



Dream **Cones**

Premium Gelato and Sorbets

Ingredient Catalogue

January 2015

Everything You Need to Make Fine Gelato

The problem with a website is---

---you can't taste it. If you could, you would become a convert to our gelato in an instant. The flavor is right in your face, crisp and intense. Maybe I'm blowing my own horn but I have spent a life-time cooking and am amazed every day at how good our stuff tastes. No sense being modest.

Chef Michael

Our Bases

TYPE BASE	DOSE	WATER	MILK	SUGAR~	MAKES
Express Gelato	BAG	2L	---	----	3.6Kg/4.8L
Express Sorbet	BAG	2L	---	---	3.2Kg/4L
Express Sherbet	BAG	2L	---	---	3.4L/4L
Express Sugar-Free	BAG	2L	---	---	3.6L/4.8L
Express Soy-So-Delicious	BAG	2L	---	---	3.6Kg/4.6L
Add-a-Cow Base	135-300 gr.	---	0.7L	150 gr.	1.1Kg/1.4L
Soft Serve Bass	BAG	3.5L	---	---	5.5L/70 scoops

varies with flavor ~or use maltitol (add 110% of weight specified for sugar)

ADD-A-COW BASES

ADD YOUR OWN MILK AND SUGAR AND SAVE!

Our Add-a-Cow bases are the same as the Express Bases but do not contain milk or sugar. This reduces the cost of the base by about 80%. Saves on duty and freight!

Add 0.7L hot milk or 100 gr. whole milk powder plus 650 ml just boiled water. Add sugar to taste. Start with recommended dose.

ADD-A-COW SUGAR-FREE

To make sugar-free base, add maltitol instead of sugar. Need maltitol? WE HAVE IT!

1



Express Bases

All made the same way!

- 1 bag of base
- 2 L. water
- Add flavor
- Mix, chill, run

- Makes 4.6 L

It can't get much easier than that!

2

Making Our Express Bases

All made the same way. Add bag to 2L water

Our **Express Base** contains pure New Zealand whole milk powder. It is incredibly creamy with a fine texture and 48% overrun. You can't beat its convenience: long shelf life. No more milk refrigeration, no hauling milk, no waiting for milkman. You can't beat this base.

Formulated for a hot climate. About 6% fat. 150 gr. of heavy whipping cream increases fat content 2%.

How to make gelato using our powdered milk base



Add contents of bag and 150 gr. heavy whipping cream to 2 L boiling water

Mix about 5 minutes—

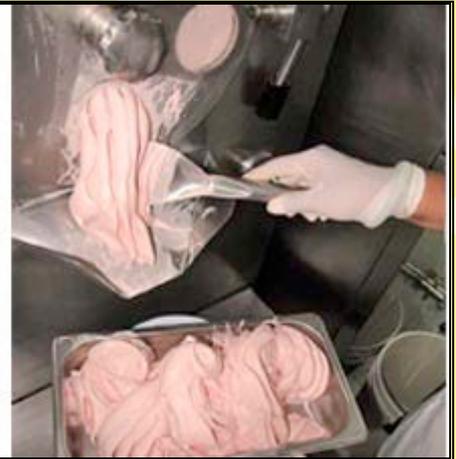
--until no grains on spoon



Chill 2 Hr. add to batch machine.



Add flavor. And 15 min, later--



Voila! You have gelato!

