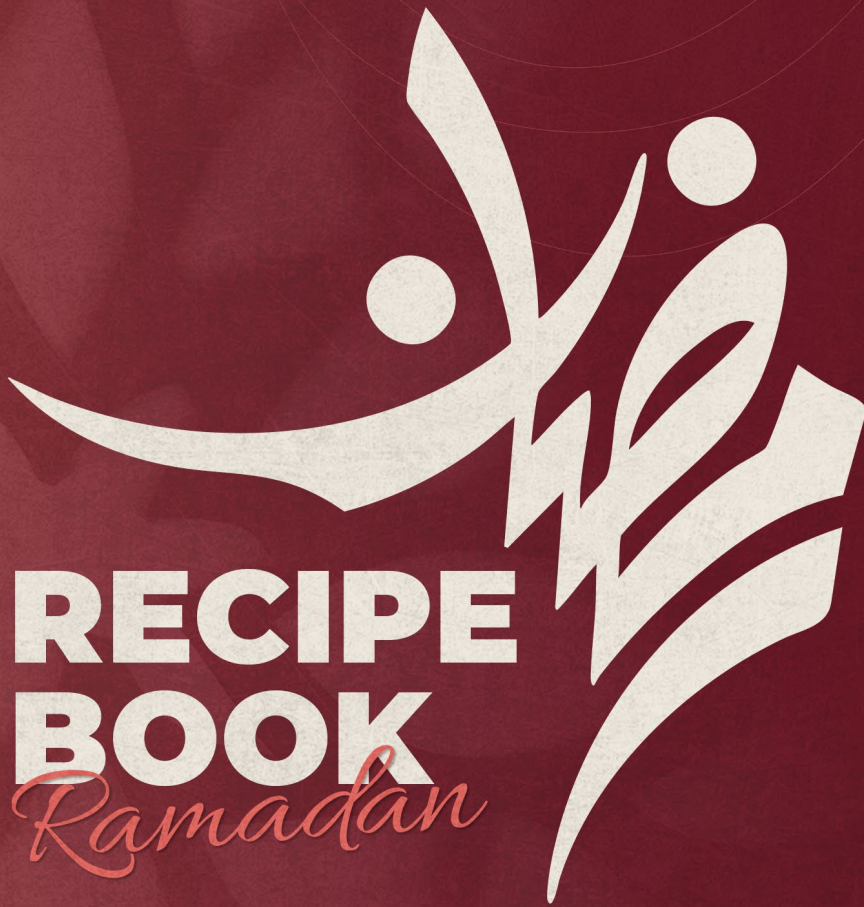




**RECIPE
BOOK**
Ramadan



DATE & ORANGE BLOSSOM ENTREMETS

ALMOND SPONGE INGREDIENTS

- 200 g Eggs
- 80 g Flour
- 120 g Laped ICING SUGAR
- 120 g Laped ALMOND PASTE 60%
- 10 g MEC3 Instacrumble Neutro Gluten Free

METHOD

1. Whisk eggs and sugar until pale.
2. Fold almond paste, flour, and optional instacrumble.
3. Spread on lined tray (8–10 mm) and bake at 170°C for 12–15 min. Cool and cut to size.

DATE CRÉMEUX INGREDIENTS

- 250 g MEC3 Velvet Date
- 350 g Laped LAPED CREAM CLASSIC
- 8 g Gelatin (hydrated)
- 20 g (Optional) Pernigotti Base Pura e Ricca Frutta 100

METHOD

1. Heat cream to 70–75°C, add date paste, blend smooth.
2. Heat to 82°C, stir, add gelatin and Pernigotti Base, emulsify.
3. Cool to 30–32°C before use.

DATE CRÉMEUX INGREDIENTS

- 150 g Milk
- 200 g ICAM White Chocolate Vanini
- 350 g Laped LAPED CREAM CLASSIC
- 8 g Orange blossom water
- 10 g (Optional) MEC3 Variegato Quella Milky

ASSEMBLY & FINISHING

1. Layer sponge, date crèmeux, mousse in mold, freeze.
2. Glaze with ICAM White Chocolate Vanini Aurum at 30–32°C.
3. Decorate with gold leaf, thin date slices, optional Pernigotti Base dots.



