

ILLYCREMA

**INGREDIENTS**

for preparation
in the granita maker:
1 kg illycrema preparation
(in bag)
3 litres of fresh whole milk

EQUIPMENT

illycrema granita maker
Electric or hand whisk

SERVICE

70 ml illy glass
Espresso saucer
Girotondo spoon

VARIATION FOR SERVICE

170 ml illy glass (conical)
Universal saucer
Girotondo spoon

**DISPOSABLE
TAKE AWAY SERVICE**

Disposable take away
cup 3 oz or 8 oz
+ Customer stirrer or spoon
as required

PREPARATION

1. Use an electric or hand whisk to mix together the following ingredients in a very large bowl (at least 5 litres):
 - 1 kg of illycrema preparation,
 - 3 litres of fresh whole milk.
2. Pour the mixture into the granita machine, lift the flap under the dispensing tap and turn the switch on the left to 2 (symbol II) and the switch on the right to 1 (symbol I).
3. Wait until the product is ready before serving (about 1 hour and 40 min) and then pour directly from the tap:
 - 60 ml product (in 70 ml illy glass = 90 kcal and 33 mg caffeine),
 - 100 ml product (in 170 ml illy glass (conical)= 150 kcal and 54 mg caffeine).

NOTE

After preparation in the granita maker, the product will remain fresh and can be used for a maximum of 3 days. At night the product must be preserved by turning the left button (under the flap) to 1 (symbol I) and then returning it to position 2 (symbol II) in the morning.

ILLYCREMA

DUETTO



INGREDIENTS

40 ml illycrema

30 ml cold-frothed fresh
skimmed milk

Domori chocolate granules

EQUIPMENT

illycrema granita maker

Professional mixer

SERVICE

70 ml illy glass

Espresso saucer

Girotondo spoon

VARIATION FOR SERVICE

170 ml illy glass (conical)

Universal saucer

Girotondo spoon

DISPOSABLE

TAKE AWAY SERVICE

Disposable take away

cup 3 oz or 8 oz

+ Customer stirrer or spoon
as required

PREPARATION

1. Fill the 70 ml illy glass with illycrema (up to the bottom of the logo).
2. Froth the fresh skimmed milk with the professional mixer and pour it over the illycrema in the glass.
3. Decorate with Domori chocolate granules.

VARIATION

You can also use the 170 ml illy glass (conical), with the following quantities:

- 70 ml illycrema (up to the bottom of the logo),
- 30 ml cold-frothed skimmed milk, (up to the top of the logo).

Decorate with Domori chocolate granules.

TRIO



INGREDIENTS

30 ml illycrema
10 ml espresso and liquid
sugar, chilled with ice cubes
30 ml cold-frothed fresh
skimmed milk

EQUIPMENT

illycrema granita maker
Professional mixer
Mixing glass
Mixing spoon
Strainer

SERVICE

70 ml illy glass
Espresso saucer
Girotondo spoon

VARIATION FOR SERVICE

170 ml illy glass (conical)
Universal saucer
Girotondo big spoon

DISPOSABLE TAKE AWAY SERVICE

Disposable take away
cup 3 oz or 8 oz
+ Customer stirrer or spoon
as required

PREPARATION

1. Chill an espresso and 10 ml liquid sugar in a mixing glass ($\frac{3}{4}$ filled with ice cubes).
2. Strain 10 ml chilled espresso into the 70 ml illy glass.
3. Pour illycrema over the chilled espresso (until it reaches the top edge of the logo).
4. Froth the skimmed milk with the professional mixer and pour it over the illycrema.

VARIATION

You can also use the 170 ml illy glass (conical), with the following quantities:

- 20 ml chilled espresso,
- 50 ml illycrema (up to the bottom of the logo),
- 30 ml cold-frothed skimmed milk (up to the top of the logo).

NOTE

The chilled espresso must not be kept for more than 50 minutes, as it will oxidise and become acidic (it can be substituted with illy Ready to Drink coffee).

ILLYCREMA

AMBRA



INGREDIENTS

60 ml illycrema
70–80 ml hot chocolate

EQUIPMENT

illycrema granita maker
Professional pitcher

SERVICE

170 ml illy glass (conical)
Universal saucer
Girotondo big spoon

DISPOSABLE TAKE AWAY SERVICE

Disposable take away
cup 8 oz
+ Customer stirrer or spoon
as required

PREPARATION

1. Prepare the hot chocolate and pour 70–80 ml into the 170 ml illy glass (conical).
2. Add 60 ml illycrema.

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NUVOLA



INGREDIENTS

40 ml illycrema

40 ml hot chocolate

Whipped cream

EQUIPMENT

illycrema granita maker

Professional pitcher

SERVICE

170 ml illy glass (conical)

Universal saucer

Girotondo big spoon

DISPOSABLE

TAKE AWAY SERVICE

Disposable take away

cup 8 oz

+ Customer stirrer or spoon
as required

PREPARATION

1. Prepare the hot chocolate and pour 40 ml into the 170 ml illy glass (conical).
2. Add 40 ml illycrema.
3. Finish the preparation by adding the whipped cream (using a circular motion).

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ILLYCREMA ROSSO FRAGOLA



INGREDIENTS

12 g strawberry jam (we recommend Agrimontana)

40 ml illycrema

Crushed hazelnuts

EQUIPMENT

illycrema granita maker

SERVICE

70 ml illy glass

Espresso saucer

Girotondo spoon

DISPOSABLE TAKE AWAY SERVICE

Disposable take away

cup 3 oz

+ Customer stirrer or spoon
as required

PREPARATION

1. Put 2 teaspoons of strawberry jam in the bottom of the 70 ml illy glass.
2. Fill the glass with illycrema until you reach the top line of the logo.
3. Decorate with crushed hazelnuts.

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ILLYCREMA ROSA LAMPONE



INGREDIENTS

100 ml illycrema

10 ml raspberry syrup (we recommend Framboise, Monin)

40 ml cold-frothed fresh skimmed milk

Crushed biscuits

EQUIPMENT

illycrema granita maker

Professional mixer

Jigger

SERVICE

170 ml illy glass (conical)

Universal saucer

Girotondo big spoon

DISPOSABLE

TAKE AWAY SERVICE

Disposable take away cup 8 oz

+ Customer stirrer or spoon as required

PREPARATION

1. Fill the 170 ml illy glass (conical) with illycrema (up to the bottom of the logo).
2. Froth the fresh skimmed milk in the mixer with 10 ml of raspberry syrup, then use the mixer beaker to pour it over the illycrema in the glass
3. Decorate with biscuit crumble.

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ILLYCREMA MORO NOCCIOLA



INGREDIENTS

18 g gianduja spread (we recommend Domori)
1 espresso (we recommend Intenso)
40 ml illycrema
Whipped cream
Crushed hazelnuts

EQUIPMENT

illycrema granita maker

SERVICE

170 ml illy glass (conical)
Universal saucer
Girotondo big spoon

DISPOSABLE TAKE AWAY SERVICE

Disposable take away cup 8 oz
+ Customer stirrer or spoon as required

PREPARATION

1. Put 3 teaspoons of gianduja spread in the bottom of the glass.
2. Extract the espresso directly into the glass.
3. Fill the glass with illycrema up to the bottom of the logo.
4. Decorate with whipped cream and crushed hazelnuts.