

Autumn & Winter

Gelato and Sorbet Recipes



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Pumpkin Spice

Celebrate autumn with this creamy blend of pumpkin, cinnamon, nutmeg, and cloves. A seasonal favourite that's as beautiful as it is delicious.

What you will need;-

Nolat Base Elenka (ELE137)
Dextrose Powder 25kg/5kg (DEX01/DEX101)
Cinnamon Paste Elenka (ELE140)
Technoise Elenka (ELE160)

Per kg

200g Cooked Pumpkin

480g Milk

220g Sugar

40g Nolat Base

50g Dextrose

6g Technoise

30g Cinnamon paste

1tsp Ginger powder





Toffee Apple

Ingredients

Per kg

- 50g Caramel Moou
- 25g Double Cream
- At extraction ripple with Apple and Cinnamon, mini fudge pieces.

What you will need;-

- Caramel Moou Elenka (ELE148)
- Apple & Cinnamon Ripple (MELA CANNELLA) 3kg Alvena (ALV08)
- Mini Fudge pieces

Capture the magic of autumn fairs with this indulgent Toffee Apple Gelato. Sweet apple flavour swirled with rich toffee sauce delivers a nostalgic treat in every creamy bite.

Apple Strudel

Ingredients:

Per kg

- 40g Torta Paradiso
- 20g Cream
- 5g Vanilla paste
- At extraction ripple with Apple and Cinnamon variegate and Fanta Crumble

Bring the taste of a classic European dessert to your gelato cabinet with our Apple Strudel Gelato. Combining sweet, spiced apple pieces with warm cinnamon and buttery pastry notes, this flavour captures the essence of a freshly baked strudel. The rich, creamy gelato base ensures a smooth texture, while the apple & cinnamon ripple delivers bursts of flavour in every bite.

A true seasonal showstopper.

What you will need;-

- Torta Paradiso Alvena (ALV17)
- Vanilla paste Elenka (ELE397)
- Apple & Cinnamon Ripple (MELA CANNELLA) Alvena 3kg (ALV08)
- Fanta Crumble (Biscuit) Elenka (ELE212)



Maple & Pecan Bliss

Ingredients

Per kg

- 40g Hazelnut Laurus
- At the extraction ripple with Maple Syrup and Broken Pecans and Hazelnuts

Indulge in the rich, buttery sweetness of maple syrup blended into creamy gelato. This flavour is perfect for autumn and winter menus, offering a warm, comforting taste that pairs beautifully with nuts, waffles, or seasonal desserts.

What you will need;-

- Hazelnut Laurus Elenka (ELE101) 5.5kg
- Maple Syrup
- Hazelnuts
- Pecans





WHITE CHRISTMAS

Ingredients

Per kg

- 80g White Chocolate Paste (Unica Bianca)
- At the extraction ripple with melted White Stracciatella

What you will need;-

- White Choc (Unica Bianca) 3kg Elenka (ELE122)
- Copertura Bianca (White coating) Stracciatella 3kg Elenka (ELE190)

Smooth white chocolate with a hint of festive sweetness creates a luxurious, snowy-white gelato ideal for winter celebrations.

Irish Cream

Ingredients

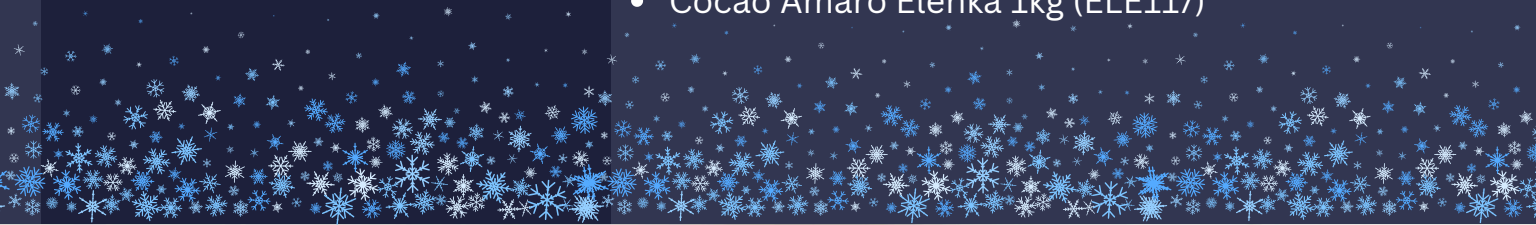
Per kg

- 10g Caramel Moou
- 10g Vanilla Paste
- 10g Cacao Amaro
- At the extraction, ripple with Whiskey Topping sauce.