PISTACHIO MILK CAKE WITH ROSE GLAZE

PISTACHIO SPONGE INGREDIENTS

- 200 g Eggs
- 80 g Flour
- 120 g Laped ICING SUGAR
- 100 g MEC3 Paste Pistachio Pure 100% Sicily Premium

METHOD

Bake at 170°C for 12-15 min, cool and cut.

MILK CREAM LAYER INGREDIENTS

- 200 g Milk
- 50 g Laped ICING SUGAR
- 5 g Gelatin (hydrated)
- 350 g Laped LAPED CREAM CLASSIC
- 10 g (Optional) Pernigotti Base Yogo Soft-Ice enhances creaminess

METHOD

Heat milk with sugar to 70°C, add gelatin, cool to 30°C, fold in cream.

ROSE GLAZE INGREDIENTS

- 50 g Laped ICING SUGAR
- 50 g Water
- 5 g Rose water
- 1 g Red color (optional)
- 5 g (Optional) Delizia Soft Gelato Powder Vanilla White

ASSEMBLY & FINISHING

- Layer sponge and milk cream, freeze.
- Pour rose glaze, sprinkle chopped pistachios (MEC3 Paste Pistachio Pure 100%)



CHOCOLATE TAHINI CAKE WITH CARAMEL CRUNCH

CHOCOLATE SPONGE INGREDIENTS

- 200 g Eggs
- 80 g Flour
- 120 g Laped ICING SUGAR
- 50 g COCO MILK Chocolate Callets 42%

METHOD

Bake at 170°C for 12-15 min, cool.

TAHINI GANACHE INGREDIENTS

- 200 g ICAM Dark Chocolate Couverture Sao Tome 71%
- 50 g Tahini
- 350 g Laped LAPED CREAM CLASSIC
- 20 g (Optional) MEC3 Paste Crema ChocoMilky

CARAMEL CRUNCH INGREDIENTS

- 100 g Laped ICING SUGAR
- 30 g Butter
- 50 g Mia Filling Biscottus
- 10 g (Optional) MEC3 Instacrumble Caramel

ASSEMBLY & FINISHING

- Layer sponge, ganache, caramel crunch. Freeze.
- Decorate with chocolate shards (COCO Dark Chocolate 56%) and sesame seeds.



COFFEE CARDAMOM HAZELNUT CAKE

COFFEE SPONGE

INGREDIENTS

- 200 g Eggs
- 80 g Flour
- 120 g Laped ICING SUGAR
- 5 g MEC3 Paste Coffee Extract

METHOD

Bake at 170°C for 12-15 min. Cool.

CARDAMOM HAZELNUT CREAM

INGREDIENTS

- 200 g Milk
- 50 g Laped ICING SUGAR
- 5 g Gelatin
- 350 g Laped LAPED CREAM CLASSIC
- 2 g Ground cardamom
- 50 g MEC3 Paste Hazelnut Maxima Premium
- 10 g (Optional) Pernigotti Hazelnut Paste Maestro

ASSEMBLY & FINISHING

- Layer sponge and cream, freeze.
- Top with chopped toasted hazelnuts (Pernigotti Stracciata di Nocciola Tostata Salata).



SESAME CARAMEL BANANA CAKE

SESAME SPONGE

INGREDIENTS

- 200 g Eggs
- 120 g Laped ICING SUGAR
- 80 g Flour
- 30 g MEC3 Pasta Sesamo 100%

METHOD

Bake at 170°C for 12-15 min, cool.

CARAMEL BANANA CREAM

INGREDIENTS

- 150 g MEC3 Paste Banana
- 80 g Laped ICING SUGAR
- 350 g Laped LAPED CREAM CLASSIC
- 6 g Gelatin
- 10 g (Optional) Pernigotti Base Pura e Ricca Frutta 100

ASSEMBLY & FINISHING

- Layer sponge and cream, freeze.
- Decorate with caramel drizzle (MEC3 Paste Sticky Toffee) and sesame seeds.



