



BABBI

PICCOLI PIACERI QUOTIDIANI

1952

PASTRY & CAKE
GOURMET

IDEARIO



• DAILY LITTLE PLEASURES •

When eating a dessert, a gelato, a piece of cake,
or drinking a warm or cold beverage, one never thinks about how much
each of these specialties encloses a world in itself...

Daily Little Pleasures have always been part of BABBI's history
and currently cover all the sectors that talk about food & beverage.

This professional tool is a new gift that BABBI wishes to offer
its customers and the market so as to stimulate new business opportunities
by producing quick and easy-to-make specialties.
Fostering the wonder of novelty is the only state of mind that always makes us feel alive
and able to innovate and be innovative!

OPEN YOUR MIND and explore something new...

www.babbi.it

#ilovebabbi



INDEX

PRONTO MOUSSE.....	4	RISO NATURA BASE DESSERT	42
FREDDY.....	18	INTERNATIONAL PASTRY.....	52
MONTANTE PER SEMIFREDDI.....	30		



• 4 •

• 18 •

• 30 •

• 42 •

• 52 •

Pronto Mousse

Powdered product. Excellent for making creamy desserts such as mousse, bavarois, creams, panna cotta etc. Created and balanced to make exquisite buffets of desserts.

Excellent as a stabilizer for fresh cream. Its neutral taste enhances the taste of flavouring pastes. The product is gluten-free.

NOTES



Pronto Mousse

Americana

INGREDIENTS

CHEESECAKE CREAM

Fresh milk 3,5% fats	300g
Fresh cream 35% fats	700g
Pronto Mousse Babbi cod.14906	200g
Quark 50 Babbi cod.14830	75g

CAKE BASE

Granella di Biscotto Croccante Babbi cod. 13018	180g
Golosa Toffee Mou Babbi cod.1280101	200g

INSERTS AND DECORATIONS

Variegato Lampone Babbi cod. 12630
Glassa Trasparente Amarena Babbi cod. 14923
Amarene Frutto Extra Babbi cod. 13202



Line the walls of the ring with the acetate strip. Prepare the biscuit base by mixing together Granella di Biscotto Croccante Babbi with Golosa Toffee Mou Babbi, fill the base of the ring and cool.



Spread a layer of Variegato Lampone Babbi over the biscuit base and cool.



Prepare the cheesecake cream: heat the milk to 40°C, add Pronto Mousse and Quark 50 Babbi. Partly whip the cream and mix the two blends.



Level out and blast chill.



Glaze the surface with Glassa Trasparente Amarena Babbi.



Level out the glaze and decorate.

STORAGE

Store at -18°C for 15 days. Minimum serving temperature +4°C.

TRY IT WITH

Variegato Fragoline Babbi cod.12627 or Variegato Maracuja Babbi cod. 12664 For an even creamier texture, add 300g of cream cheese to the cheesecake cream.

INTERESTING FACT

According to historians, in 776 B.C., on the Greek island of Delos, the athletes who participated in the first Olympic Games were served a dessert made of sheep's cheese and honey, the ancestor of the modern cheesecake.

Tiramisù

INGREDIENTS

TIRAMISÙ CREAM		COFFEE SYRUP	INSERTS AND DECORATIONS
Fresh cream 35% fats	1000g	Water.....	500g
Pronto Mousse Babbi cod. 14906	250g	Scioppino Babbi cod. 16001	500g
Tuorlomio Babbi cod. 12812	70g	Caffè Liofilizzato Babbi cod. 13013	20g
Mascarpone 40-50 Babbi cod. 11369.....	60g		
			Mix per Pan di Spagna Babbi cod. 14921
			Easysugar Babbi cod. 12820
			Cacao Special 10%/12% Babbi cod. 20684



Whip all the ingredients for the Tiramisù cream in the pastry blender.



Cut the Sponge Cake into three layers. Prepare the coffee syrup. Place the first layer of Sponge Cake on the mould and moisten it with the syrup.



Using the sac a poche, cover the Sponge Cake with Tiramisù cream.



Level it out and proceed with the next layer.



Build the dessert alternating one layer of Sponge Cake with one of Tiramisù cream. Blast chill.



Remove the mould, sprinkle with cocoa and decorate.

STORAGE
Store at -18°C for 15 days. Minimum serving temperature +4°C

TRY IT WITH
Pasta Zabaione Roma Babbi cod.13919 instead of Tuorlomio Babbi and Variegato Caffekrok Babbi cod.12314. For an even creamier texture, add 300g of mascarpone to the Tiramisù cream.

INTERESTING FACT
Tiramisu has crossed the borders of our country by far, but perhaps you didn't know that it has even arrived in space! It seems, in fact, that in 2013, the Italian astronaut, Luca Parmitano, requested a special menu for his stay in orbit with the Russian Sojuz TMA09M spacecraft, of the European Space Agency. So the Turin-born chef, Davide Scabin, satisfied his wish and prepared a recipe suitable for use in a zero-gravity environment: a bagged, dehydrated Tiramisu to reach our greedy astronaut.

Rock'n' Krok

INGREDIENTS

PISTACHIO MOUSSE

Fresh cream 35% fats 1000g
 Fresh milk 3,5% fats 200g
 Pronto Mousse Babbi cod. 14906 250g
 Pasta Pistacchio Supremo Babbi cod. 12420..... 140g

VANILLA MOUSSE

Fresh cream 35% fats 1000 g
 Pronto Mousse Babbi cod. 14906 250 g
 Pasta Vaniglia Extra Babbi cod. 12329..... 40 g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod. 14921
 Variegato Pistacchiokrok Babbi cod. 12315
 Copertura Krok Pistacchio Babbi cod. 12388



Whip the ingredients for the vanilla mousse in the pastry blender and fill the small Zuccotto mould.



Spread Variegato Pistacchiokrok Babbi over the biscuit and place it in the Zuccotto mould. Blast chill.



Prepare the pistachio mousse and fill the larger Zuccotto mould halfway.



Remove the vanilla insert from the mould and place it in the large mould.



Close with the pistachio mousse and the biscuit previously spread with Variegato Pistacchiokrok Babbi. Blast chill.



Remove the Zuccotto, glaze with Copertura Krok Pistacchio Babbi and decorate.

STORAGE

Store at -18°C for 15 days.
 Serving temperature
 between +4°C and -4°C.

