

Recipe GUIDE



KERRYMAID
Angelito

DaVinci
GOURMET®

DELIGHT YOUR CUSTOMERS WITH ANGELITO & DAVINCI

With Milkshakes and Indulgent Ice Creams on the rise in the UK and Ireland, consumers are increasingly seeking out moments of indulgent pleasure with a variety of colour, texture and bursting flavours.

Angelito and DaVinci deliver just that with delicious products that, paired together, are guaranteed to delight your customers!

Angelito Ice Cream and Thickshake Mixes offer you the perfect base to any dessert or beverage with their smooth creaminess.

Finally, add the magic by topping off with vibrant colours and exploding flavours that DaVinci Sauces and Drizzles offer to boost your menu.

Our loaded ice creams and milkshakes will offer consumers that memorable moment of indulgence that they will come back to you for.



KERRYMAID Angelito

PRODUCT RANGE

Our Angelito has been a renowned and the most loved soft serve ice cream brand for over 40 years. We've used our strong dairy heritage to develop best quality and innovative products consumers love! Our delicious velvety Angelito Ice Cream Mix provides the highest cone yield per case. Why not experiment with some fun shakes using our Angelito Thickshake Mix and toppings to entice your customers!



KERRYMAID ANGELITO THICKSHAKE MIX 1L



KERRYMAID ANGELITO ICE CREAM MIX 1L & 5L

DaVinci GOURMET

DAVINCI

Great taste comes from masterful makers. We understand their world and that's why we deliver not only phenomenal flavour, but unparalleled expertise. At DaVinci, we have a full range of products to deliver end-to-end solution in all channels, to all operators.

DAVINCI SAUCES



CHOCOLATE 2.5KG

CARAMEL 2.5KG

WHITE CHOCOLATE 2.5KG

STRAWBERRY 2.5KG

SICILIAN LEMON 500G

DAVINCI DRIZZLES

BELGIAN CHOCOLATE 500G

STRAWBERRY 500G

TOFFEE WITH DEVON CREAM 500G

RASPBERRY 500G

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ICE CREAM RECIPES



1. TOFFEE SUNDAE

INGREDIENTS

- ▶ Angelito Ice Cream Mix 1L
- ▶ DaVinci Toffee with Devon Cream Drizzle 500G

METHOD

- 1 Set up ice cream machine with Angelito Ice Cream Mix as per instructions
- 2 Drizzle the inside of the glass/serving cup with the Toffee drizzle
- 3 Fill the glass/serving cup with Angelito Ice Cream
- 4 Drizzle over with additional Toffee with Devon Cream Drizzle

TIP Try mixing it up with different DaVinci Drizzle flavours (Chocolate, Strawberry or Raspberry)



2. BELGIAN CHOCOLATE WAFFLE SUNDAE

INGREDIENTS

- ▶ Angelito Ice Cream Mix 1L
- ▶ DaVinci Chocolate Sauce 2.5KG
- ▶ Waffle Mix

METHOD

- 1 Set up ice cream machine with Angelito Ice Cream Mix as per instructions
- 2 Place Angelito Ice Cream Mix into machine as per pack instructions
- 3 Make waffles using Waffle Mix (You can pre-make these as for serving it is easier if the waffles are cool)
- 4 Place waffle into serving cup as a base for the sundae and dispense Angelito Ice Cream directly on to the waffle so that it doesn't spread out
- 5 Squeeze some (approx. 2 Tbsp) DaVinci Chocolate Drizzle on top of the waffle and Angelito Ice Cream

TIP Works with crepes and pancakes too and why not try it with DaVinci Caramel or Belgian White Chocolate Sauce?



3. COOKIES & CREAM SANDWICH

INGREDIENTS

- ▶ Angelito Ice Cream Mix 1L
- ▶ DaVinci Chocolate Sauce 2.5KG

METHOD

- 1 Set up ice cream machine with Angelito Ice Cream Mix as per instructions
- 2 Bake 2 cookies per portion and let them cool fully before use or buy large, soft cookies, the softer the better as if they are too firm they will be hard to bite into
- 3 Dispense a large dollop of Angelito Ice Cream in the centre of one of the cookies leaving a gap around the edge. Try not to overload the cookie with ice cream, the more you add the harder it will be to eat!
- 4 Take the other cookie, place it on top of the dollop of Ice Cream and squeeze until it starts coming out the edge of the cookie. Apply pressure gently but firmly, you want a bit of a bulge of soft serve around the edge

TIP Complete steps 1-4 and freeze the Ice Cream Sandwich so that they are ready to complete step 5 to serve anytime. For Extra indulgence why not offer a sauce for dipping? Try DaVinci Chocolate or Caramel Sauce

5. MALTED CARAMEL SUNDAE

INGREDIENTS

- ▶ Angelito Ice Cream Mix 1L
- ▶ DaVinci Toffee with Devon Cream Drizzle 500G

METHOD

- 1 Set up ice cream machine with Angelito Ice Cream Mix as per instructions
- 2 Apply DaVinci Toffee with Devon Cream Drizzle to the base inside of serving cup
- 3 Dispense a tall peak of Angelito Ice Cream on top of the drizzle
- 4 Drizzle some more DaVinci Toffee with Devon Cream Drizzle on top of the ice cream

TIP If serving in a glass, try freezing first to help the sauce adhere to the inside of the glass

4. STRAWBERRY & WHITE CHOCOLATE SUNDAE

INGREDIENTS

- ▶ Angelito Ice Cream Mix 1L
- ▶ DaVinci Belgian White Chocolate Sauce 2.5KG
- ▶ DaVinci Strawberry Drizzle 500G

METHOD

- 1 Set up ice cream machine with Angelito Ice Cream Mix as per instructions
- 2 Squeeze a pump of DaVinci Belgian White Chocolate Sauce at the base of the serving cup
- 3 Dispense a tall peak of Angelito Ice Cream on top of the sauce
- 4 Squeeze some DaVinci Strawberry Drizzle on top of the sundae
- 5 Garnish with fresh fruit (if it's the wrong time of year for strawberries, consider alternatives to keep this sundae looking and tasting its best) or mint as required and serve

TIP Keep sauce chilled for thicker sauce that sits for longer, try mixing it up with DaVinci Raspberry Drizzle and fresh raspberries it



MILKSHAKE RECIPES

1. CHOCOLATE MILKSHAKE

INGREDIENTS

- ▶ Angelito Thickshake Mix 1L
- ▶ DaVinci Belgian Chocolate Drizzle 500G

METHOD

- 1 Set up ice cream machine with Angelito Thickshake as per instructions
- 2 Drizzle the inside of the glass/serving cup with DaVinci Belgian Chocolate Drizzle
- 3 Fill the glass/serving cup with Angelito Thickshake and Razzle! (razzle briefly for a marbled effect or longer for a more even colour and flavour distribution)
- 4 (optional) Top with whipped cream and a drizzle of DaVinci Belgian Chocolate Drizzle

TIP Try mixing it up with different flavours from the DaVinci Drizzles range or mix two of them for something more indulgent!



2. SICILIAN LEMON CHEESECAKE MILKSHAKE

INGREDIENTS

- ▶ Angelito Thickshake Mix 1L
- ▶ DaVinci Sicilian Lemon Drizzle 500G

METHOD

- 1 Set up machine with Angelito Thickshake Mix as per instructions
- 2 Line the serving glass with DaVinci Sicilian Lemon
- 3 Fill glass to just below the rim with Angelito Thickshake and razzle
- 4 Add some Kerrymaid Whipping on the top of the Thickshake
- 5 Drizzle DaVinci Sicilian Lemon Drizzle and serve



3. STRAWBERRY MILKSHAKE

INGREDIENTS

- ▶ Angelito Thickshake Mix 1L
- ▶ DaVinci Strawberry Smoothie 1L

METHOD

- 1 Set up machine with Angelito Thickshake Mix as per instructions
- 2 Fill the glass a third full of DVG Strawberry smoothie
- 3 Fill glass rapidly with Angelito Thickshake allowing the sauce to marble with the shake mix
- 4 Top with Kerrymaid Whipping and serve

TIP If you are not using a clear serving cup, why not razzle the mix with some DaVinci strawberry drizzle before serving.



4. UNICORN MILKSHAKE

INGREDIENTS

- ▶ Angelito Thickshake Mix 1L
- ▶ DaVinci Strawberry Drizzle 500G
- ▶ DaVinci Raspberry Drizzle 500G

METHOD

- 1 Set up machine with Angelito Thickshake Mix as per instructions
- 2 Squeeze DaVinci Raspberry Drizzle and Strawberry Drizzle liberally into the serving glass
- 3 Fill glass to just below the rim with Angelito Thickshake and razzle
- 4 Add some Kerrymaid Whipping on the top of the Thickshake

TIP This shake is all about excess, so feel free to go crazy with the sauces and sprinkles. Serve with a spoon/straw so the customer can really enjoy the experience.



5. CARAMEL CRUNCH MILKSHAKE

INGREDIENTS

- ▶ Angelito Thickshake Mix 1L
- ▶ DaVinci Toffee with Devon Cream Drizzle 500G

METHOD

- 1 Set up machine with Angelito Thickshake Mix as per instructions
- 2 Apply DaVinci Toffee with Devon Cream Drizzle to the inside of serving glass
- 3 Fill glass to just below the rim with Angelito Thickshake and razzle
- 4 Add some Kerrymaid Whipping on the top of the Thickshake

TIP Why not double down on sauce and bring add some DaVinci Chocolate Sauce as well





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**For more information on how to delight your customers
contact your Kerry account manager or your distributor**

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