



## Making Dream Cones Ice Cream Sandwiches

### Dream Cones Ice Cream Sandwich

#### Manufacturing Instructions

##### OVERVIEW

- The sandwich weights 110 gr. And contains 58 gr. of gelato.
- 39 x 29 cm tray makes 24 sandwiches.
- The sandwich slices are 4 mm-thick banana bread, 375 gr. each side.
- Final dimensions: 6 x 6.5 x 3.5 cm
- The inner cookie is a Lady Finger dredged in flavor.
- The flavor is strawberry paste introduced into cookie by soaking.
- The product sells for about 35% more than 1-scoop of ice cream.
- Shelf life is more than one month.
- Flavors: strawberry and Tiramisu

1. Make two sheets of banana cake glazed with egg white on top

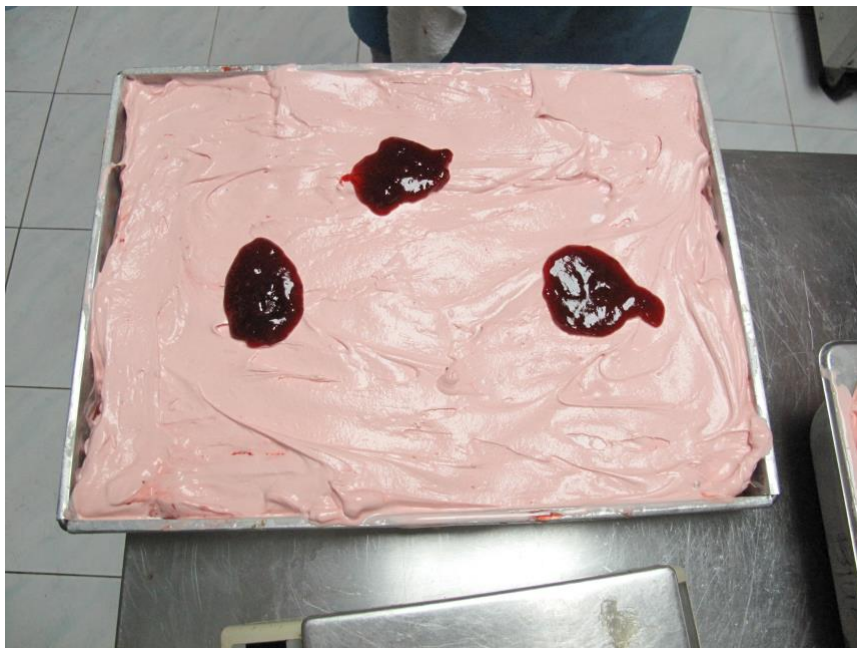
Each layer is 39x29x1 cm weights 375 gr.



