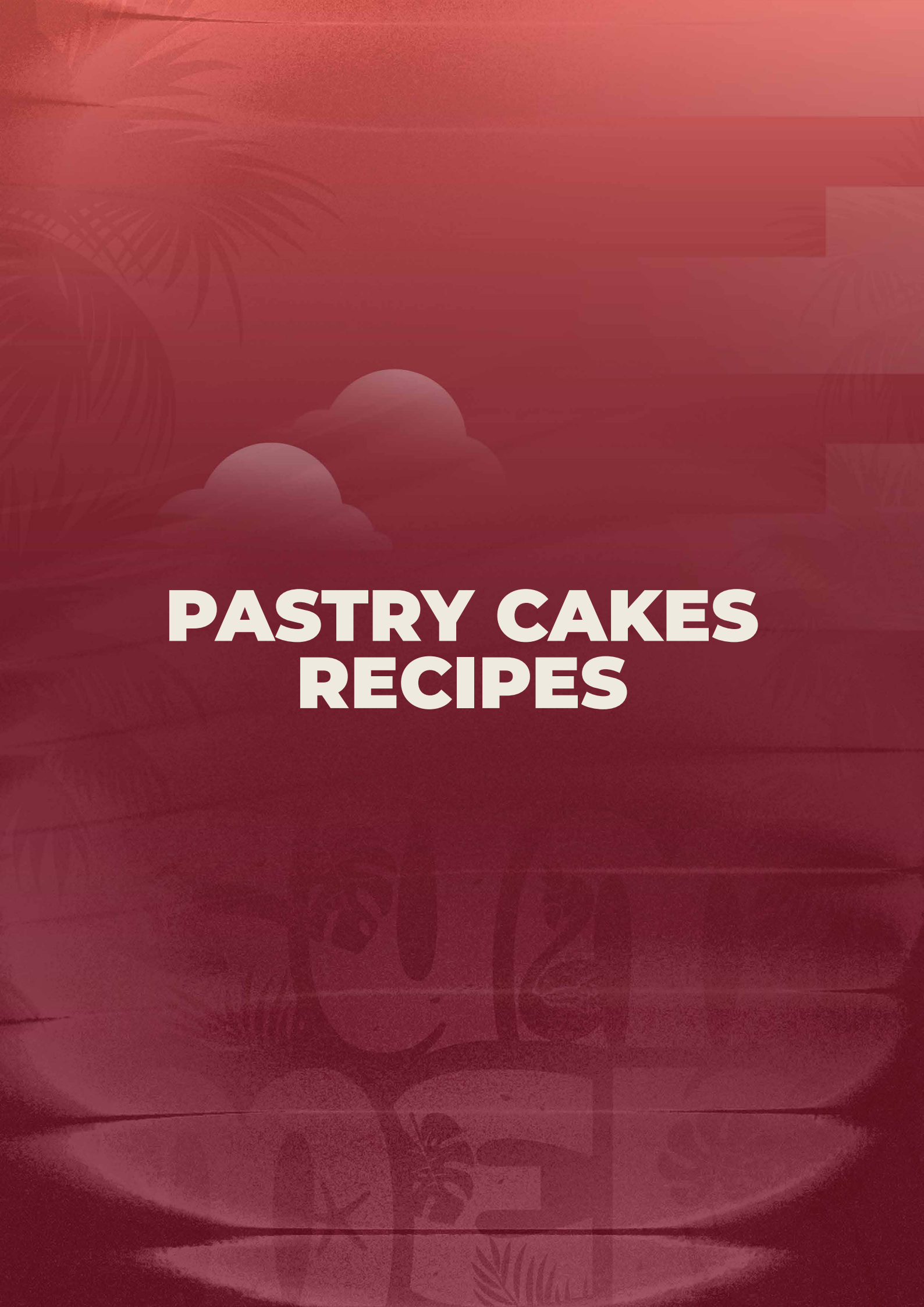
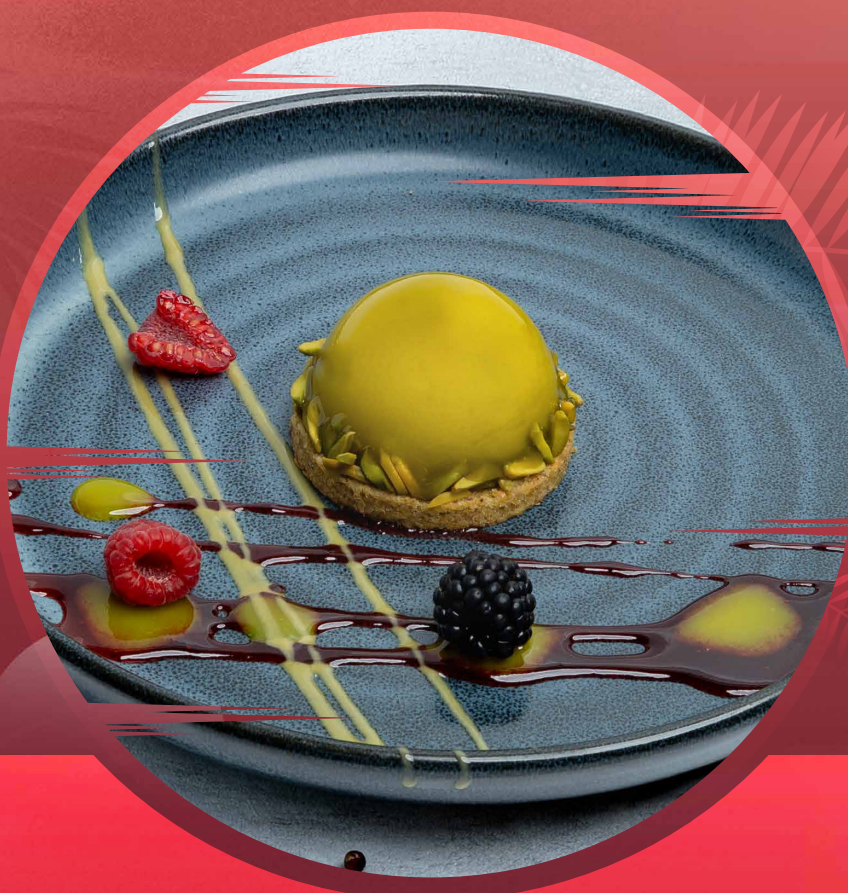