TRY IT WITH

Pasta Biskò Babbi
 (100g) cod. 12490
 instead of Pasta
 Vaniglia Extra Babbi.

INTERESTING FACT

The terms “rock” and “roll” were already used individually before the Middle Ages, but it was not until the 17th century that they were combined together in the expression “rock and roll”, coined to refer to the movement of boats during storms.

Cuor d'Amarena

VANILLA BAVAROIS

Fresh cream 35% fats..... 1000g
Pronto Mousse Babbi cod.14906250g
Pasta Vaniglia Bourbon Babbi cod. 12442... 40g

PISTACHIO MOUSSE

Fresh cream 35% fats..... 1000g
Fresh milk 3,5% fats..... 200g
Pronto Mousse Babbi cod.14906..... 250g
Pasta Pistacchio 100% De Luxe Babbi
cod.12419..... 140g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod.14921
Variegato Amarena Babbi cod.12603
Pralinato di Macadamia Babbi cod.13007
Amarena Frutto Extra Babbi cod.13202
Glassa Trasparente Amarena Babbi cod. 14923



Whip the pistachio mousse in the pastry blender and place a first layer in the smaller Savarin mould. Drain the black cherries and insert them into the layer of pistachio mousse.



Fill the mould with the pistachio mousse and close it with the biscuit. Blast chill.



Prepare the vanilla bavaois in the pastry blender and fill the large Savarin mould a little less than halfway.



Remove the pistachio insert from the mould and place it in the large mould.



Close with a layer of Pralinato Mix di Macadamia Babbi, a layer of Variegato Amarena Babbi and the biscuit. Blast chill.



Remove the cake from the mould, glaze with Glassa Trasparente Amarena and decorate.

STORAGE

Store at -18°C for 15 days.
Serving temperature
between +4°C and -4°C.

TRY IT WITH

Try it with Yoghito 30
Babbi cod.10338 and
Variegato ai Frutti di
Bosco Babbi cod. 12605

INTERESTING FACT

Apparently, black cherries are native to Armenia and the Caucasus and were imported into Italy by General Lucullus. They are also known as morello cherries or sour cherries.

Giacometta

INGREDIENTS

HAZELNUT MOUSSE

Fresh cream 35% fats	1000g
Fresh milk 3,5% fats	200g
Pronto Mousse Babbi cod.14906	250g
Pasta Nocciola 100% De Luxe Babbi cod. 12412	140g

GIANDUIA MOUSSE

Fresh cream 35% fats	1000g
Fresh milk 3,5% fats	200g
Pronto Mousse Babbi cod.14906	250g
Pasta Gianduia Amara Babbi cod.12415	120g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod.14921
Variegato Gianduia con Cereali Babbi cod.12829
Glassa a Specchio Cioccolato Babbi cod.14905



Cut the chocolate biscuit with a dough cutter smaller than the 16 cm diameter ring and place it in the mould. Whip all the ingredients for the gianduia cream in the pastry blender and fill the mould.



Level out and blast chill.



Cut the chocolate biscuit with a dough cutter smaller than the 18 cm diameter ring and place it in the mould. Spread the Variegato Gianduia ai Cereali Babbi over it.



Whip the ingredients for the hazelnut mousse and fill the ring halfway with the piping bag.



Remove the gianduia insert from the mould and place it in the cake. Blast chill.



Remove the cake from the mould, glaze it with Glassa a Specchio Cioccolato Babbi and decorate.

STORAGE

Store at -18°C for 15 days.
Serving temperature
between +4°C and -4°C.

TRY IT WITH

Pasta Arachide Suprema
Babbi cod.12327 and
insert with Variegato
Biscotto Speculoos Babbi
cod.12382.

INTERESTING FACT

Giacometta, the wife of Gianduia, the famous mask that during the Carnival of 1865, distributed on the streets of Turin a delicacy made of cocoa, cocoa butter, sugar and Langhe hazelnut cream: the gianduotto. This little chocolate, which still today delights our palates, is named after that mask.

Estate

INGREDIENTS

WHITE CHOCOLATE MOUSSE

Fresh milk 3,5% fats250g
 Pronto Mousse Babbi cod.14906150g
 Copertura Bianca in Bottoni Babbi
 cod.20631400g
 Semi-whipped cream500g

STRAWBERRY JELLY

Fresh strawberries..... 1000g
 Pronto Mousse Babbi cod.14906.....300g

INSERTS AND DECORATIONS

Variegato Fragoline Babbi cod.12627
 Pralinato Mix di Macadamia Babbi cod.13007
 Mix per Pan di Spagna Babbi cod.14921
 Glassa Trasparente Neutra Babbi cod.14901



Prepare the strawberry jelly: heat the fruit to 50°C, add Pronto Mousse Babbi and mix. Fill 2/3 of the small mould. Close it with the biscuit and blast chill.



Thinly slice the strawberries and carefully arrange the slices on the sides of the mould. Blast chill. Prepare the mousse: heat the milk to 60°C, add Pronto Mousse Babbi and mix. Add it to the chocolate, previously melted, to make a ganache. Add the semi-whipped cream. Fill the Savarin mould halfway with the mousse.



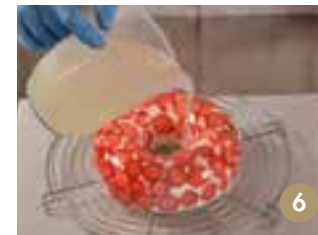
Remove the small insert and place it in the large ring mould.



Fill with the white chocolate mousse and some Pralinato Mix di Macadamia Babbi.



Close with the biscuit previously spread with Variegato Fragoline Babbi. Blast chill.



Remove the cake, glaze with Glassa Trasparente Babbi and decorate.

STORAGE

Store at -18°C for 15 days max. Serving temperature between +4°C and -4°C

TRY IT WITH

Variegato ai Frutti di Bosco Babbi cod.12605.

INTERESTING FACT

The Savarin mould owes its name to the homonymous French pastry cake, identical to the Italian sweet Baba of Naples. Legend has it that the Polish king, Stanislas Leszczynski, tired of the overly dry pastry specialties of his tradition, decided to soak one in wine, and was pleasantly surprised with the outcome.