BEVERAGE RECIPES

ORANGE BLOSSOM

ORANGE BLOSSOM INGREDIENTS

- 25 ml 1883 Blood Orange syrup
- 15 ml 1883 Elder Flower syrup
- 10 ml 1883 Citron Lemon syrup
- 100 ml Soda Water

FOCUSED BRAND

1883

PROCEDURE

Build



BARAZEK FRAPPE

BARAZEK FRAPPE INGREDIENTS

- 100 g BARAZEK Cream
- 30 ml 1883 Cardamom syrup
- 150 ml Fresh milk
- 15 ml Espresso (Optional)
- 150 g Ice

FOCUSED BRAND

MEC3

PROCEDURE

Blend



APPLE CINNAMON REFRESHERS

APPLE CINNAMON REFRESHERS

INGREDIENTS

- 15 ml 1883 citron vert syrup
- 25 ml 1883 green apple puree
- 15 ml 1883 cinnamon syrup
- 100 ml Tonic Water

FOCUSED BRAND

1883

PROCEDURE

Build



SPICED DATES LATTE

SPICED DATES LATTE INGREDIENTS

- 20 g Cappuccine Spiced chai
- 30 g Mec3 Velvet dates
- 200 ml Fresh milk

FOCUSED BRAND

Cappuccine

PROCEDURE

Build in milk jug then steam





GELATO RECIPES



DATES & MILKY IFTAR GELATO

BASE ALBA (MILK GELATO)

INGREDIENTS

•1	L	Full cream milk
•160	g	Sugar
•200	g	MEC3 Base Alba
•300	g	MEC3 Velvet Date variegato
•100	g	MEC3 Quella Milky (ripple)
•100	g	Insta crumble neutron

METHOD

- Mix milk, sugar, and MEC3 Base Alba in a stainless steel pot.
- Pasteurize if necessary according to MEC3 instructions.
- Churn in an Gelato batch freezer until smooth and creamy.
- Layer gelato in tubs with Velvet Date variegato, folding gently to create a marbled effect and ripple Quella Milky.
- Sprinkle Insta crumble neutron on top as garnish.



WHITE CHOCOLATE SAFFRON GELATO

ASHTA BASE INGREDIENTS

•2.4	L	Water
•1.6	L	Milk
•1	kg	MEC3 Ashta base
•80	g	MIA Saffron cream (flavour)
•300	g	MEC3 Quella White
•100	g	Insta crumble cacao

METHOD

- Combine water, milk, and MEC3 Ashta base.
- Add MIA Saffron cream and MEC3 Quella White, mix evenly.
- Churn in batch freezer until creamy.
- Garnish with Insta crumbled cacao and a drizzle of Quella White.



PISTACHIO KUNAF GELATO

BASE ALBA INGREDIENTS

·1	L	Milk
·160	g	Sugar
·200	g	MEC3 Base Alba
·150	g	Pistachio paste (flavour)
·90	g	Kunafa Crunch
·300	g	LA PRIMA Pistachio kunafa variegata
·100	g	Insta crumble pistachio

METHOD

- Mix milk, sugar, and MEC3 Base Alba in a stainless steel pot.
- Add pistachio paste, mix well.
- Mature for 10mnts.
- Churn in batch freezer.
- Add Kunafa crunch and swirl in Pistachio kunafa variegata before setting.
- Sprinkle Insta crumble pistachio on top.



ASHTA ORANGE BLOSSOM GELATO

ASHTA BASE INGREDIENTS

·2.4	L	Milk
·1.6	L	Water
·1	kg	MEC3 Ashta base
·120	g	Orange blossom water (flavour)
·200	g	Honey ripple

METHOD

- Combine water, milk, and MEC3 Ashta base.
- Add orange blossom water.
- Churn in batch freezer.
- Fold in honey ripple before freezing completely.



SOFT ICE CREAM RECIPES

VANILLA DATE SWIRL SOFT

INGREDIENTS

- 1000 g MEC3 Vanilla soft base
- 2000 g Water
- 150 g Natural date syrup ripple

METHOD

- Mix base and water until smooth.
- Fill into soft ice cream machine.
- Swirl in date syrup while dispensing.



SAFFRON WHITE CHOCOLATE SOFT

INGREDIENTS

- 1000 g MEC3 Vanilla soft base
- 2000 g Water
- 150 g MIA saffron infusion (flavour)

METHOD

- Blend base and water, pasteurize if required.
- Add saffron infusion and mix well.
- Pour into soft serve machine and dispense immediately.