SUMMER

— RECIPES —
BOOK

The background is a deep red gradient with faint, stylized illustrations of tropical elements. On the left, there are palm fronds. In the center, there are two soft, white, rounded clouds. At the bottom, there are silhouettes of tropical plants, including what looks like a banana tree and various leafy plants.

PASTRY CAKES RECIPES



PISTACHIO & MASCARPONE CAKE (MOTHER'S DAY)

ALMOND SPONGE

INGREDIENTS

•180	g	Eggs
•140	g	Sugar
•120	g	Almond powder
•80	g	Flour

PISTACHIO MASCARPONE CREAM

INGREDIENTS

•220	g	MIA FILLING MIA PISTACHIO CREAM
•40	g	MEC3 Quark / Cream Cheese Powder
•240	g	Whipping cream

DATE INSERT

INGREDIENTS

•40	g	VARIEGATO FIOR DI PISTACCHIO
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METHOD

1. Whip eggs and sugar until light. Fold in almond powder and flour.
2. Bake at 175°C for 14-16 minutes. Cool and cut.
3. Whip cream with quark/cream cheese powder, fold in pistachio cream.
4. Layer sponge and cream in molds; insert date paste.
5. Freeze for clean finishing.

FINISHING

- Glaze with VARIEGATO FIOR DI PISTACCHIO MEC3 | 60 g
- Decorate with chopped pistachio and gold leaf.

STORAGE / SERVING

Freeze until serving; serve chilled





WHITE CHOCOLATE CAKE (SUMMER)

VANILLA SPONGE INGREDIENTS

·180	g	Eggs
·120	g	Sugar
·90	g	Flour
·30	g	MEC3 Paste French Vanilla

METHOD

1. Whip sponge mixture; bake.
2. Melt white chocolate; mix with warm cream and vanilla paste.
3. Assemble sponge and cream; chill.