Freddy

Liquid product with a neutral taste. Excellent in the creation of semifreddo, iced biscuits, parfaits, sticks and all the desserts that are to be served at negative temperature. The product is free of vegetable oils and with powdered cream. Its neutral taste enhances the taste of flavouring pastes. Created to be whipped in a cream whipper, it is also excellent for sweetening cream. The product is gluten-free.

NOTES



Mediterraneo

INGREDIENTS

RHUM TASTING BRITTLE SEMIFREDDO

Fresh cream 35% fats	1000g
Freddy Babbi cod.12803	300g
Pasta Croccantino al Rhum Babbi cod.20204	140g

PISTACHIO SEMIFREDDO

Fresh cream 35% fats	1000g
Freddy Babbi cod.12803	350g
Pasta Pesto di Pistacchio Babbi cod.13909	140g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod.14921
Variegato Arancia con Scorzette Babbi cod.12371
Variegato Pistacchiokrok Babbi cod.12315
Glassa Bianca Babbi cod.14922



Whip the pistachio semifreddo in the pastry blender and fill the small mould for the insert.



Close the insert with the biscuit, previously spread with a layer of Variegato Arancia con Scorzette Babbi. Blast chill.



Whip the rum tasting brittle semifreddo in the pastry blender and fill the large Savarin mould halfway.



Remove the insert and place it in the large mould.



Close with some more semifreddo, one layer of Variegato Pistacchiokrok Babbi and the biscuit. Blast chill.



Remove the cake, glaze with Glassa Bianca Babbi and decorate.

STORAGE

Store at -18°C for 15 days.
Serving temperature
between -10°C and -12°C.

TRY IT WITH

The outside with semifreddo made with Pasta Mandorla Rustica cod.12383 and the inside with Caffè Special Babbi cod.12403.

INTERESTING FACT

The triskelion, symbol of Sicily, is a woman's (perhaps goddess') head depicted with wings to indicate the eternal passage of time, and surrounded by ears of wheat, symbolizing the fertility of the island's land.

Praliné

INGREDIENTS

PRALINÉ SEMIFREDDO

Fresh cream 35% fats 1000g
 Freddy Babbi cod.12803 350g
 Pasta Pralinè Babbi cod.12472 140g

HAZELNUT SEMIFREDDO

Fresh cream 35% fats 1000g
 Freddy Babbi cod.12803 350g
 Pasta Nocciola Roma Babbi cod. 12337 ... 140g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod.14921
 Variegato Pralinè Babbi cod.12437
 Granella Nocciola Pralinata Babbi cod.20603
 Golosa Krok Gianduia Babbi cod.12387



Prepare the hazelnut semifreddo in the pastry blender and fill the small Zuccotto mould.



Close with a layer of Granella di Nocciola Pralinata Babbi and the chocolate biscuit. Blast chill.



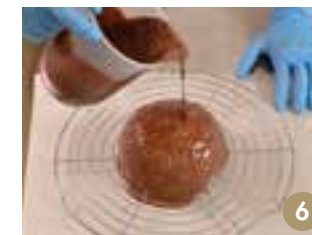
Prepare the praline semifreddo in the pastry blender and fill the large Zuccotto mould halfway.



Remove the insert and place it in the large mould.



Add a layer of Variegato Pralinè Babbi and Granella di Nocciola Pralinata Babbi, close with the chocolate biscuit. Blast chill.



Remove the cake, glaze with Golosa Krok Gianduia Babbi. Decorate.

STORAGE

Store at -18°C for 15 days.
 Serving temperature between -8°C and -12°C.

TRY IT WITH

Pasta Mandorla Rustica Babbi cod.12383 and Pasta Crema di Mascarpone Babbi cod.12429.

INTERESTING FACT

1671, court of the French duke, Plessis-Praslin: a clumsy assistant allegedly dropped a plate of almonds on the floor and the chef tripped over it, spilling caramelised sugar on the almonds. The chef, running out of time, allegedly picked up and reshaped the dough, before serving it at the table. The duke, as soon as he tasted this unusual dessert, allegedly remained so “pleasantly” impressed that he decided to give it his name: “Prasline”, from which “praline” is derived.

Inverno a Bruges

INGREDIENTS

SPECULOOS BISCUIT SEMIFREDDO

Fresh cream 35% fats 1000g
 Freddy Babbi cod.12803 300g
 Pasta Biscotto Speculoos Babbi cod. 12382.. 100g
 Granella di Biscotto Croccante Babbi
 cod. 13018..... 120g

CAKE BASE

Granella di Biscotto Croccante Babbi
 cod. 13018..... 180g
 Golosa Toffee Mou Babbi cod. 1280101 200g

INSERTS AND DECORATIONS

Variegato Speculoos Babbi cod.12381



Line the sides of the mould with the acetate strip. Prepare the base with Granella di Biscotto Croccante Babbi and Golosa Toffee Mou, line the base of the mould and cool.



Level out and blast chill.



Prepare the Speculoos biscuit semifreddo in the pastry blender and fill the mould.



Glaze the surface with Variegato Speculoos Babbi and decorate.

STORAGE

Store at -18°C for
 15 days. Serving temperature
 between -10°C and -12°C.

TRY IT WITH

Pasta Cioccolato Bianco
 Babbi (150g) cod.20233
 instead of Pasta Biscotto
 Speculoos Babbi and
 Variegato Bianco con Riso
 Soffiato Babbi cod.12828.

INTERESTING FACT

The origin of the name
 Speculoos, typical Belgian
 and Dutch cinnamon biscuits,
 is believed to be derived from
 the Latin "speculum" (mirror),
 or "species" (spices), or even
 from the typical little moulds
 that are used to shape these
 biscuits. They are normally
 carved in wood and depict
 people in traditional clothes,
 and, with a slight pressure,
 are stamped, "mirrored",
 on the biscuit dough.

Capricci

INGREDIENTS

FIORDIPANNA SEMIFREDDO

Fresh cream 35% fats	1000g
Freddy Babbi cod. 12803	330g
Pasta Fior di Panna Babbi cod. 12328	40g
Minicono Arrotolato Babbi cod. 11126.....	to taste

INSERTS AND DECORATIONS

Artistick Fragola Babbi cod. 14912
Cocco Rapè Babbi cod. 13010
Pralinato Mix di Macadamia Babbi cod. 13007
Granella di Nocciola Pralinata Babbi cod. 20603



Whip the semifreddo in the pastry blender and fill the mould using the sac a poche.