2. Place glazed side up. Add 700 gr. Ice cream



3. Spread and add paste



4. Distribute paste and blast freeze





5. MAKING THE  
Soak  
paste for 30



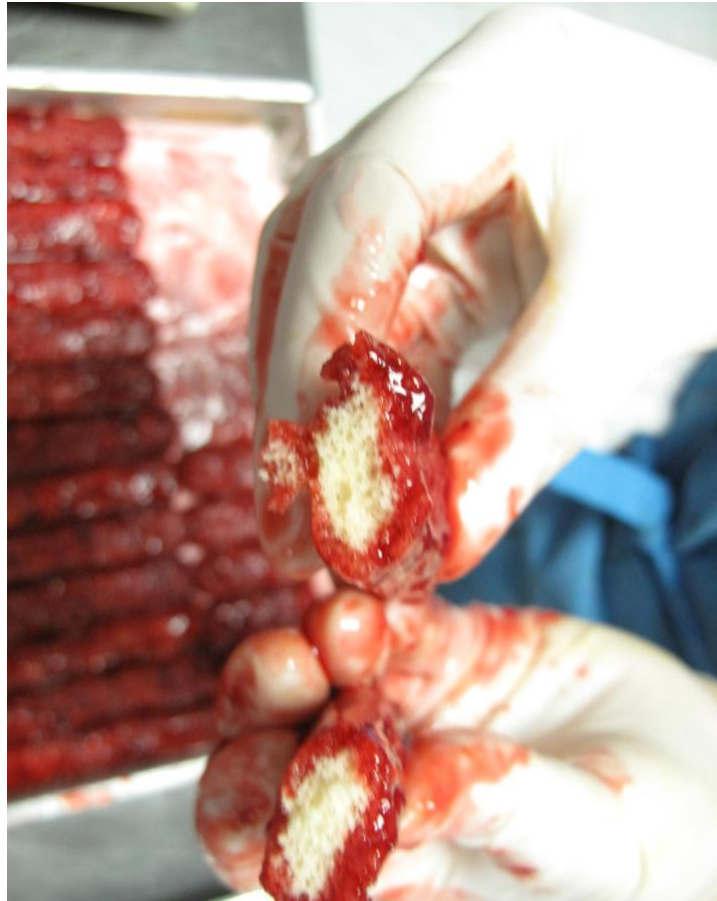
LADY FINGER  
lady fingers in  
minutes

6. Drain





Paste should  
be lady finger



penetrate  
about 3 mm

7. Make  
and  
freeze



layer  
blast

8. Add  
layer of  
cream

second  
ice

9. Add and distribute paste



10 Add top layer of cake using film to lift



Blast freeze

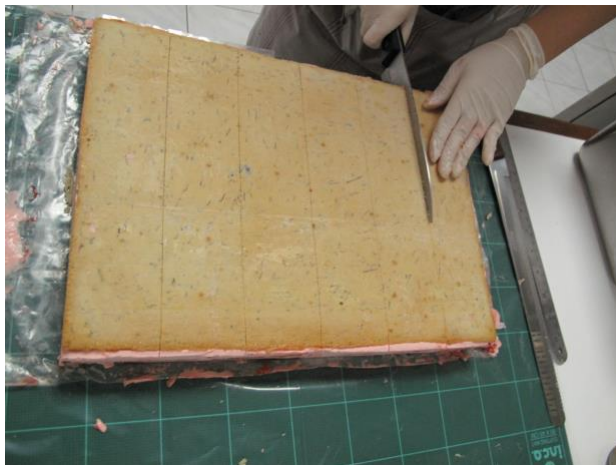




11. Trim edges



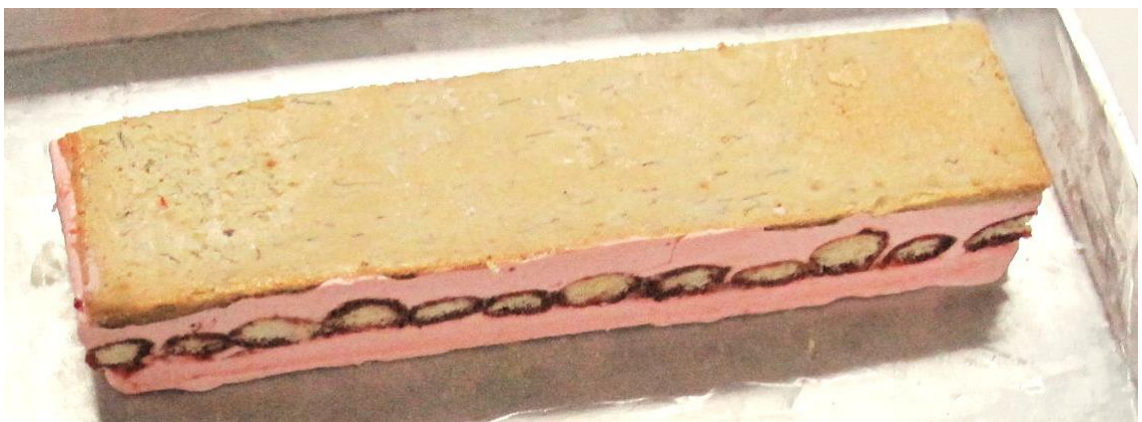
12. Mark both sides of cake to 6 mc  
Cut thru halfway



13. Flip



And thru cut



14.  
Make second cut to 6.5 cm.





# Banana cake for sandwich

All Purpose flour.	500gr
Ripe banana	400 gr
Sugar	200gr
Unsalted Butter	400gr
Evaporated milk	100gr
Baking soda	15 gr
Baking powder	15 gr
Egg	8 pcs.

Beat butter with sugar on medium speed about 7 minutes to beat each other enough to reduce speed and remaining low. Add eggs one at a time with foam. Beat to mix together. And put flour and banana. Alternately until all ingredients. Beat together with the low speed.

Preparation for drying tray size. 15 "x11" x11 / 2 ".

Paint tray with shortening and vice with paper.

Take the ingredients prepared approximately 450 grams.

Then remove the oven light to approximately 180 degrees C approximately 20 minutes.

Once out of oven. Then put the grill immediately. Cake and leave to cool.

## Tiramisu Paste for Sandwiches

Soak lady fingers in solution for about 30 minutes, then drain. If cookies have sugar on them, scrape it off as it retards the entry of the flavor.. Be careful the liquid does not penetrate more than 2-3 mm into the cookie.

Coffee powder	40 gr.
Sugar	50 gr
Glucose	100 gr.
Tiramisu Paste	240 gr.
Marsala wine	20 gr.
Hot water	100 gr.