WHITE CHOCOLATE CREAM INGREDIENTS

·260	g	White Chocolate ICAM / Vanini Aurum
·260	g	Cream
·5	g	Vanilla Bourbon Paste MEC3

FINISHING

- White mirror glaze
- Gold leaf

STORAGE / SERVING

Refrigerate 4°C





TROPICAL PASSION & MANGO ENTREMETS

COCONUT SPONGE INGREDIENTS

•180	g	Eggs
•110	g	Sugar
•70	g	Flour
•40	g	Coconut Powder

MANGO PASSION INSERT INGREDIENTS

•120	g	Granfrutta Mango Alphonso MEC3
•80	g	Passion Fruit Puree
•40	g	Sugar

TROPICAL CREAM INGREDIENTS

•300	g	Cream
•200	g	White Chocolate
•60	g	MEC3 Topping Mango

METHOD

1. Prepare coconut sponge; bake.
2. Heat mango paste with passion puree and sugar; cool.
3. Mix cream, melted chocolate, and mango topping.
4. Layer sponge, insert, and cream; freeze

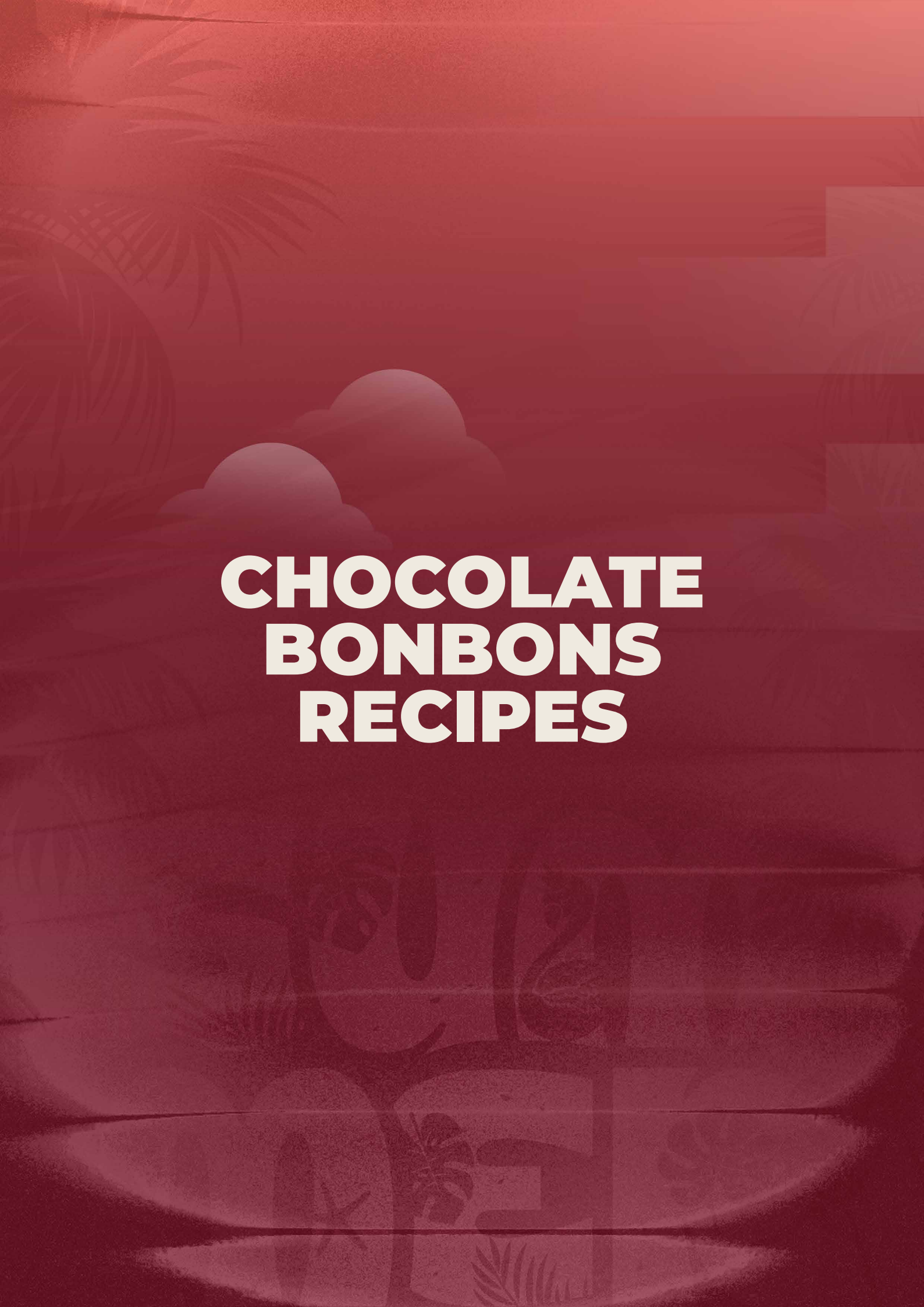
FINISHING

- Yellow mirror glaze
- MEC3 Mango Topping swirl

STORAGE / SERVING

Freeze until serving



The background is a deep red gradient with faint, stylized illustrations of tropical elements. On the left, there are palm fronds. In the center, there are two soft, rounded clouds. At the bottom, there are silhouettes of palm trees and other tropical foliage. The overall aesthetic is warm and tropical.