Fill the cones and place them in the mould. Blast chill.



Remove the cones from the mould and lay them on a cold marble pastry board, previously blast-chilled.



Glaze the cone by dipping it in Artistick Fragola Babbi, then pass it immediately into the grains and lay it on the pastry board.

STORAGE

Store at -18°C for 15 days.
Serving temperature
between -10°C and
-12°C.

TRY IT WITH

Pasta Pistacchio 100%
De Luxe Babbi cod.12419
or Pasta Nocciola Roma
Babbi cod.12337.

INTERESTING FACT

In music, "capriccio" or
"caprice" is a composition
characterised by a certain
freedom of creation
widely used in the 17th
century. There are caprices
for different solo instruments
or even for ensembles; the
most famous ones are the
24 Caprices for Solo Violin
by Niccolò Paganini,
extremely virtuosic
and technically difficult
compositions.

Sfizi

PISTACHIO SEMIFREDDO

Fresh cream 35% fats 1000g
 Freddy Babbi cod. 12803 350g
 Pasta Pesto di Pistacchio Babbi cod. 13909 140g

INSERTS AND DECORATIONS

Variegato Bianco con Riso Soffiato Babbi cod. 12828
 Artistick Pistacchio Babbi cod. 14914



Prepare the pistachio semifreddo by whipping the ingredients in the pastry blender. Fill the mould halfway.



Place Variegato Bianco con Riso Soffiato Babbi in the centre. Insert the wooden stick.



Fill the mould with some more pistachio semifreddo.



Level out the surface and blast chill.



Remove the sticks from the mould and lay them on the marble pastry board, previously blast chilled.



Glaze the stick with Artistick Pistacchio Babbi, then pass it immediately into the grains.

STORAGE

15 days. Serving temperature between -10°C and -12°C.

TRY IT WITH

Pasta Nocciola IGP Babbi cod. 12413 and insert with Variegato Cioccolrok Fondente Babbi cod.12493.

INTERESTING FACT

The invention of the popsicle dates back to 1905 and is due to an accidental discovery made by Frank Epperson, then an eleven-year-old boy from Oakland, who on a cold winter night mistakenly left a glass of water and soda on the window sill, with inside the stick that he had used to mix them. The day after, Frank managed to release the ice block that had formed by pouring hot water over the glass, and started eating the “popsicle” using the stick as a handle. In 1923, Epperson obtained the patent for his “frozen ice on a stick” idea.

Montante per Semifreddi

Powdered product. Excellent for making semifreddo, iced biscuits, parfaits, sticks and all the desserts that are to be served at negative temperature. The product contains a part of vegetable oils that make it similar to an Italian meringue. When whipped it has a stable structure and is very airy. Its neutral taste enhances the taste of flavouring pastes. The product is gluten-free.

NOTES



Montante per Semifreddi

Romagna Solatia

INGREDIENTS

WALNUT SEMIFREDDO

Fresh cream 35% fats	300g
Fresh milk 3,5% fats	300g
Montante per Semifreddi Babbi cod. 11461	300g
Pasta Noce Suprema Babbi cod. 12369	100g

INSERTS AND DECORATIONS

Granella di Biscotto Croccante Babbi cod. 13018
Variegato Fichi Caramellati Babbi cod. 12626
Glassa Trasparente Arancio cod. 14903



Place Granella di Biscotto Croccante Babbi in the glas cup.



Add Variegato Fichi Caramellati Babbi.



Add a layer of walnut semifreddo.



Repeat the operation, making another layer of Granella and then of Variegato Fichi Caramellati Babbi.



Complete the cup with a second layer of walnut semifreddo.



Blast chill and decorate.

STORAGE

Store at -18°C for 15 days.
Serving temperature
-12°C.

TRY IT WITH

With Golosa Gianduia Babbi cod.12830 and Pralinato di Arachidi Babbi cod.13008.

INTERESTING FACT

The shape of walnuts resembles a human head. This is why in ancient times, they were believed to treat mental and love-related illnesses. Figs in the Old Testament, along with the vine, were a symbol of fertility and joyful life.

Dopo le Otto

INGREDIENTS

MINT SEMIFREDDO

Fresh cream 35% fats	300g
Fresh milk 3,5% fats	300g
Montante per Semifreddi Babbi cod.11461	300g
Pasta Menta Verde Babbi cod.12402	60g

INSERTS AND DECORATIONS

Golosa Fondente Babbi cod. 12833
Granella di Nocciola Pralinata Babbi cod. 20603
Copertura Extra Dark
Stracciatella Fondente Babbi cod. 13147



Place Granella di Nocciola Pralinata Babbi and Golosa Fondente Babbi at the bottom of the glass.



Add a layer of mint semifreddo.



Add another layer of Granella di Nocciola Pralinata Babbi, Golosa Fondente Babbi and mint semifreddo to complete the cup.



Blast chill and decorate with Copertura Extra Dark Babbi.

STORAGE

Store at -18°C for 15 days. Serving temperature -12°C.

TRY IT WITH

Variegato Lampone Babbi cod.12630 and Topping Menta cod.13208.

INTERESTING FACT

The term "mint" is derived from the Greek "Μίνθη" (Minthe or Mynta), unfortunate river nymph, daughter of the God Cocito, who was transformed into a plant by Persephone for being the lover of Hades, her husband.

Dolce Arrotolato

INGREDIENTS

AMARETTO SEMIFREDDO (Recipe 1)

Fresh cream 35% fats300g
 Fresh milk 3,5% fats300g
 Montante per Semifreddi Babbi cod. 11461... 300g
 Pasta Amaretto Babbi cod. 20223.....110g

SEMIFREDDO ALL'AMARETTO (Recipe 2)

Latte fresco 300g
 Pasteurized mix300g
 Montante per Semifreddi Babbi cod. 11461... 300g
 Pasta Amaretto Babbi cod. 20223 110g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod. 14921
 Pralinato Mix di Macadamia Babbi cod. 13007
 Variegato Amarena Babbi cod. 12603
 Amarena Frutto Extra Babbi cod. 13202
 Copertura Gigante al Latte Babbi cod. 12425



Prepare the amaretto semifreddo in the pastry blender and spread it out on the Biscuit.