3



Express Bases

Add to 2L just-boiled water. 1 bag makes 1 tub

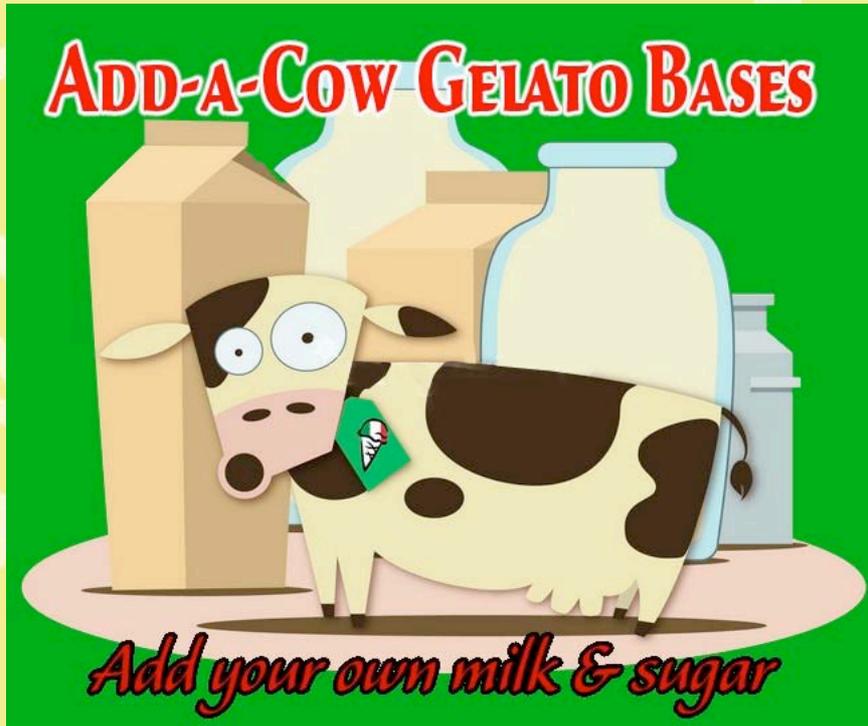
Our all-natural bases are made with the finest ingredients. They resist melting, heat shock and tearing. You don't need to add any special supplements or additives. Some manufacturers offer many varieties of base. In fact, there is very little difference between them. Our delicious gelato is formulated just right.

Express Bases

- Milk (white)
- Chocolate
- Cappuccino
- Coconut
- Coffee
- Green Tea

**Mocha
Yoghurt**





ADD-A-COW BASES

Same as Express bases but add your own fresh or powdered milk and sugar or maltitol
1.5 Kg./bag, 8 bags/box

Add-a-Cow gelato bases are 85% lighter and 80% cheaper than Express base. Save on duty and freight! Add milk, cream and sugar. 1.5 Kg. bag makes about 10L mix.

White Base
Coffee
Chocolate
Coconut
Green Tea
Yoghurt

Combine:

150 gr base
700 ml milk
70-90 gr. sugar
70-100 gr heavy whipping cream.

Heat, mix, age then add to batch machine

POWDERED MILK SUBSTITUTE

Mix 100 gr. whole milk powder w. 650 ml hot water=700 ml fresh milk

MALTITOL SUBSTITUTE:

Add 100-120 gr. maltitol

Sherbet and Sorbet Express Bases



Sorbets contain no fat and are very refreshing. They are often used as the base for slurpies and smoothies.

Sherbets are similar to sorbets but contain about 2% vegetable fat. This makes them smoother, more creamy and less tart.

Sorbet & Sherbet Bases: Do not require pasteurization. The acidity of the mix prevents bacterial development.

Add chopped fruit to measuring container and fill to 2L with warm water. Add bag of base and mix. We recommend up to 500 gr. of fruit.

Sherbet Base
Sorbet
Lemon Sorbet

Sugar-Free Express Bases

Made with maltitol

All of our products are available sugar-free (SF) using **Maltitol** as a sugar substitute. It is as sweet as table sugar but has half the calories. Does not elevate blood glucose levels as does sugar. Suitable for diabetics and the health-conscious. Tastes exactly the same as those made with sugar.

Add bag of base to 2L just-boiled water, mix, age and add to batch machine. Makes 1 tub about 4.6L

Milk (white) SF
Coffee SF
Dark Chocolate SF
Vanilla SF
Sorbet SF
Sherbet SF



Soft Serve Bases

Costs a little more than Chinese but guaranteed no melamine. Made with New Zealand milk protein and cream flavor. Just add water then pour into hopper.

Bag makes 5.3 L. of mix. Just add contents of bag to warm water, mix and pour in refrigerated hopper. Makes about 75 big scoops at a list price cost of just 20 US cent/5.5 THB each. Nice discounts based on quantity. So delicious!.