CHOCOLATE BONBONS RECIPES



SALTED CARAMEL GIANDUJA BONBON

CHOCOLATE SHELL INGREDIENTS

•200 g ICAM / Vanini Dark Chocolate 56%

FILLING

•80 g Pernigotti Base Gusto Caramello
al Burro Salato.
•120 g Mec3 Gianduja
•100 g MIA Rocher Filling

METHOD

1. Temper chocolate (Melt 45–50°C, Cool 27–28°C, Work 31–32°C); cast shells.
2. Let crystallize; empty excess chocolate.
3. Mix fillings until smooth; pipe into shells (leave 2mm headspace).
4. Pre-crystallize 10min at 18–20°C; seal with tempered chocolate.
5. Rest 12–24h before demolding.

FINISHING

- Optional: drizzle or dust chocolate

STORAGE / SERVING

Refrigerate 4°C





PISTACHIO & WHITE CHOCOLATE BONBON

CHOCOLATE SHELL INGREDIENTS

•200 g ICAM / Vanini White Chocolate 28–30%

FILLING

•150 g MIA Pistachio Cream
•60 g MEC3 Variegato Quella Pistachio
•20 g MEC3 Paste French Vanilla

METHOD

1. Temper chocolate (Melt 40–45°C, Cool 25–26°C, Work 28–29°C); mold shells.
2. Blend pistachio cream with vanilla paste; pipe halfway.
3. Add pistachio variegato core; seal with chocolate.
4. Crystallize 12–24h before demolding.

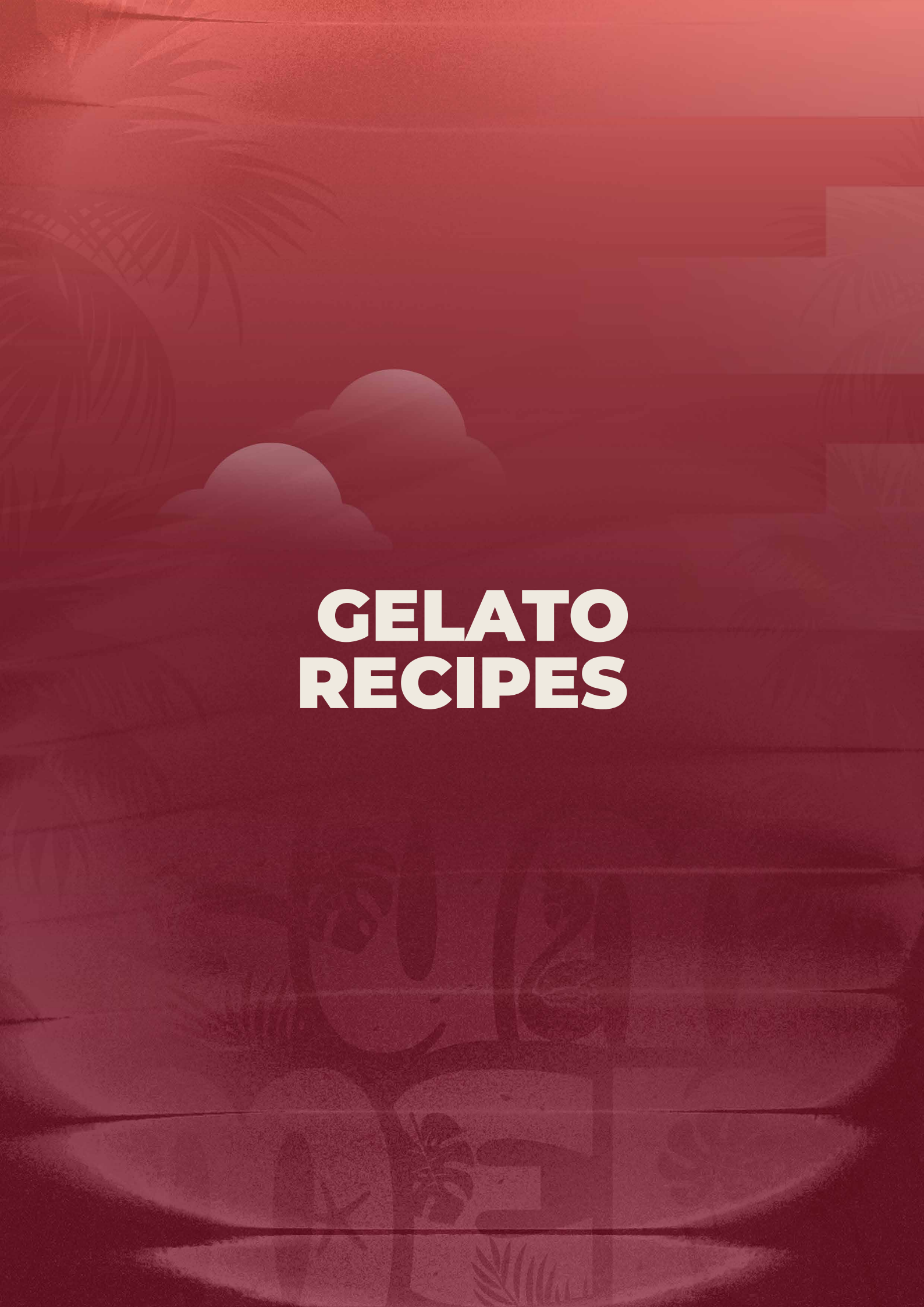
FINISHING

- Chopped pistachio or gold leaf

STORAGE / SERVING

Refrigerate 4°C



The background is a deep red color with a subtle, darker red pattern of tropical foliage, including palm fronds and large, rounded clouds. The text is centered in the middle of the image.

GELATO RECIPES



YOGURT STRAWBERRY GELATO (MOTHER'S DAY)

INGREDIENTS

•1250	g	Pernigotti Yogo My-Konos
•1250	g	Water
•1250	g	Milk
•300	g	MEC3 Variegato Fiordifragola
•20	g	Soffice
•15	g	Somix

METHOD

1. Combine yogurt base, water, and milk; stir until homogeneous.
2. Churn batch freezer until smooth and creamy.
3. Fold in Fragola variegato before serving.

FINISHING

- Swirl of Fragola variegato

STORAGE / SERVING

Store -18°C





PECAN MAPLE GELATO

INGREDIENTS

•1000	g	Milk
•230	g	Sugar
•250	g	MEC3 Base 50 MB con Panna
•300	g	MEC3 Variiegato noce pecan
•40	g	Maple Syrup
•20	g	Soffice
•15	g	Somix

METHOD

1. Mix milk, sugar, base, Soffice, Somix; heat to 40°C.
2. Cool to 4°C; churn in batch freezer until creamy.
3. Gently fold in pecan variegato and drizzle maple syrup.

FINISHING

- Maple drizzle swirl

STORAGE / SERVING

Store -18°C



The background is a solid dark red color with a subtle, lighter red pattern of tropical foliage and clouds. The pattern includes palm fronds, large monstera leaves, and soft, rounded clouds, creating a layered, artistic effect.

SOFT ICE CREAM RECIPES



WATERMELON AMARENA SOFT ICE CREAM (MOTHER'S DAY)

INGREDIENTS

- 1000 g Delizia Watermelon Base
- 2000 g Water
- 220 g MEC3 Variegato Quella Amarena Crunchy

METHOD

1. Mix base and water until smooth.
2. Dispense soft serve at 4–6°C.
3. Add Amarena variegato while dispensing.

FINISHING

- Amarena variegato swirl

STORAGE / SERVING

Serve immediately





VANILLA POMEGRANATE SOFT ICE CREAM

INGREDIENTS

- 1000 g MEC3 Soft Gelato Powder Vanilla
- 2000 g Water
- 220 g MEC3 Paste Melagrana

METHOD

1. Mix base and water until fully blended.
2. Dispense soft serve at 4–6°C.
3. Add pomegranate paste swirl while dispensing.

FINISHING

- Pomegranate swirl

STORAGE / SERVING

Serve immediately



The background is a solid dark red color with a subtle, lighter red pattern of tropical foliage, including palm fronds and large, rounded clouds, creating a layered, artistic effect.

SORBET RECIPES



WATERMELON SORBET (MOTHER'S DAY)

INGREDIENTS

- 1000 g Delizia Watermelon Base
- 2000 g Water

METHOD

1. Mix base and water; chill 4°C.
2. Churn batch freezer until light and smooth.

FINISHING

- Fresh watermelon cubes optional

STORAGE / SERVING

Store -18°C



LEMON BASIL SORBET

INGREDIENTS

•500	g	MEC3 Ready Mix Lemon 500
•2000	g	Water
•15	g	Fresh Basil Infusion

METHOD

1. Combine base, water, and basil infusion; chill to 4°C.
2. Churn in batch freezer until smooth.

FINISHING

- Garnish with basil leaves

STORAGE / SERVING

Store -18°C



TROPICAL PASSION SORBET

INGREDIENTS

- 1650 g MEC3 Granfrutta Maracuja
- 2100 g Water

METHOD

1. Mix base and water; chill to 4°C.
2. Churn in batch freezer until creamy and airy.

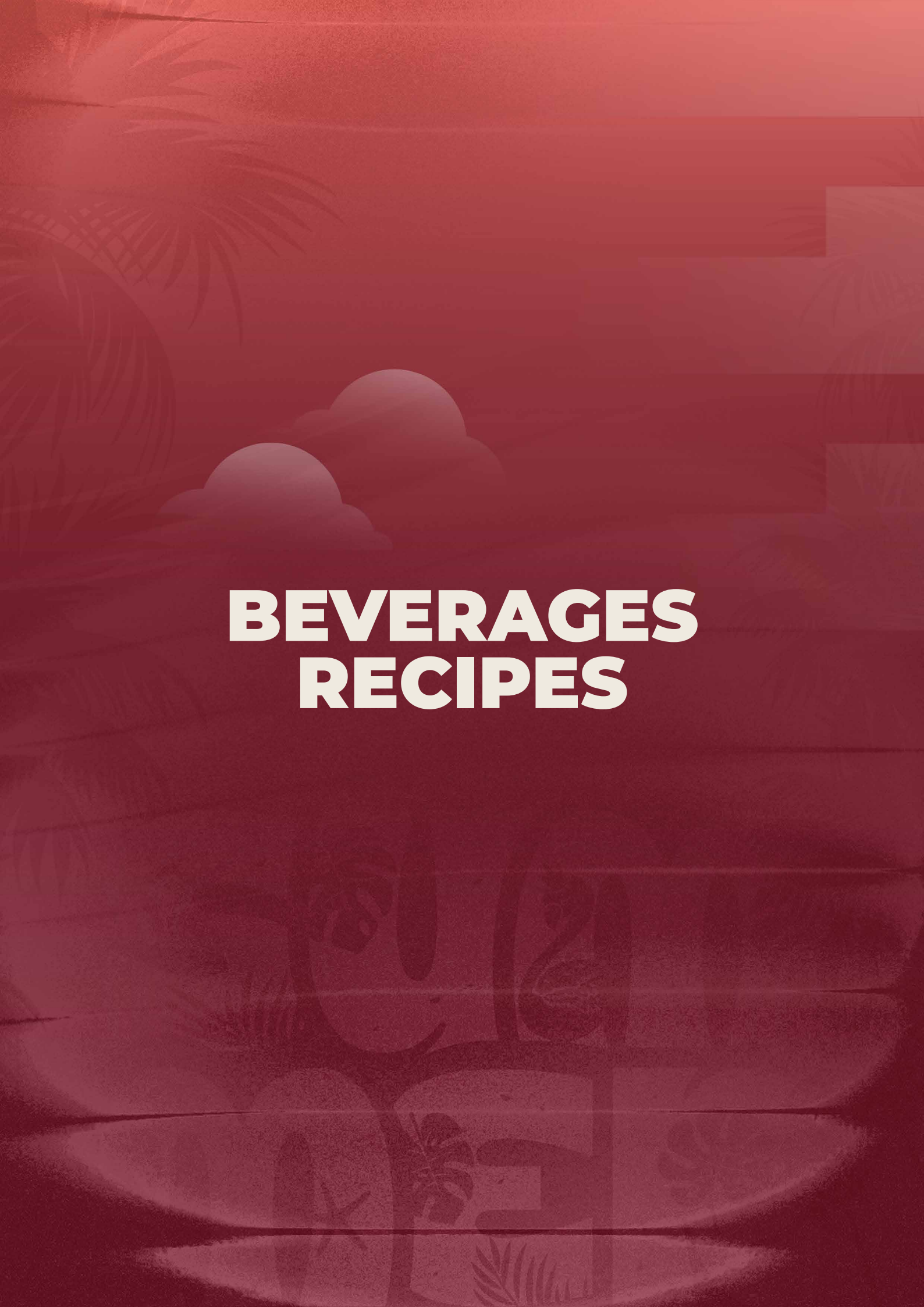
FINISHING

- Garnish with passion fruit seeds

STORAGE / SERVING

Store -18°C



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BEVERAGES RECIPES



TEA REFRESHERS (RASPBERRY PEACH)

INGREDIENTS

- 30 ml 1883 Iced tea lemon
- 30 ml 1883 Raspberry puree
- 150 ml Water
- Full Glass Ice

PROCEDURE:

1. Pour Ingredients 1-3 into the cup
2. Mix thoroughly
3. Add Full Ice





TEA REFRESHERS (MANGO COCONUT)

INGREDIENTS

- 30 ml 1883 Iced tea Lemon
- 15 ml 1883 Coconut puree
- 30 ml 1883 Mango puree
- 150 ml Water
- Full Glass Ice

PROCEDURE:

1. Pour Ingredients 1-4 into the cup
2. Mix thoroughly
3. Add Full Ice





CREAMY CITRUS COOLERS (BLUE HAWAIIAN)

INGREDIENTS

- 30 ml 1883 Lemon Syrup
- 20 ml Condensed Milk
- 150 ml Water
- Full Glass Ice
- 20 ml 1883 Blue curacao Syrup

PROCEDURE:

1. Blend Ingredients (1-3) + 3 ice cubes
2. Add full ice in a cup then pour the mixture
3. Topped with Blue curacao syrup





CREAMY CITRUS COOLERS (CREAMY ORANGE)

INGREDIENTS

- 30 ml 1883 Lemon Syrup
- 20 ml Condensed Milk
- 150 ml Water
- Full Glass Ice
- 20 ml 1883 Blood Orange Syrup

PROCEDURE:

1. Blend Ingredients (1-3) + 3 ice cubes
2. Add full ice in a cup then pour the mixture
3. Topped with Raspberry syrup





FRAPCHIPS (CAPPUCCINE + STRACCIATELLA) VANILLA STRAWBERRY

INGREDIENTS

- 80 ml Cappuccine Vanilla Smoothie
- 100 ml Fresh Full Fat Milk
- 200 g Ice
- 50 g Strawberry Stracciatella

PROCEDURE:

1. Blend Ingredients 1-3.
2. Add Strawberry Stracciatella 40g on the same blender.
3. Let it stay for 10sec.
4. Blend again for 5sec.
5. Pour 10g Strawberry Stracciatella on top of the cup then let it drip.





FRAPCHIPS (CAPPUCCINE + STRACCIATELLA) RUBY WHITE CHOCOLATE

INGREDIENTS

•80	ml	Cappuccine Red Velvet
•100	ml	Fresh Full Fat Milk
•200	g	Ice
•50	g	white chocolate Stracciatella

PROCEDURE:

1. Blend Ingredients 1-3.
2. Add white chocolate Stracciatella 40g on the same blender.
3. Let it stay for 10sec.
4. Blend again for 5sec.
5. Pour 10g white chocolate Stracciatella on top of the cup then let it drip.



CONTACT US

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