Spread Variegato Amarena Babbi over the semifreddo, add some Amarena Frutto Extra Babbi and sprinkle some Pralinato Mix di Macadamia Babbi over it.



Roll it with baking paper and blast chill.



Glaze with Copertura Gigante al Latte Babbi and decorate.

STORAGE

Store at -18°C
 for 15 days max.
 Serving temperature
 12°C.

TRY IT WITH

Pasta Nocciola IGP Babbi
 cod.12413 instead of Pasta
 Amaretto and with Granella
 di Nocciola Pralinata
 Babbi cod. 20603.

INTERESTING FACT

According to some researchers, the earliest origins of Amaretto can be traced back to Renaissance Venice, but according to the most accredited sources, it would have been invented in the first half of the 18th century in Piedmont by Francesco Moriondo, cook and pastry chef of the Savoia court.

Gemma

INGREDIENTS

PISTACHIO SEMIFREDDO

Fresh cream 35% fats	300g
Fresh milk 3,5% fats	300g
Montante per Semifreddi Babbi cod. 11461	300g
Pasta Pistacchio Supremo Babbi cod. 12420	110g

BISCUIT SEMIFREDDO

Fresh cream 35% fats	300g
Fresh milk 3,5% fats	300g
Montante per Semifreddi Babbi cod. 11461	300g
Pasta Bis-Kò Babbi	90g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod. 14921
Variegato Biskokrok Babbi cod. 14921
Pralinato di Arachidi Babbi cod. 13008
Copertura Krok Pistacchio Babbi cod. 12388
Glassa Bianca Babbi cod. 14922
Golosa Pistacchio Babbi cod. 12832



Prepare the biscuit semifreddo in the pastry blender and fill the small mould.



Pour Golosa Pistacchio Babbi over the semifreddo and cover with Pralinato Mix di Macadamia Babbi.



Close the insert with the biscuit and blast chill.



Fill the large mould halfway with the pistachio semifreddo. Remove the biscuit insert and place it in the large mould.



Close with Variegato Biskokrok Babbi and the biscuit. Blast chill.



Glaze with Copertura Krok Pistacchio Babbi, cool and glaze one half with Glassa Bianca Babbi. Decorate.

STORAGE

Store at -18°C for 15 days max. Serving temperature 12°C.

TRY IT WITH

Pasta Gianduotto Babbi cod.12434 and Variegato Gianduikrok Babbi cod. 13918.

INTERESTING FACT

The peridot is a stone with bright colours that cannot be confused with others: its olive green is undoubtedly unique. The French name peridot is derived from the Arabic word "faridat", which means "jewel".

Tropicale

INGREDIENTS

VANILLA SEMIFREDDO

Fresh cream 35% fats300g
 Fresh milk 3,5% fats300g
 Montante per Semifreddi Babbi cod. 11461- ..300g
 Pasta Vaniglia Bourbon Babbi cod. 12442.....40g

COCONUT SEMIFREDDO

Fresh cream 35% fats300g
 Fresh milk 3,5% fats300g
 Montante per Semifreddi Babbi cod. 11461 ..300g
 Pasta Cocco Babbi cod. 12602 100g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod. 14921
 Variegato Maracuja Babbi cod. 12664
 Variegato Coccokrok Babbi cod. 12334
 Glassa Trasparente Limone Babbi cod. 14904



Using a smaller mould, cut the biscuit and place it in the steel ring. Spread it with Variegato Maracuja Babbi.



Whip the coconut semifreddo in the pastry blender and fill the mould. Level it out and blast chill.



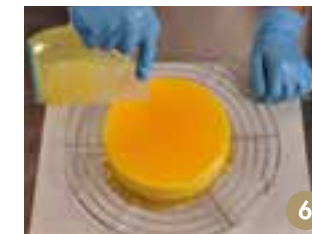
Place the biscuit inside the larger ring and spread Variegato Coccokrok Babbi over it.



Whip the vanilla semifreddo and fill the ring halfway. Place the insert.



Fill the mould with the vanilla semifreddo. Level it out and blast chill.



Glaze with Glassa Trasparente al Limone Babbi and decorate.

STORAGE

Store at -18°C
 for 15 days max.
 Serving temperature
 -10°C.

TRY IT WITH

Variegato Lampone Babbi
 cod.12630 or Pasta
 Cremosa all’Uovo Babbi
 cod. 12410 (100g)
 instead of Pasta Vaniglia.

INTERESTING FACT

The name Passion Fruit was given by the Spanish missionaries, who recognised the symbols of the Passion of Christ in the shape of the beautiful large yellow and red flowers.

Riso Natura Base Dessert

Powdered vegetable product, excellent in the creation of lactose-free and vegan semifreddo. Its compact and airy structure makes it excellent in the creation of cakes, cups, single portions. Its neutral taste is ideal in flavourings as it exalts the tastes of the flavouring pastes. The product is gluten-free.

NOTES



Riso Natura Base Dessert

Pistacchio Natura

INGREDIENTS

PISTACHIO SEMIFREDDO

Water	500g
Riso Natura Base Dessert Babbi cod. 11724	400g
Pesto di Pistacchio Naturale Babbi cod. 12384	90g
Pralinato di Arachidi Babbi cod. 13008	150g

CAKE BASE AND DECORATIONS

Vegan biscuit grains	180g
Golosa Pistacchio Babbi cod. 12832	200g
Easysugar Babbi cod. 12820	



Place the acetate strip inside the ring. Make a base with vegan biscuit grains and Golosa Pistacchio Babbi. Cool.



Prepare the pistachio semifreddo in the pastry blender and fill the mould. Level out and blast chill.



Glaze the surface with Golosa Pistacchio Babbi.



Level out and decorate.

STORAGE

Store at -18°C
for 15 days max.
Serving temperature
-12°C.

TRY IT WITH

Pistacchio Supremo
Naturale Babbi cod.
12486 or with Variiegato
Arancio con Scorzette
Babbi cod.12371.

INTERESTING FACT

Pistachio pesto
is a typical Sicilian
gastronomic product
that was originally
made with Bronte
pistachios. It is used
to season pasta or
on toasted bread.
It is a savoury sauce
and a variant of Pesto
alla Genovese.