CHOCOLATE FUDGE IFTAR SOFT

INGREDIENTS

- 1000 g MEC3 Dark chocolate soft base
- 2000 g Water
- Chocolate fudge cubes for garnish

METHOD

- Mix base and water until smooth.
- Serve from soft serve machine, topping with fudge cubes.



ROSE & STRAWBERRY SOFT

INGREDIENTS

- 1000 g MEC3 Soft ice cream base
- 2000 g Water
- 120 g MEC3 Fragola Rossa
- 20 g MEC3 Pasta Rose flavor

METHOD

- Mix base and water.
- Add Fragola Rossa and Rose flavor, stir well.
- Dispense in soft serve machine.



PISTACHIO CREAM SOFT

INGREDIENTS

- 1000 g MEC3 Soft ice cream base
- 2000 g Water
- 150 g MEC3 Sicilia 100% pistachio

METHOD

- Mix base and water.
- Add pistachio paste, blend well.
- Pour into soft serve machine and serve.





SORBET RECIPES



YELLOW LEMONADE SORBET

INGREDIENTS

- 2 kg MEC3 yellow lemonade base
- 2.4 kg Water
- 1.6 kg Milk

METHOD

- Mix base, water, and milk.
- Churn in batch freezer until smooth.



POMEGRANATE ROSE SORBET

INGREDIENTS

- 785 g MEC3 Granfrutta Melagrana
- 1000 g Water
- 100 g Pasta Rossa

METHOD

- Combine all ingredients until smooth.
- Churn in batch freezer.
- Serve garnished if desired.



MANGO PASSION SORBET

INGREDIENTS

- 785 g MEC3 Granfrutta Mango Alphonso
- 785 g MEC3 Granfrutta Mango Alphonso Maracuja
- 2100 g Water

METHOD

- Mix all ingredients.
- Churn in batch freezer until light and smooth.



COCONUT MINT SORBET

INGREDIENTS

- 1000 g Delizia coconut powder
- 2000 g Water
- 150 g MEC3 mint paste

METHOD

- Mix all ingredients until homogeneous.
- Churn in batch freezer.



CHOCOLATE BONBONS RECIPES

LEMON SAFFRON CRUNCH BONBON

CHOCOLATE SHELL INGREDIENTS

- 1 kg White chocolate (ICAM White Chocolate Vanini Aurum)
- 20 g (Optional) COCO White Chocolate 28.3%

METHOD

- Temper chocolate to 28–29°C.
- Coat molds to form thin shells, scrape excess, let set.

LEMON SAFFRON GANACHE INGREDIENTS

- 200 g White chocolate (ICAM White Chocolate Vanini)
- 350 g Cream (Laped LAPED CREAM CLASSIC)
- 5 g Lemon zest
- 0.5 g Saffron threads
- 10 g (Optional) Pernigotti Base Gusto Caramello al Burro Salato for caramel depth

METHOD

- Heat cream to 70°C, pour over chocolate.
- Add lemon zest, saffron, Pernigotti Base, mix smooth.
- Cool to 28–30°C.

ASSEMBLY & FINISHING:

- Pipe ganache into chocolate shells, seal with tempered chocolate.
- Decorate with edible gold dust and lemon zest.



ROSE & RASPBERRY GANACHE BONBON

CHOCOLATE SHELL

INGREDIENTS

- 1 kg ICAM Dark Chocolate Couverture Regina Cocoa 61%
- 20 g (Optional) COCO Dark Chocolate 56%

RASPBERRY-ROSE GANACHE

INGREDIENTS

- 200 g ICAM White Chocolate Chunks Raspberry Flavour
- 350 g Laped LAPED CREAM CLASSIC
- 50 g Fruffi Fruit Filling Raspberry
- 2 g Rose water
- 5 g (Optional) MEC3 Variegato Rosa Flavors

METHOD

- Heat cream, pour over chocolate, mix smooth.
- Add raspberry puree, rose water, optional variegato.
- Cool to 28–30°C.

