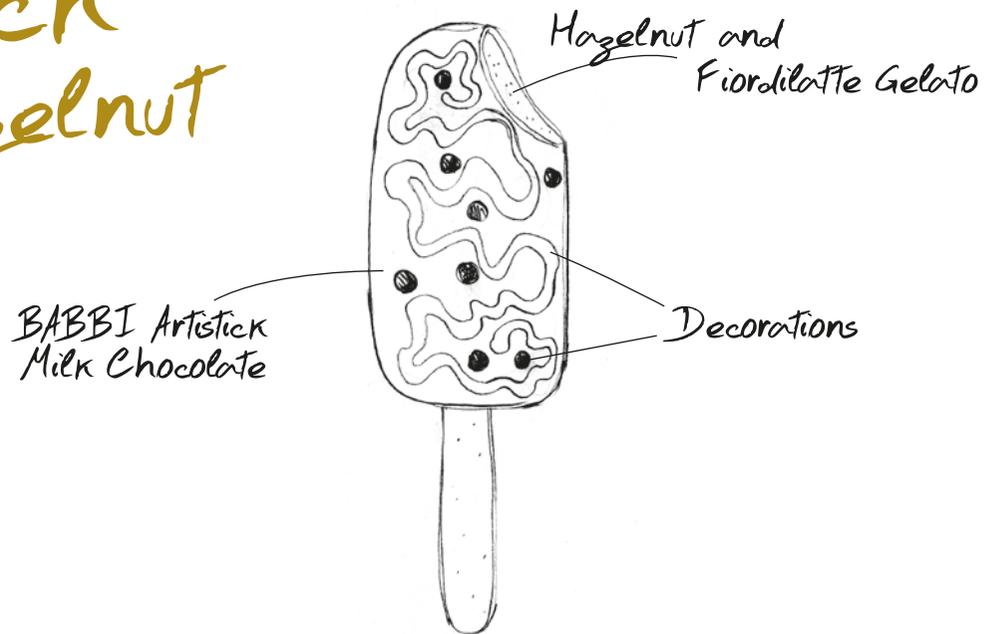
Cannoli di Cialda al Cacao BABBI / Chocolate Cannoli



# Hazelnut Artystick



# Artistic Hazelnut



## 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 Artistic 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

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

### Hazelnut Gelato

Whole milk	615 g
Fresh cream	50 g
BABBI TOP 100 Base	65 g
Pasta Nocciola 100% De Luxe BABBI / Hazelnut	90 g
Sucrose	130 g
Dextrose	50 g

### Fiordilatte Gelato

Whole milk	585 g
Fresh cream	160 g
BABBI TOP 100 Base	65 g
Sucrose	135 g
Dextrose	55 g

## Additional Ingredients

Artistic Cioccolato Classico BABBI / Milk Chocolate

Artistic Fragola BABBI / Strawberry

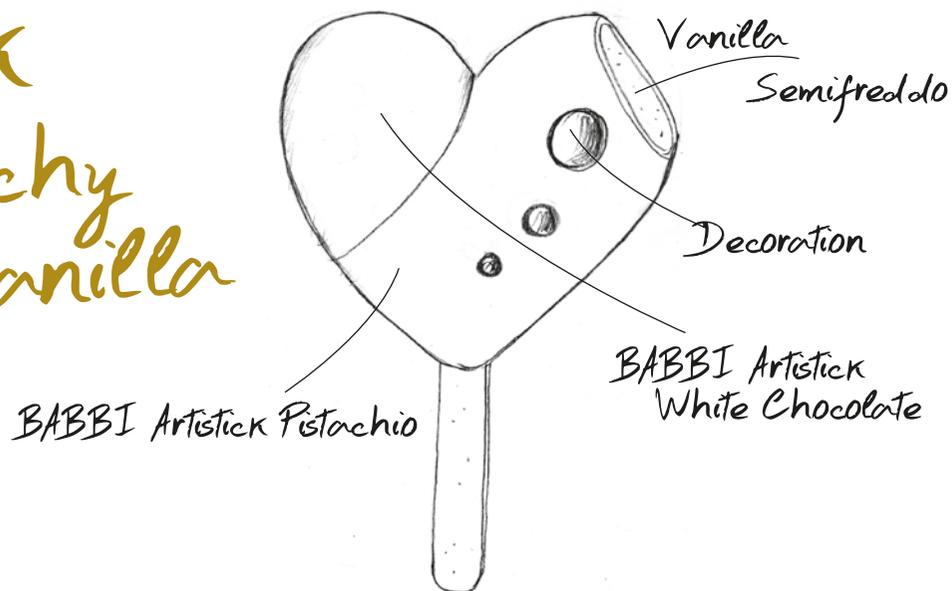
Pralinato Mix di Macadamia BABBI / Macadamia Nuts Mix Granule



Artistic  
Crunchy  
Vanilla



# Artystick 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 Artystick Pistachio. Let it harden and cover the left part of the heart with BABBI Artystick 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

Artystick, 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), Artystick can be stored in a storage cabinet at - 20°C for three months.