Mozart

HAZELNUT SEMIFREDDO

Water500g
 Riso Natura Base Dessert Babbi cod. 11724400g
 Pasta Nocciola IGP Babbi cod. 1241390g

CHOCOLATE SEMIFREDDO

Water500g
 Riso Natura Base Dessert Babbi cod. 11724 ...400g
 Pasta Cacao Special Babbi cod. 12433 ..90g

INSERTS AND DECORATIONS

Vegan biscuit base
 Granella di Nocciola Pralinata Babbi cod. 20603
 Glassa a Specchio Cioccolato Babbi cod. 14905



Whip the chocolate semifreddo in the pastry blender and fill the small mould.



Add a layer of Granella Pralinata di Nocciola Babbi, level out and blast chill.



Place the vegan biscuit base inside the large ring and fill with hazelnut semifreddo.



Remove the insert from the mould and place it inside the ring.



Level out and blast chill.



Glaze with Glassa a Specchio Cioccolato Babbi and decorate.

STORAGE

Store at -18°C
 for 15 days max.
 Serving temperature
 -12°C.

TRY IT WITH

Pasta Pistacchio Supremo
 Naturale Babbi cod.
 12486, Variegato Pesca
 e Arancio Babbi cod.
 12625.

INTERESTING FACT

The hazelnut is one of the wild fruits of which man has discovered the nutritional value since ancient times. The plant, already appreciated by the Greeks, was then also recommended by Cato, who advised that it be grown in the vegetable gardens of ancient Rome.

Caribe

INGREDIENTS

COCONUT SEMIFREDDO

Water500g
 Riso Natura Base Dessert Babbi cod. 11724 ..400g
 Pasta Cocco Babbi cod. 1260270g

PINEAPPLE SEMIFREDDO

Water500g
 Riso Natura Base Dessert Babbi cod. 11724 ...400g
 Pasta Ananas Babbi cod. 1260260g

INSERTS AND DECORATIONS

Variegato Maracuja Babbi cod. 12664
 Pralinato Mix di Macadamia Babbi cod. 13007
 Glassa Trasparente Fragola Babbi cod. 14902
 Cocco Rapè Babbi cod. 13010



Whip the pineapple semifreddo in the pastry blender and fill the small mould. Close with a layer of Pralinato Mix di Macadamia Babbi and blast chill.



Fill the large mould halfway with coconut semifreddo.



Remove the pineapple insert and place it into the large mould.



Add a layer of Variegato Maracuja Babbi and close with coconut Semifreddo.



Turn out the single portions and glaze them with Glassa Trasparente alla Fragola Babbi.



Lay the single portions on the vegan biscuit base and decorate.

STORAGE

Store at -18°C
 for 15 days max.
 Serving temperature
 -12°C.

TRY IT WITH

Pasta Fragola Babbi cod. 12601 instead of Pasta Cocco and with Glassa Trasparente al Limone Babbi cod. 14904.

INTERESTING FACT

The name "Caribe" was coined by the Spaniards to define the "Carib" peoples that populated both the Antilles and the northern part of South America. The word "Caribe" read in English became "Caribbean", a pronunciation that was then used in Italian as "caraibi", like the name of the geographical area.

Profumi d'Autunno

INGREDIENTS

VANILLA SEMIFREDDO

Water.....	500g
Riso Natura Base Dessert Babbi cod. 11724	400g
Pasta French Vanilla Babbi cod. 12340	25g

INSERTS AND DECORATIONS

Vegan biscuit grains
Variegato Melagrana Babbi cod. 12634
Topping Lampone Babbi cod. 13219



Place Variegato Melagrana Babbi in the glass cup and add some vegan biscuit grains.



Using the sac a poche, add a layer of vanilla semifreddo.



Cover with another layer of Variegato Melagrana Babbi and vegan biscuit grains, close with a second layer of vanilla semifreddo.



Blast chill and decorate with Topping Lampone Babbi.

STORAGE

Store at -18°C for 15 days max. Minimum serving temperature from -12°C

TRY IT WITH

Variegato Lime Babbi cod. 12628 and Topping Mango Babbi cod. 13248.

INTERESTING FACT

The pomegranate is frequently associated with the concept of fertility because of its numerous seeds: these are thrown to the spouses during oriental weddings, while in ancient Greece the fruit was used in Dionysian rites, together with grapes and figs.

Tuorlomio

Liquid product. Excellent for making semifreddo. Allows the preparation of pâte à bombe, excellent for semifreddo in the classical taste of pistachio, hazelnut, coffee, chocolate etc. Its taste is enriched by an aroma of vanilla that make it exclusive.

The product is gluten-free.

Mix per Pan di Spagna

Powdered product ideal for preparing sponge cake and biscuits using a simple pastry blender. Excellent also cooked in the microwave. The product is gluten free.

Crema Pasticcera a Freddo Babbì

Powdered product, to realise the traditional custard cream just adding milk or water (for a vegan version). Created as a perfect filling for brioche, cakes, tarts. Its taste is neutral and can be also flavoured with hazelnut, pistachio, coffee or fruit pastes.

NOTES



Zuccotto

PISTACHIO SEMIFREDDO

Fresh cream 35% fats 1000g
 Tuorlomio Babbi cod. 12812 300g
 Pasta Pistacchio 100% De Luxe Babbi
 cod. 12325..... 130g

MASCARPONE CHEESE SEMIFREDDO

Fresh cream 35% fats 1000g
 Tuorlomio Babbi cod. 12812 300g
 Crema al Mascarpone Babbi cod. 12429 ... 130g

INSERTS AND DECORATIONS

Mix per Pan di Spagna Babbi cod. 14921
 Variegato Pistacchiokrok Babbi cod. 12315
 Copertura Krok Pistacchio Babbi cod. 12388

INGREDIENTS

STORAGE

Store at -18°C for 15 days
 max. Minimum serving
 temperature between
 -10°C and -12°C

TRY IT WITH

Pasta Arachide Suprema
 Babbi cod. 12327 and
 Pasta Bis-Kò Babbi cod.
 12490

INTERESTING FACT

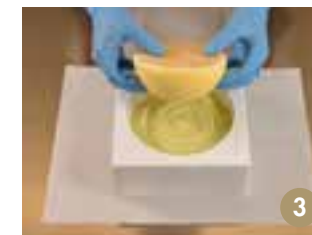
According to some
 theories, the name
 Mascarpone is derived
 from the expression
 used in the year 1200
 by a Spanish nobleman
 who, tasting the dairy
 product for the first time,
 exclaimed: “Más que
 bueno!”, i.e. “More than
 good!”.