ASSEMBLY & FINISHING:

- Pipe into shells, seal with tempered chocolate.
- Decorate with freeze-dried raspberry powder or MEC3 Variegato Quella Ruby.



PISTACHIO CARAMEL BONBON

CHOCOLATE SHELL

INGREDIENTS

- 1 kg ICAM Milk Chocolate Madagascar 40%
- 20 g (Optional) COCO Milk Chocolate 32%

CARAMEL PISTACHIO FILLING

INGREDIENTS

- 100 g Laped ICING SUGAR
- 30 g Butter
- 350 g Laped LAPED CREAM CLASSIC
- 40 g MEC3 Paste Pistacchio Pure 100% Sicily Premium
- 10 g (Optional) Pernigotti Variegato Amore Pistacchio

METHOD

- Cook sugar into caramel, add butter and cream, fold in pistachios and optional variegato, cool to pipeable consistency.

ASSEMBLY & FINISHING:

- Pipe filling into shells, seal with tempered chocolate.
- Decorate with crushed pistachios.



MANGO COCONUT BONBON

CHOCOLATE SHELL INGREDIENTS

- 1 kg ICAM White Chocolate Vanini Aurum
- 20 g (Optional) COCO White Chocolate 28.3%

MANGO COCONUT GANACHE INGREDIENTS

- 200 g ICAM White Chocolate Vanini
- 350 g Laped LAPED CREAM CLASSIC
- 50 g MEC3 MIC Mango Alphonso Glory Squeeze
- 10 g Desiccated coconut
- 10 g (Optional) Delizia Soft Gelato Powder Coconut

METHOD

- Heat cream, pour over chocolate.
- Add mango puree, coconut, optional Delizia powder, mix smooth.
- Cool to 28–30°C.

ASSEMBLY & FINISHING:

- Pipe ganache into shells, seal with tempered chocolate.
- Dust top with finely grated coconut.



MANGO COCONUT BONBON

CHOCOLATE SHELL INGREDIENTS

- 1 kg ICAM Dark Chocolate Couverture Sao Tome 71%)
- 20 g (Optional) COCO Dark Chocolate 56%

CHILI-ORANGE GANACHE INGREDIENTS

- 200 g ICAM Dark Chocolate Couverture Mabel Cocoa 56%
- 350 g Laped LAPED CREAM CLASSIC)
- 5 g Orange zest
- 0.5 g Chili powder
- 5 g (Optional) Pernigotti Base Gusto Caramello al Burro Salato for contrast

METHOD

- Heat cream, pour over chocolate, add orange zest, chili powder, optional Pernigotti Base, mix smooth.
- Cool to 28–30°C.

ASSEMBLY & FINISHING:

- Pipe into shells, seal with tempered chocolate.
- Decorate with fine orange zest and chili dust.





TRENDING RECIPES



STUFFED CHOCOLATE DATES WITH CRUNCH

FILLING

INGREDIENTS

- 50 g Laped ALMOND PASTE 60%
- 50 g MEC3 Paste Hazelnut Maxima Premium
- 20 g MEC3 Paste Pistacchio Pure 100% Sicily Premium
- 10 g (Optional) Pernigotti Variegato Amore Pecan for extra crunch

METHOD

- Mix almond paste with praline, pistachios, and optional variegato until smooth.
- Fill pitted premium dates with mixture.

CHOCOLATE COATING

INGREDIENTS

- 200 g ICAM Dark Chocolate Couverture Vanini Cocoa 72%)
- 20 g (Optional) COCO Dark Chocolate 56%

METHOD

- Temper chocolate to 31–32°C.
- Dip filled dates, let set.

FINISHING / SERVING

- Decorate with edible gold leaf or finely chopped nuts (MEC3 Paste Pistacchio / Pernigotti Variegato Pistacchio).
- Serve at room temperature.



KUNAFA CHOCOLATE BAR WITH CARAMEL

KATAIFI LAYER

INGREDIENTS

- 150 g Kataifi dough
- 50 g Butter
- 10 g (Optional) MEC3 Paste Vanilla Premium for subtle aroma

METHOD

- Mix kataifi with melted butter, press into rectangular tray, bake at 180°C for 10 minutes.