White Base
Apple
Banana
Blueberry
Coconut
Chocolate
Green Tea

Mango
Orange
Tea
Strawberry
Vanilla
Yoghurt



Our simply superb soy chocolate made with real Belgium dark chocolate

SOY-So Delicious!®

Express Base
Frozen Dessert Base

Add bag to 2L just-boiled water. Mix, age, add to batch machine. Makes 1 tub

Soy-So Delicious!® is a non animal-product frozen dessert that simulates whole milk gelato. Low fat (12%). The soy flavor is minimal. Soy-So Delicious is just as delicious as milk gelato. Available sodium casinate free for vegans--ask.

As a meat-eater, I have a natural suspicion of anything healthy-'cause if it's healthy, how can it taste good? But, I have defeated myself! Soy-So Delicious is so darned delicious I could not stop eating it

**White
Chocolate
Yoghurt
Vanilla**

Our All-Natural Pastes

Made with Imported European flavors and aromas

Brilliant Natural Colors

Utterly delicious—Intense Flavor



Flavors

Available in 2 & 4L pails

How do you make a great paste? Simple. Just use lots of fruit and flavors! Our all-natural pastes are chock-full of real fruit and imported European flavors and aromas. Many of the fruits we use grow right behind our Hua-Hin factory.

Our pastes are as good as the best Italian products. But, since labor is so much cheaper here than in Europe, manufacturing costs are much less. We pass those savings on to you.

Recommended Dose:

Most flavors 250 gr./3.1 kg. tub

Nut Flavors: 150 gr./tub

One Shot Pack: One pack flavors one bag of base. **No measuring.**



Ice Cream Toppings in 2L and 4 L Pails

- Chocolate Sprinkles
- Rainbow Sprinkles
- Mini Nips
- Chopped Peanuts
- Rice Crisps
- Oreo sprinkle

Fruit Pastes for Sorbets

Dose: 250 gr./tub



Apricot
Banana
Blackberry
Blood Orange
Blueberry
Forest Berry
Grapefruit
Green Apple
Guava

Kiwi
Lemon
Lemon-Mint
Lemoncello
Lychee
Mandarin
Mango
Mangosteen
Marajuja
Melon

Orange
Papaya
Passion fruit
Peach
Pear
Pineapple
Pink Grapefruit
Raspberry
Star Fruit
Sour Cherry

Strawberry
Watermelon

Wild berry
Young Coconut



Pastes for Gelato

Dose: See package instructions. 250 gr. fruit and 150 gr. nut flavors/tub

Almond
Amaretto
Apple Pie
Baby Blue
Banana-Strawberry
Biscotti
Blueberry Milk
Bounty
Bubble Gum
Butterscotch
Caramel
Cassata
Cherry
Cheesecake
Chestnut
Chocolate
Cinnamon Vanilla
Coconut

Cream Mascarpone
Durian

Espresso
French Vanilla
Ginger-Lemon
Hazelnut-Italia
Hazelnut-Chocolate
Hazelnut-Coffee
Hot Pepper, Cherry
Irish Coffee
Lemon-Mint
Licorice
Macadamia
Mint
Nutella

Orange Chocolate
Panna Cotta
Pistachio
Popcorn
Rum-Raisin
Rocher
Strawberry Swirl

11

Strawberry Milk
Tiffle
Tiramisu
Toffee
Vanilla
Walnut
White Chocolate

Yoghurt
Zabaglione

Toppings

Apple
Blueberry
Mango
Raspberry
Rocher
Rum-Raisin
Strawberry
Wildberry



Sugar-Free Pastes

All of our flavors are available sugar-free using maltitol. Be sure your Performa invoice has the letters "SF" in front of the sugar-free flavors you want.

Want to Know More?

Contact us for price lists and many other files which help make things clear.

Visit our factory and many shops in Bangkok or our manufacturing franchisees in Brunei, Viet Nam, Mauritius, Malaysia and Thailand.

A recent Gallup Poll of franchisees in the United States found that over 94% considered themselves successful and that over 75 percent said they would buy their franchise again if they had it to do over.

By contrast, about 80% of all new businesses fail in the first year. The failure rate for franchise operations is less than 6%.

Franchising takes a lot of the risk and so much of the stress out of becoming an ice cream entrepreneur. Join our family! Become a Dream Cones Franchisee.

-- *Chef Michael*

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