## Ingredients

### Vanilla Semifreddo

Fresh cream	1000 g
Pasta Vaniglia Extra senza semi BABBI / Vanilla, seedless	80 g
BABBI Freddy	300 g

## Additional Ingredients

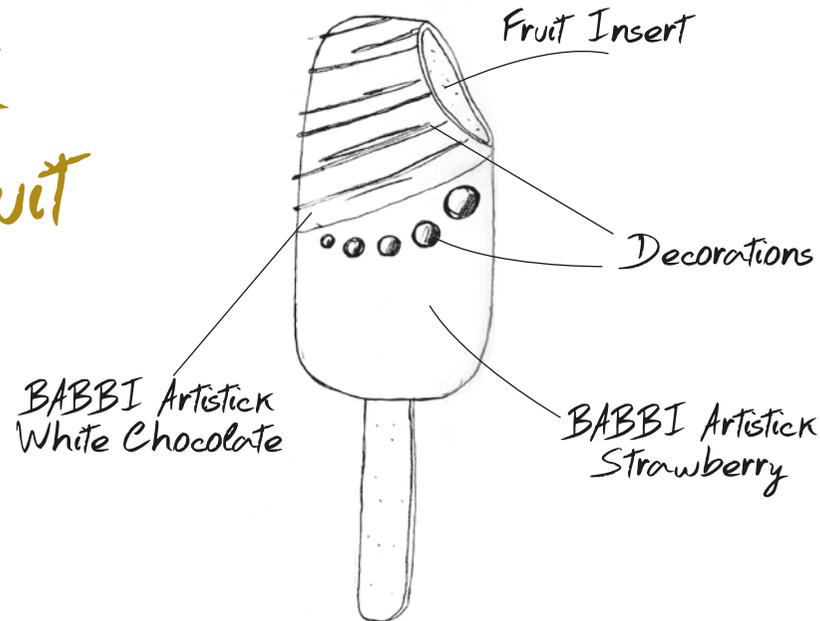
Artystick Cioccolato Bianco BABBI / White Chocolate  
Artystick Pistacchio BABBI / Pistachio



# Artistic Pure Fruit



# 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

Fresh or puréed fruit	720 g
Sucrose	200 g
BABBI Effeuno	80 g

## Additional Ingredients

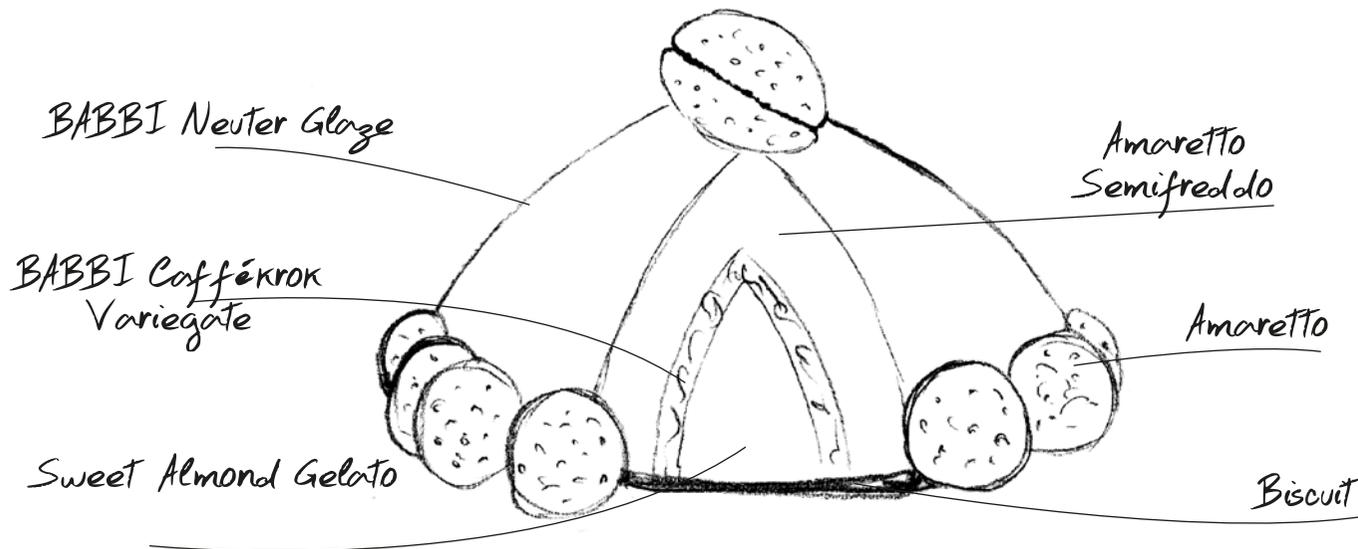
BABBI Artistick Fragola / Strawberry  
Artistick Cioccolato Bianco BABBI  
/ White Chocolate



*Amaretto  
Zuccotto*



# 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

### Amaretto Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	350 g
BABBI Amaretto paste	120 g

### Amaretto Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Pasta Amaretto BABBI	120 g

## Additional Ingredients

Glassa Neutra BABBI / Neuter Glaze  
Variegato Caffékrok BABBI / Coffee with wafers and hazelnuts  
Easysugar BABBI  
Pasta Mandorla Dolce Special BABBI / Almond



Mango  
Bavarese



# Mango Bavarese



## Preparation

Prepare the berry crown insert: mix the berries pulp with sucrose and BABBI Effeuno 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.



## Ingredients

### Mango Bavarese

Fresh cream	1000 g
Pronto Mousse BABBI	250 g
Scioppino BABBI	30 g
Pasta Mango BABBI	100 g

### Fruit insert

Mixed berries pulp	720 g
Sucrose	200 g
Effeuno BABBI	80 g

## Additional Ingredients

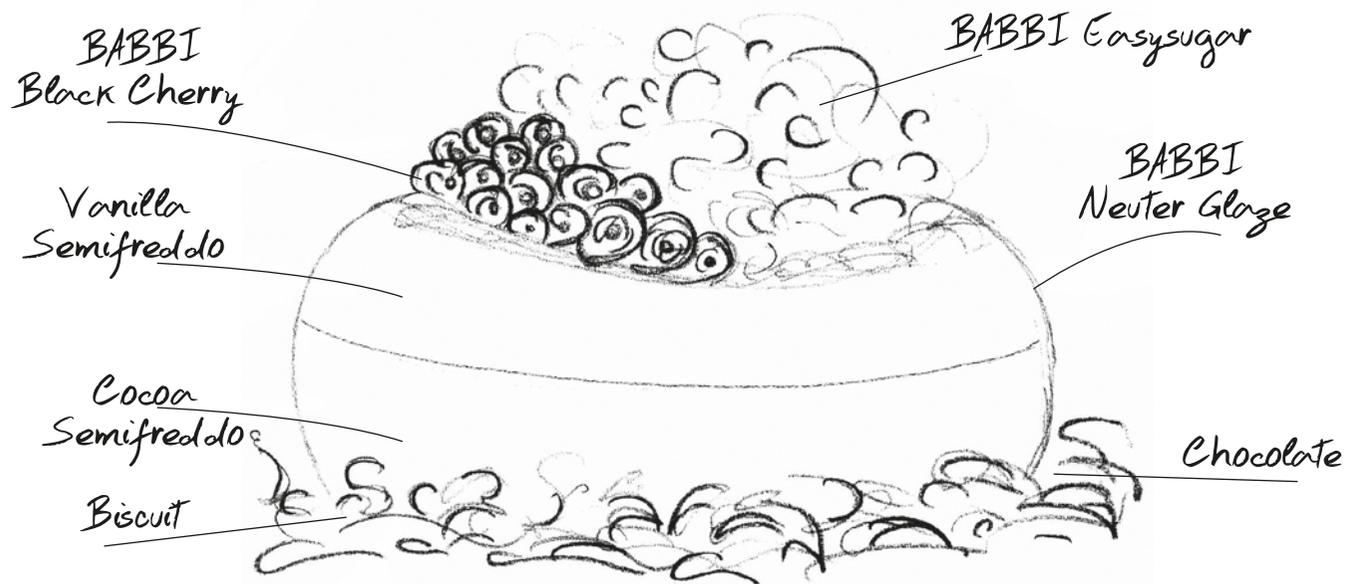
Glassa Neutra BABBI / Neuter Glaze



# Black Forest



# 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

### Cocoa Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	350 g
Cacao Special 10-12 BABBI / Cocoa	150 g

### Cocoa Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Cacao Special 10-12 BABBI / Cocoa	150 g

### Vanilla Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	350 g
Pasta Vaniglia Extra BABBI / Vanilla	50 g

### Vanilla Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Pasta Vaniglia Extra BABBI / Vanilla	50 g

## Additional Ingredients

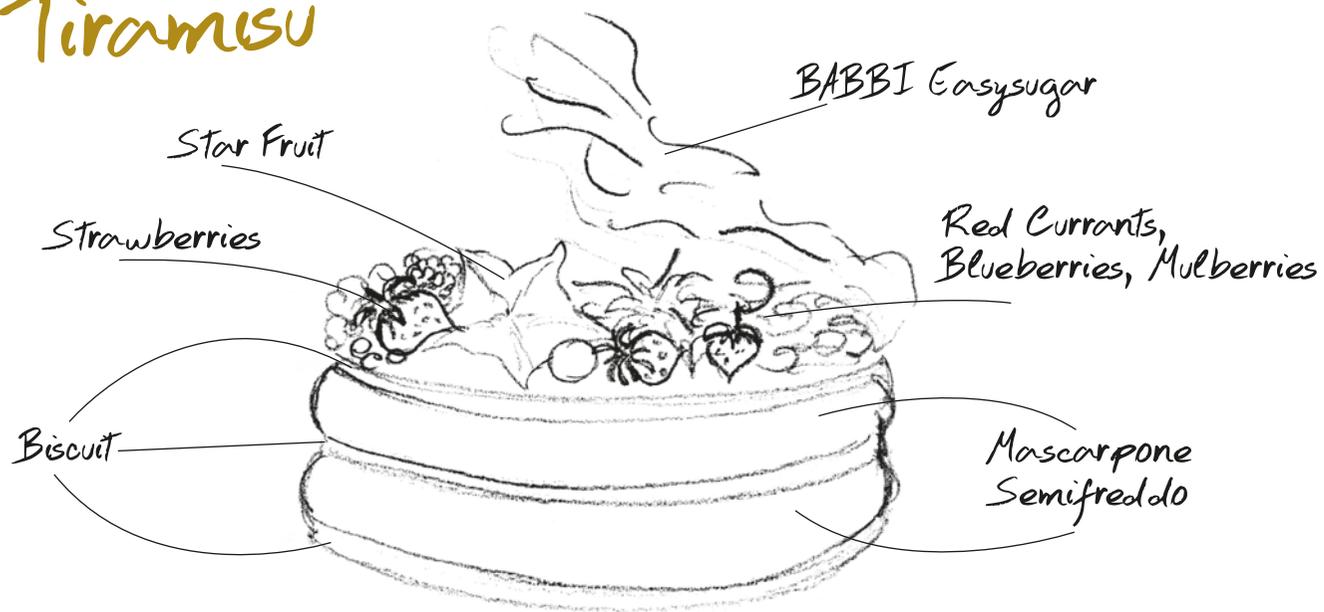
Glassa Neutra BABBI / Neuter Glaze  
Amarena Frutto BABBI / Black Cherry  
Easysugar BABBI



# Fruit Tiramisù



# 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 g
Freddy BABBI	300 g
Mascarpone 40/50 BABBI	60 g

### Mascarpone Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Mascarpone 40/50 BABBI	60 g

## Additional Ingredients

Easysugar BABBI



# Pear & Chocolate



# Pear & Chocolate



## Ingredients

### Pear-flavoured Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	320 g
Chantilly 60 BABBI	50 g
Pear liqueur (similar to grappa)	40 g

### Pear-flavoured Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Chantilly 60 BABBI	50 g
Pear liqueur (similar to grappa)	40 g

### Cocoa Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	350 g
Cacao Special 10-12 BABBI / Cocoa	150 g

### Cocoa Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Cacao Special 10-12 BABBI / Cocoa	150 g

## Additional Ingredients

Glassa Neutra BABBI / Neuter Glaze  
Easysugar BABBI



## 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

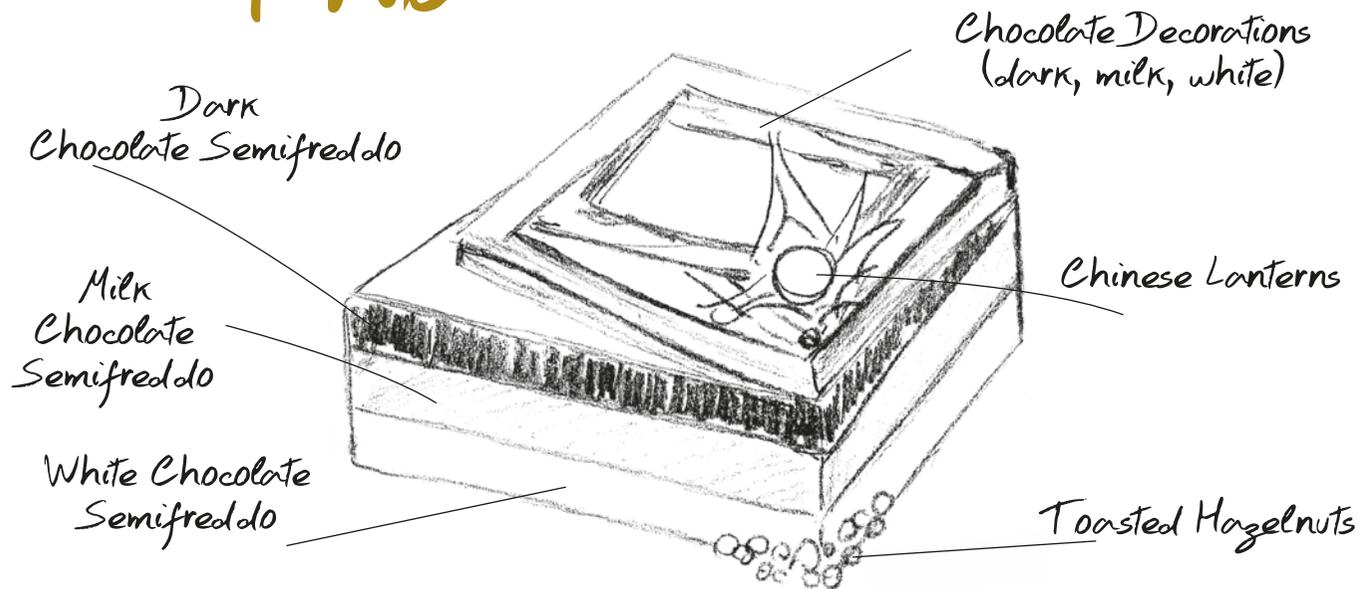
A decorated pie, once blast chilled at - 30°C, may be kept in the display case at - 20°C for two weeks.

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.

# Chocolate Trio



# 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 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). Use the same procedure to prepare the Milk Chocolate and the White Chocolate Semifreddo. Assemble the composition by alternating the layers of the different types of Semifreddo. 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

<b>Dark chocolate Semifreddo, recipe A</b>	
Fresh cream	1000 g
Freddy BABBI	300 g
Copertura Fondente BABBI / Dark Chocolate Covering	150 g

<b>Dark chocolate Semifreddo, recipe B</b>	
Whole milk	400 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Copertura Fondente BABBI / Dark Chocolate Covering	150 g

<b>Milk chocolate Semifreddo, recipe A</b>	
Fresh cream	1000 g
Freddy BABBI	300 g
Copertura al Latte BABBI / Milk Covering	150 g

<b>Milk chocolate Semifreddo, recipe B</b>	
Whole milk	400 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Copertura al Latte BABBI / Milk Covering	150 g

<b>White chocolate Semifreddo, recipe A</b>	
Fresh cream	1000 g
Freddy BABBI	300 g
Copertura Bianca BABBI / White Covering	150 g

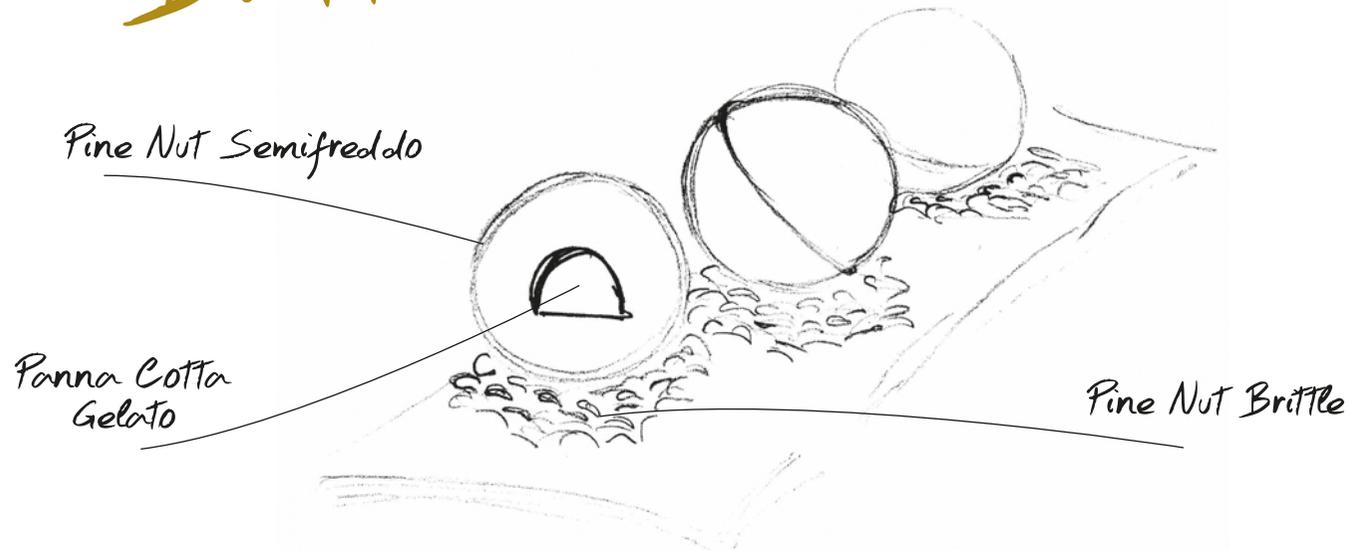
<b>White chocolate Semifreddo, recipe B</b>	
Whole milk	400 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Copertura Bianca BABBI / White Covering	150 g



# Pine Nut Brittle



# Pine Nut Brittle



## 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.



## Ingredients

### Pine nut Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	350 g
Pasta Pinolo Supremo BABBI / Supreme	
Pine Nut	140 g

### Pine nut Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Pasta Pinolo Supremo BABBI / Supreme Pine Nut	140 g

### Pine nut Brittle

Pinoli di Pisa Tostati BABBI / Toasted Pine Nuts	300 g
Sucrose	100 g
Dextrose	50 g

## Additional Ingredients

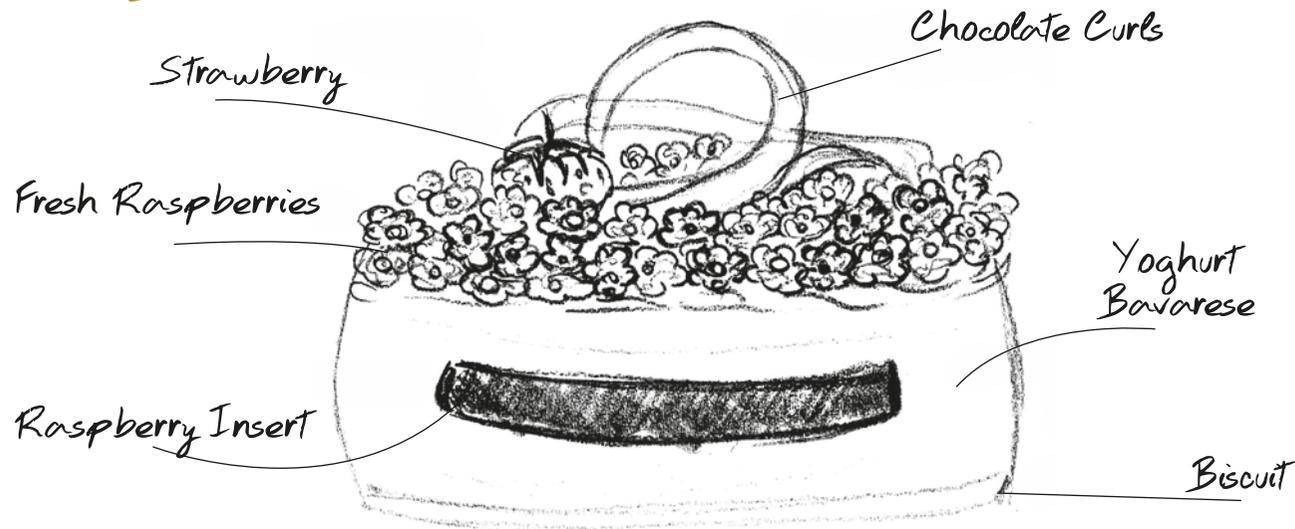
Pasta Panna Cotta Special BABBI



# 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

### Yoghurt Bavarese

Fresh cream	1000 g
Pronto Mousse BABBI	250 g
Scioppino BABBI	30 g
Chantilly 30 BABBI	50 g

### Fruit insert

Raspberry pulp	720 g
Sucrose	200 g
Effeuno BABBI	80 g

## Additional Ingredients

Copertura Fondente BABBI / Dark Chocolate Covering



# Tartufone



# Tartufone



## 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.

## Ingredients

### Gianduia Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	300 g
Pasta Gianduia Amara BABBI / Bitter Gianduia	140 g

### Gianduia Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Pasta Gianduia Amara BABBI / Bitter Gianduia	140 g

### Hazelnut Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	300 g
Pasta Nocciola 100% De Luxe BABBI / Hazelnuts	140 g

### Hazelnut Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Pasta Nocciola 100% De Luxe BABBI / Hazelnuts	140 g

## Additional Ingredients

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



Blueberry  
Half-sphere



# Blueberry Half-sphere



## Ingredients

### Blueberry Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	300 g
Pasta Mirtillo BABBI / Blueberry	120 g

### Blueberry Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Pasta Mirtillo BABBI / Blueberry	120 g

## Additional Ingredients

Glassa Neutra BABBI / Neuter Glaze  
Easysugar BABBI

## Preparation

Prepare a semi spherical insert of Fiordilatte Gelato

Prepare the Blueberry Semifreddo: in the 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).

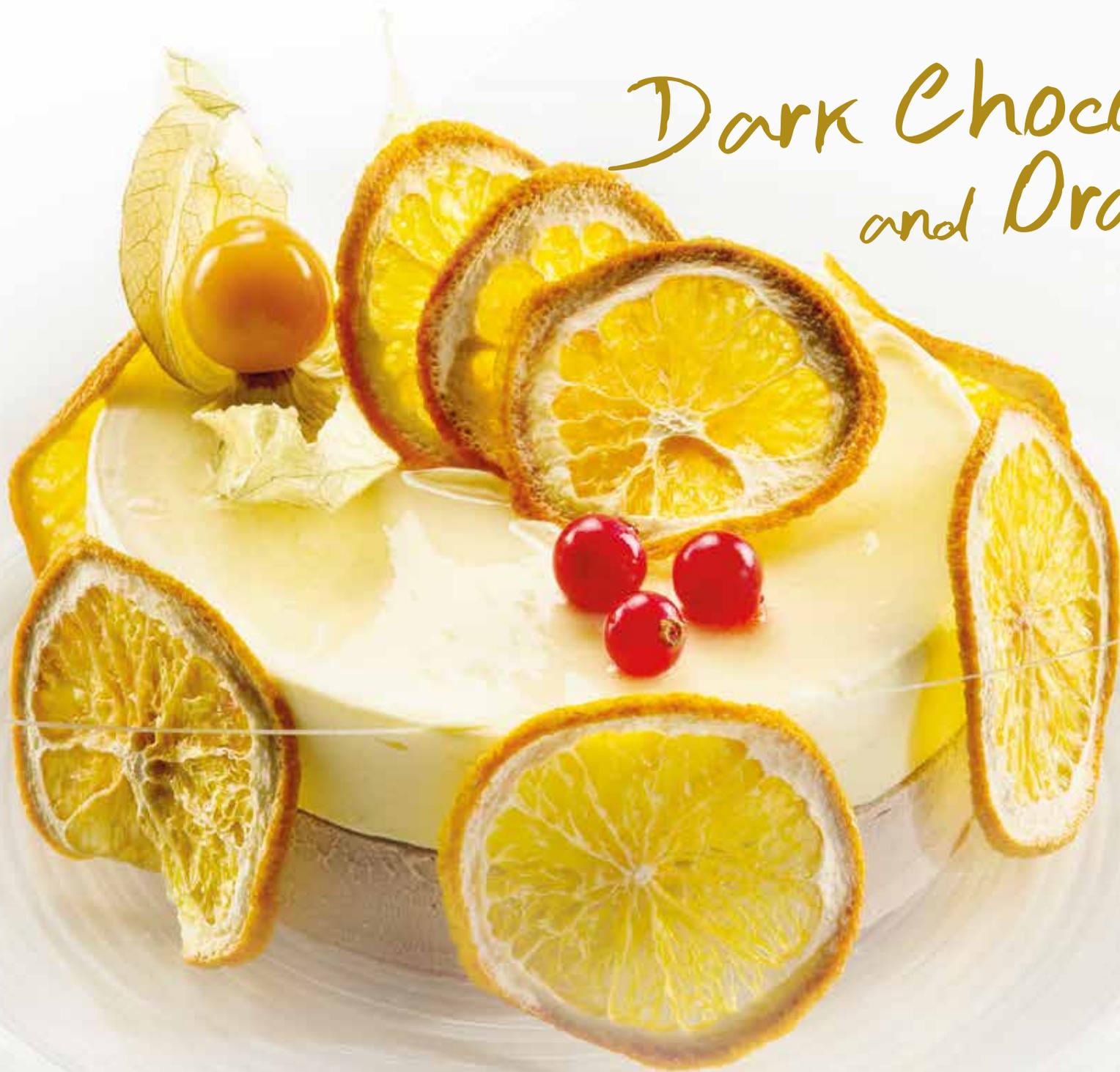
## Storage

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), a pie can be stored in a storage cabinet at - 20°C for three months.



# Dark Chocolate and Orange



# 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 g
Freddy BABBI	300 g
Copertura Fondente BABBI / Dark Chocolate Covering	150 g

### Chocolate Semifreddo, recipe B

Whole milk	400 g
Fresh cream	500 g
Montante per Semifreddi BABBI	400 g
Copertura Fondente BABBI / Dark Chocolate Covering	150 g

### Orange Semifreddo, recipe A

Fresh cream	1000 g
Freddy BABBI	300 g
Pasta Arancio BABBI / Orange	120 g

### Orange Semifreddo, recipe B

Whole milk	400 g
Fresh cream	400 g
Montante per Semifreddi BABBI	400 g
Pasta Arancio BABBI / Orange	120 g

## Additional Ingredients

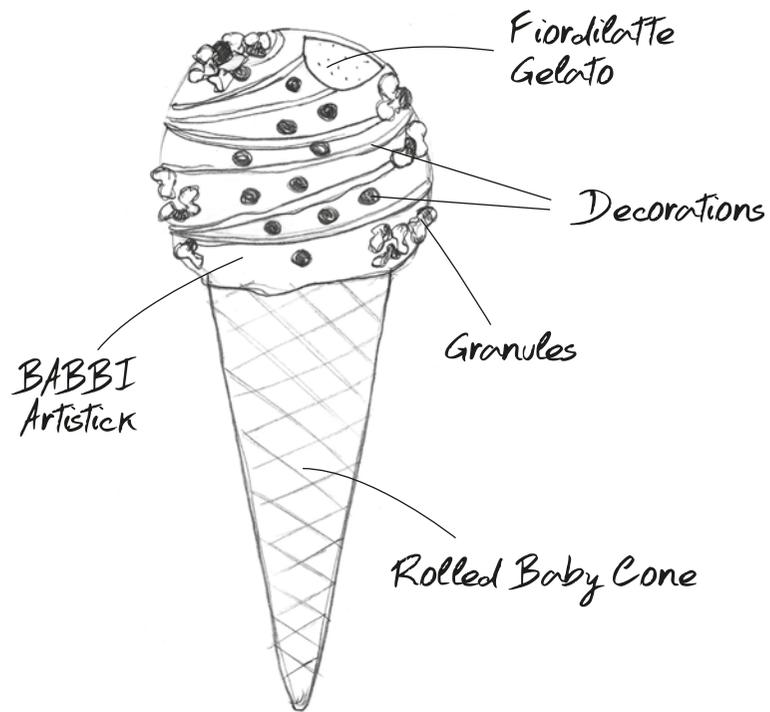
Glassa Neutra BABBI / Neuter Glaze  
 Glassa Arancio BABBI / Orange  
 Easysugar BABBI



# Baby Cones



# 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 g
Fresh cream	160 g
Base BABBI TOP 100	65 g
Sucrose	135 g
Dextrose	55 g

### Semifreddo

Cold whole milk	500 g
Fresh cream	500 g
Montante per Semifreddi BABBI	500 g
Flavoured Pastes	q.b.

## Additional Ingredients

Artistick Cioccolato Classico BABBI / Chocolate  
Artistick Fragola BABBI / Strawberry  
Artistick Pistacchio BABBI / Pistachio  
Artistick Nocciola BABBI / Hazelnuts  
Artistick Cioccolato Bianco BABBI / White Chocolate  
Artistick Limone BABBI / Lemon  
Granelle BABBI / Granules