CARAMEL GANACHE

INGREDIENTS

- 150 g Laped ICING SUGAR
- 50 g LAPED CREAM CLASSIC
- 100 g ICAM White Chocolate Vanini / COCO White Chocolate 28.3%

METHOD

- Cook sugar to caramel, add cream, pour over white chocolate, mix smooth.

CHOCOLATE COATING

INGREDIENTS

- 150 g ICAM Milk Chocolate Madagascar 40%
- 20 g (Optional) COCO Milk Chocolate 32%

METHOD

- Temper chocolate, pour over set bars.

FINISHING / SERVING

- Cut into bars, sprinkle crushed pistachio (MEC3 Paste Pistacchio / Pernigotti Variegato Pistacchio).
- Serve chilled.



GELATO-STUFFED BRIOCHE BITES

MINI BRIOCHE

INGREDIENTS

- 200 g Brioche dough
- 10 g (Optional) MEC3 Paste French Vanilla for extra aroma

METHOD

- Shape into mini buns, bake at 180°C for 12 minutes, cool.

GELATO FILLING

INGREDIENTS

- 100 g MEC3 Soft Gelato Powder Vanilla White + base mix
- 20 g MEC3 Paste Hazelnut Maxima Premium / MEC3 Paste Pistacchio
- 10 g (Optional) Pernigotti Base Pura e Ricca Frutta 100 (for fruity touch)

METHOD

- Cook sugar to caramel, add cream, pour over white chocolate, mix smooth.

CHOCOLATE COATING

INGREDIENTS

- 150 g ICAM Milk Chocolate Madagascar 40%
- 20 g (Optional) COCO Milk Chocolate 32%

METHOD

- Pipe gelato into hollowed mini brioche buns, freeze briefly.

FINISHING / SERVING

- Dust with powdered sugar (Laped ICING SUGAR) or cocoa (ICAM Cocoa Butter or ICAM Dark Chocolate Powder).
- Serve frozen or semi-frozen.



SOFT SERVE KUNafa CUP

MINI BRIOCHE INGREDIENTS

- 100 g Kataifi dough
- 30 g Butter
- 5 g (Optional) MEC3 Paste Vanilla Premium

METHOD

- Bake kataifi with butter at 180°C for 8–10 minutes, let cool.

SOFT SERVE INGREDIENTS

- 200 g Pernigotti Vanilla Soft-Ice Base / MEC3 Soft Gelato Powder Vanilla Yellow
- 20 g MEC3 Paste Caramel / Pernigotti Base Gusto Caramello al Burro Salato

METHOD

- Layer kataifi at the bottom of cup, top with soft serve and drizzle caramel.

FINISHING / SERVING

- Sprinkle with pistachios (MEC3 Paste Pistacchio / Pernigotti Variegato Amore Pistacchio) and edible rose petals.
- Serve immediately.



ARABIC COFFEE DESSERT SHOT WITH GOLD DUST

COFFEE MOUSSE

INGREDIENTS

- 100 g LAPED CREAM CLASSIC
- 20 g Laped ICING SUGAR
- 2 g hydrated
- 5 g MEC3 Paste Coffee Extract / MEC3 Coffee & Cardamom Base
- 10 g (Optional) ICAM White Chocolate Vanini / Pernigotti Base Vanilla Pura Top for richness

METHOD

- Whip cream with sugar until soft peaks form.
- Heat coffee extract with gelatin, cool to 30°C, fold into whipped cream.

CHOCOLATE BASE LAYER

INGREDIENTS

- 50 g ICAM Dark Chocolate Couverture Mabel Cocoa 56%
- 20 g LAPED CREAM CLASSIC

METHOD

- Melt chocolate with cream, pour thin layer in shot glasses, chill.

FINISHING / SERVING

- Pipe coffee mousse on chocolate base.
- Dust lightly with edible gold powder.
- Optional: drizzle MEC3 Variegato Coffee Fudge.
- Serve chilled.

CONTACT US

تواصل معنا

EST.
2002



HORECA
SUPPLIES

📍 DUBAI

📍 ABU DHABI

OMAN

BAHRAIN

☎ 800 LMIAE

✉ INFO@LMI.COM

🌐 LMI.AE

📷 LMIUAE