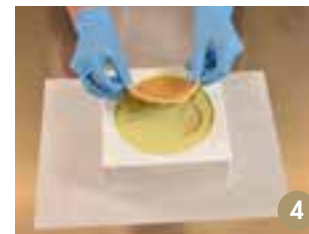
Fill the small mould with
 mascarpone cheese
 semifreddo. Close the insert
 with the biscuit and blast chill.



Fill the large mould halfway
 with the pistachio semifreddo.



Remove the insert and place it
 in the large mould.



Close with a layer of
 Variegato Pistacchiokrok
 Babbi and the biscuit. Blast
 chill.



Remove the pistachio
 semifreddo from the mould.



Glaze with Copertura
 Krok Pistacchio Babbi and
 decorate.

Delizie di Frolla

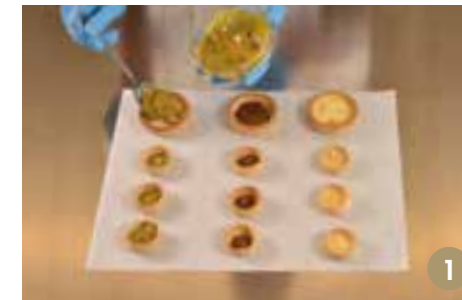
INGREDIENTS

FILLING

Fresh milk 3,5% fats 1000g
 Crema Pasticcera a Freddo Babbi cod. 14832 400g
 Pasta Nocciola IGP Babbi cod. 12413 150g
 Pasta Pistacchio 100% De Luxe Babbi cod. 12419 ... 150g
 Whipped cream q.b.

INSERTS AND DECORATIONS

Variegato Lemonkrok Babbi cod. 12370
 Variegato Ciocokrok Fondente Babbi cod. 12493
 Variegato Pistacchiokrok Babbi cod. 12315
 Pralinato Mix di Macadamia Babbi cod. 13007
 Glassa Trasparente Neutra Babbi cod. 14901



Spread a variegato Babbi over the bottom of the tartlets.



Cover with Granella di Pistacchio or Granella di Nocciole.



Prepare the cream by mixing cold milk with Crema Pasticcera a Freddo Babbi. Let it rest in the fridge for an hour, then flavour an half with Pasta Nocciola IGP Babbi and the other half with Pasta Pistacchio 100% De Luxe Babbi and fill the tartlets.



Decorate at will. After placing the fruit, glaze with Glassa Trasparente Neutra Babbi.

STORAGE

Temperature +4°C
 for 3 days

TRY IT WITH

Pasta Zabaione Roma
 BABBI cod. 13919
 and Granella di
 Noccola Pralinata
 Babbi cod.20603.

INTERESTING FACT

Similar preparations were already known in Venice around the year 1000. The first shortcrust pastry recipe probably dates back to the 14th century, included in the Le Viandier manuscript by Guillaume Tirel, the first professional French chef of whom there is record.

Tarantella Pasticcera

INGREDIENTS

CUSTARD CREAM

Fresh milk 3,5% fats 1000g
 Crema Pasticcera a Freddo Babbi cod. 14832..400g
 Pasta French Vanilla Babbi40g
 Whipped creamq.b.

HAZELNUT CUSTARD CREAM

Fresh milk 3,5% fats 1000g
 Crema Pasticcera a Freddo Babbi cod. 14832..400g
 Pasta Nocciola Roma Babbi cod. 12337 ... 150g
 Whipped creamq.b.

INSERTS AND DECORATIONS

Variegato Gianduiakrok Babbi cod. 13918
 Copertura Fondente in Bottoni Babbi cod. 21678



Place a layer of Variegato Gianduiakrok Babbi over th base of the shortcrust pastry.



Sprinkle some Granella Pralinata di Nocciola Babbi over it.



Prepare the custard cream with cold milk and Crema Pasticcera a Freddo Babbi. Flavour half of the cream with Pasta Nocciola 100% De Luxe Babbi. Using the sac a poche, alternate tufts of hazelnut and custard cream.



Decorate at will with chocolate or fruit decorations.

STORAGE

Temperature +4°C
 for 3 days.

TRY IT WITH

Pasta Pistacchio Supremo
 Babbi cod. 12486 or
 Pasta Gianduiotto Babbi
 cod. 12434.

INTERESTING FACT

Who invented custard cream? To this day, it remains a mystery. What we do know, however, is who the first written recipe of custard cream belongs to: it can be found in one of the first French cookbooks, "Le Cuisinier roïal et bourgeois" ("The Royal and Bourgeois Cook"), written by chef François Massialot and first published in 1961.

Muffin

INGREDIENTS

Eggs	100g	Lemon peel.....	5g
Fresh cream 35% fats	100g	Wheat starch.....	70g
Fresh milk 3,5% fats	200g	Weak flour	160g
Peanut oil	90g	Baking powder	12g
Sugar	150g		
Pasta Pistacchio 100% De Luxe Babbi cod.12419	100g		



Mix the first 7 ingredients in the pastry blender using the flat beater.



Sieve the powders together and add to the mix without forming any lumps.



Pour into the muffin paper cups and leave to rest in the fridge for 3 hours.



Bake at 170°C for 30 minutes. Remove from the cups and decorate at will.

STORAGE

Store at room temperature for 3 days. Packed in sachet for 7 days. In the fridge at a negative temperature of -18°C for 15 days.

TRY IT WITH

The surface of the muffins can be decorated with a layer of Golosa Gianduia Babbi and a layer of Golosa Pistacchio Babbi and Granella Fine di Pistacchio Babbi.

INTERESTING FACT

The name was first found in print in England in 1703, spelled moofin. Some say that it is derived from the French moufflet (soft) or from the German muffen, meaning "small cakes", because that's what muffins were initially.

Financier

INGREDIENTS

Butter	150g	Eggs	250g
Sugar	200g	Weak flour	200g
Pasta Pistacchio ONE Babbi cod.12419	115g	Baking powder	8g
Pasta Vaniglia ONE Babbi cod.12376	15g	Salt	2g
Orange peel.....	4g		



Mix the first 5 ingredients in the pastry blender using the flat beater. Add the eggs in three times.



Sieve the flours together and add to the mix without forming any lumps.



