

Recipe Book Book



HALLOWEEN COFFEE SUNRISE

INGREDIENTS

QUANTITY

1883 GRENADINE SYRUP	30 GM
PELLINI - SINGLE ESPRESSO	30 GM
ORANGE JUICE	150 GM
ICE CUBES	150 GM
TOTAL COST	
METHOD: BUILD	
GARNISH: ORANGE WHEEL	

Procedure: First, make the tiramisu cold foam, in a shaker, combine the tiramisu syrup, heavy cream, and 30 ml of milk. Use an electric frother to whisk the mixture until it becomes thick and foamy. Next, in your serving glass, add the remaining milk and ice, then pour in the espresso, leaving enough room for the foam. Gently pour the tiramisu cold foam on top and finish with a sprinkle of cocoa powder.



QUANTITY INGREDIENTS 1883 LAVANDER SYRUP 30 GM DOUMIX BLUEBERRY PUREE 20 GM **FRESH CUCUMBER** 5 GM **MINT LEAVES** 8 GM **LEMON JUICE** 10 GM **SODA WATER** 150 GM **ICE CUBES** 150 GM **TOTAL COST METHOD: MUDDLE/BUILD**

Procedure: First, fill a glass with ice. Add the orange juice, then slowly pour in the grenadine syrup. The grenadine will sink to the bottom, creating a layered effect. Finish by pouring your espresso over the top and garnishing with an orange wheel.







DOWN TO THE ABYSS

QUANTITY INGREDIENTS 1883 BLUE CURAÇÃO 5 GM **DOUMIX RASPBERRY PUREE** 40 GM **1883 LEMONADE SYRUP** 10 GM **LEMON JUICE** 10 GM **SODA WATER** 150 GM **ICE CUBES** 150 GM **TOTAL COST METHOD: BUILD GARNISH: RASPBERRIES AND LEMON WHEEL**

Procedure: In a shaker, combine raspberry puree, lemonade syrup, lemon juice, and ice. Shake until well-chilled. Pour the mixture into a glass, top with soda water, and stir gently. Slowly add the blue curaçao syrup, allowing it to sink to the bottom to create a layered effect.



HALLOWEEN MILKSHAKE

INGREDIENTS

QUANTITY

MEC3 MISS PURPLE 40 GM

DOUMIX COCONUT PUREE 20 GM

FRESH MILK 150 GM

ICE CUBES 150 GM

TOTAL COST

METHOD: BLEND

GARNISH: WHIPPED CREAM



INGREDIENTS

QUANTITY

COCO MILK REAL CHOCOLATE CALLETS 42%

ICAM WHITE CHOCOLATE EDELWEISS

WHIPPED CREAM 300 GR

MEC3 PASTE RASPBERRY/LAMPONE 3 KG ______ 100 GR

OR

MEC3 VELVET RASPBERRY 5 KG ______ 200 GR

GELATIN MASSE 40 GR

MEC3 VELVET RASPBERRY 5 KG TO TASTE



WITCHE'S BROOM STICK

INGREDIENTS

QUANTITY

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WHIPPED CREAM

300 GM

MEC3 VARIEGATO FIORDIFRAGOLA/STRAWBERRY

100 GM

FRUFFI STRAWBERRY FILLING

GELATINE MASSE

40 GM

COCO MILK CHOCOLATE 42%

100 GM

GRAPE SEED OIL

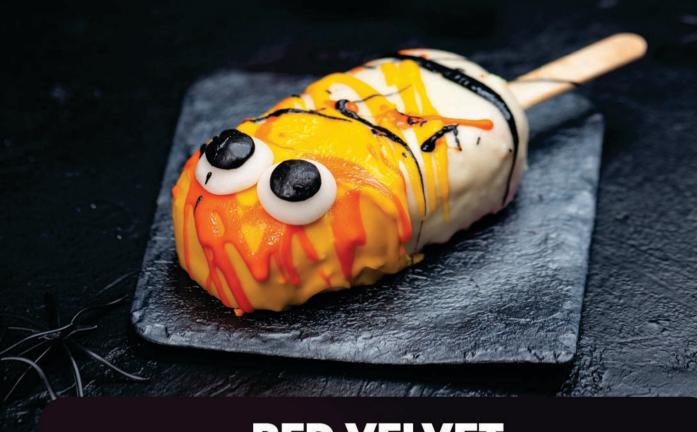
30 GM

ICAM DARK CHOCOLATE COUVERTURE MABEL COCOA 56%

FOR DÉCOR







POPS

INGREDIENTS

QUANTITY

R.V SPONGE	300 GR
CREAM CHEESE	100 GR
MEC3 VELVET RASPBERRY 5KG	40 GR
FRUFFI RASPBERRY FILLING	100 GR
MEC3 PASTE RASPBERRY/LAMPONE 3 KG	30 GR
NUTTRAL GLAZE GEL	30 GR
ICAM WHITE CHOCOLATE EDELWEISS	100 GR
GRAPE SEED OIL	30 GR
WONDED DASTE LADED	



DARK MOIST POPS

INGREDIENTS

QUANTITY

DARK MOIST SPONGE	300 GM
MEC3 QUELLA NOCCIOLA	100 GM
FRUFFI BLUEBERRY FILLING	100 GM
MEC3 VARIEGATO FIORDIFRAGOLA/STRAWBERRY	30 GM
NUTTRAL GLAZE GEL	30 GM
COCO MILK REAL CHOCOLATE CALLETS 42% 5KG	100 GM
GRAPE SEED OIL	30 GM
WONDER PASTE	







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