Rich, indulgent, and irresistibly smooth, our Irish Cream Gelato combines the velvety taste of fresh cream with the warm, mellow notes of Irish liqueur. Perfect for the festive season or an after-dinner treat, this luxurious flavour brings a little taste of Ireland to every scoop.

What you will need;-

- Caramel Moou Elenka 3kg (ELE148)
- Vanilla Paste Elenka 3kg (ELE397)
- Cacao Amaro Elenka 1kg (ELE117)





MULLED WINE SORBET

Infused with aromatic spices and fruity red wine, this sorbet brings the essence of Christmas markets to your display refreshing, festive, and full of flavour.

Ingredients

- 440g BASE EUFORIA
- 300g Mulled wine
- 270g Water
- 10g Technoise
- Garnish with a stick of cinnamon, some clover and couple of slices of orange.

What you will need;-

- Euforia Base 6kg (Base for alcohol recipes) Alvena (ALV09)
- Technoise Elenka (ELE160)



Caramel Nut Crunch

Ingredients

Per kg

- 50g Caramel Moou
- 25g Cream
- 5g Table salt
- At the extraction ripple with Nibbed nuts and/or Otella Peanut.



What you will need;-

- Caramel Moou Elenka 3kg (ELE148)
- Otella Peanut (Arachide) 3kg (ELE431)



Cinnamon Roll

Inspired by the comforting flavour of freshly baked cinnamon rolls, this gelato combines creamy indulgence with warm, aromatic spice. Sweet cinnamon swirls blend perfectly with a smooth, velvety base, creating a dessert that's both cosy and irresistible – ideal for the autumn and winter season.



Ingredients

Per kg

- 50g Torta Paradiso Montebianco Cake
- 40g Cinnamon paste
- 5g Cinnamon powder
- Garnish with Otella White and Cinnamon powder mixed together.

What you will need;-

Torta Paradiso Montebianco Cake 3kg
(ALV17)

Cinnamon (Cannella Pasta)Elenka 3kg
(ELE140)

Otella White Choc Elenka
(ELE165/ELE759)

Cinnamon Powder



Ginger Bread



Ingredients:

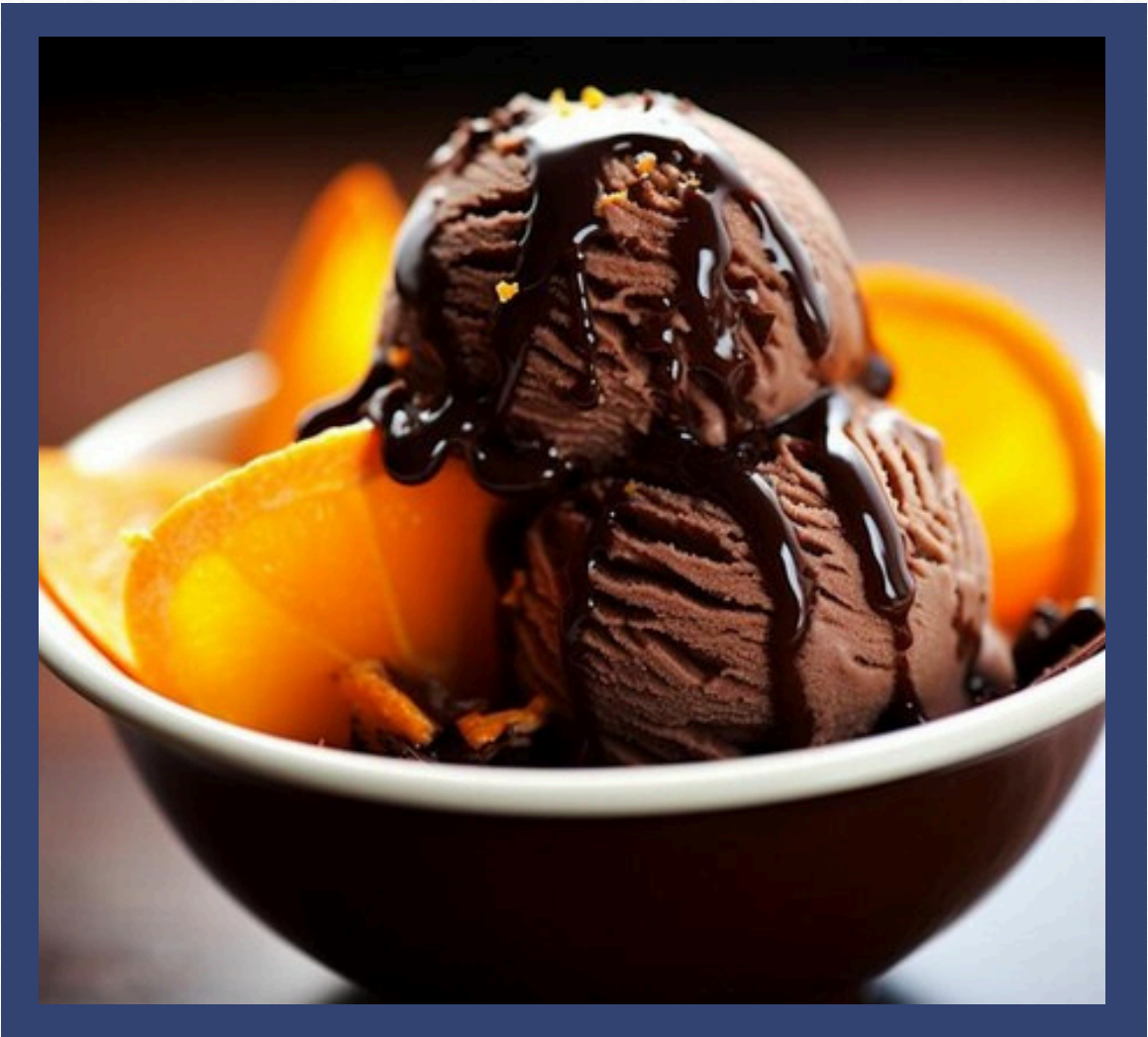
Per kg

- 20g Caramel moou
- 20g Torta paradiso
- 5/10g Ginger powder
- At the extraction sprinkle with Fanta crumble mixed with a bit of Ginger powder.

What you will need;-

- Caramel Moou Elenka (ELE148)
- Torta Paradiso Alvena (ALV17)
- Biscuit Crumble (Fanta Crumble)
- 2.5kg Elenka (ELE212)
- Ginger Powder

Spiced, sweet, and oh-so-festive!



CHOCOLATE & ORANGE SORBET

Ingredients:

Per kg
100g Cacao Amaro
210g Sugar
600g Water
40g Nolat Base
40g Dextrose
10g Technoice

What you will need;-

Cacao Amaro 1kg Elenka (ELE117)
Nolat Base Elenka (ELE137)
Dextrose Powder 25kg/5kg (DEX01/DEX101)
Technoice Elenka (ELE160)

Chocolate & Orange Bliss – Rich chocolate meets
zesty orange in a gelato that's pure indulgence!

INGREDIENTS

Per kg

70g Zabaione

30g Cinnamon Paste

½ tsp grated

Nutmeg

At the extraction

ripple with Whisky

topping sauce.



Egg Nog

A festive favourite reimagined as a luxurious gelato! Smooth, creamy, and delicately spiced with nutmeg and cinnamon, this indulgent treat captures the warmth of holiday celebrations in every scoop. Perfect for adding a seasonal sparkle to your menu, Eggnog Gelato pairs beautifully with Christmas desserts or can be enjoyed all on its own.

What you will need;-

Zabaione Elenka 3kg (ELE423)

Cinnamon (Cannella Pasta)Elenka 3kg
(ELE140)



Crafted with Passion & Premium
Italian Ingredients.

Our seasonal creations are made using
the finest Italian flavours from Elenka
and the luxurious taste of Disaronno,
bringing a touch of indulgence to
every scoop.

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