Pour into the silicone moulds and leave to rest in the fridge for 1 hour.



Bake at 180°C for 10 minutes. Baking times may vary according to the type of oven and for larger volumes.

STORAGE

Room temperature 2 days. Packed in sachet for 7 days. In the fridge at a negative temperature of -18 °C for 15 days.

TRY IT WITH

Pasta Nocciola Roma Babbi cod. 12337 or Pasta Mandorla Rustica Babbi cod. 12383.

INTERESTING FACT

They were originally small oval sweets made by the Sisters of the Order of the Visitation of Holy Mary. The recipe was later readjusted, taking the shape of an ingot: the name financier is believed to be derived precisely from the traditional rectangular mould, which resembles a gold ingot.

Cake al Pistacchio



INGREDIENTS

PISTACHIO CAKE

Pistachio flour 200g
Almond flour 200g
Sugar 400g
Eggs 800g

Pasta Pesto di Pistacchio Babbì
cod. 13909 110g
Weak flour 150g
Baking powder 15g
Butter 250g

FILLING

Fresh milk 3,5% fats 1000g
Crema Pasticcera a Freddo
Babbì cod.14832 400g
Pasta Pistacchio De Luxe
Babbì cod. 12419 150g
Whipped cream q.b.

INSERTS AND DECORATIONS

Variegato Arancia con Scorzette
Babbì cod.12371
Variegato Pistacchiokrok Babbì
cod.12315



Mix the first 5 ingredients and heat them in the microwave at 55°C. Pour the mix into the pastry blender and whip until it is cool. Sieve the powders and blend. Add the melted butter.



Fill 2/3 of the mould and bake at 170°C for 25 minutes.



Cut the Pistachio cake into 3 layers. Fill with a first layer of cream. Add some Variegato Pistacchiokrok Babbì.



Make a second level with pistachio cake and cream.



Close with a third layer of pistachio cake.



Decorate the upper part with Variegato Arancia con Scorzette Babbì.

STORAGE

Store the Pistachio cake for 10 days in the fridge at +4°C. Storage and serving of the filled cake 2 days in the fridge at +4°C

TRY IT WITH

Golosa Pistachio Babbì cod.12832 instead of Variegato Arancia con Scorzette Babbì.

INTERESTING FACT

The first recipe of custard cream was found in the book "Le Cuisinier royal et bourgeois" of 1691, written by François Massialot, a French chef who worked for various famous people, including Philippe I, Duke of Orléans.

Trionfo di Eclair

INGREDIENTS

PÂTE À CHOUX

Water.....	250g
Butter.....	250g
Salt	5g
Flour	250g
Eggs.....	500/600g

FILLING

Fresh milk 3,5% fats.....	1000g
Crema Pasticcera a Freddo Babbi	
cod. 14832	400g
Pasta Pistacchio ONE Babbi cod. 12372.....	150g
Whipped cream	q.b.

INSERTS AND DECORATIONS

Golosa Krok Gianduia Babbi cod. 12387	
Copertura Krok Pistacchio Babbi cod. 12388	
Granella Fine di Nocciola del Piemonte IGP Babbi	
cod. 13002	
Pistacchio Tostato cod. 13015	
Amarena Frutto Extra Babbi cod. 13202	



Prepare the pâte à choux: heat the water with butter and salt. When it boils, remove the pan from the heat and add all the flour at once. Place the mix in the pastry blender with the hook beater and add the eggs little by little.



Cut the upper part of the éclair crosswise and place Copertura Krok Pistacchio Babbi or Golosa Krok Gianduia Babbi inside it.



Use the sac à poche to make the éclairs on the baking tray. Bake at 200/210°C for 20/25 minutes.



Using a sac à poche fill the eclairs with pistachio, hazelnut or custard cream. Decorate and serve.

STORAGE

Choux pastry is stored at -18°C for 15 days.
A filled éclair is stored at +4°C for 2 days.

TRY IT WITH

Pasta Caffè One Babbi Cod. 12375 or Pasta Zabaione One Babbi Cod. 12372.

INTERESTING FACT

In the early 19th century the recipe of choux pastry took this name. Perfected with the addition of custard or chantilly cream fillings and presented in a "pile" garnished with caramel (croquembouche) or covered with chocolate (profiteroles).

Chocolate Biscuit and Sponge Cake

INGREDIENTS

SPONGE CAKE

Tuorlomio Babbi cod. 12812 300g
 Water 200g
 Mix per Pan di Spagna Babbi cod. 14921 600g

CHOCOLATE BISCUIT

Mix per Pan di Spagna Babbi cod. 14921 450g
 Eggs 500g
 Cacao Special 10%/12% Babbi cod. 20684 70g
 Sugar 200g
 Water 100g



Whip all the ingredients in the pastry blender at high speed for 4-5'.



Fill 2/3 of the baking mould, previously buttered.



Bake at 170°C for about 25 minutes. Baking times may vary according to the size of the dough to be cooked.



Whip all the ingredients in the pastry blender at high speed for 4-5'.



Spread a thick layer on the baking paper.



Bake at a temperature of 200°C for about 10 minutes.

STORAGE

Store at a temperature of +4°C for 10 days.
 In the freezer at -18°C for 40 days.

TRY IT WITH

For the Chocolate Sponge Cake: place 350g of Tuorlomio Babbi cod. 12812, 50g of water and Cacao Special 10%/12% Babbi cod. 20684.

INTERESTING FACT

The Genoese cake was prepared for a magnificent banquet organised by Ambassador Pallavicini in Spain. It was the Spaniards themselves who called it Genoese cake, in honour of the Italian pastry chef who had created it. Since then, in Spain they continued to make this Genoese cake, but without butter; it thus became lighter and was called "Pan di Spagna" (sponge cake).

NOTES

NOTES



BABBI SRL

Via Caduti di Via Fani, 80
47032 - Bertinoro (FC) - Italy
Tel. +39 0543 448598 - Fax +39 0543 449010
www.babbi.it - info@babbi.it

Reg. Imprese di FC, C.F. e P.IVA 04149040406 - R.E.A. 331799 Capitale Sociale € 10.000.000,00 i.v.



Azienda con Sistema di Gestione per la Qualità UNI EN ISO 9001:2008 - CERTIFICATO CSQA N. 6.000

Follow Us:

