



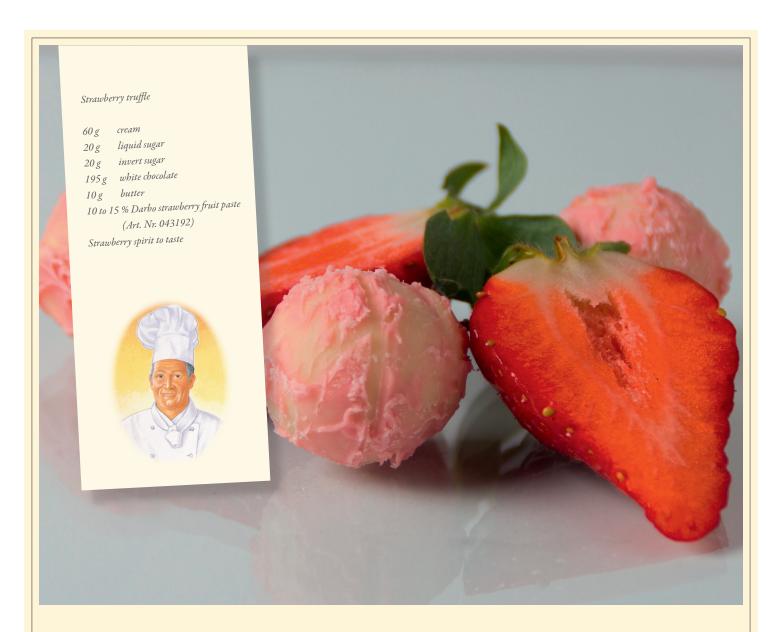
Preparation:

Mix the crystal sugar and ice cream binding agent dry and then stir into the milk. Add the Darbo banana fruit paste (Art. No. 043208) and fresh bananas with the blender.

This recipe can also be made with the Darbo strawberry (Art. No. 043192), raspberry (Art. No. 043147) and mango (Art. No. 043154) fruit pastes, each with 150 g of the desired type of fresh fruit.







Hrawberry truffle

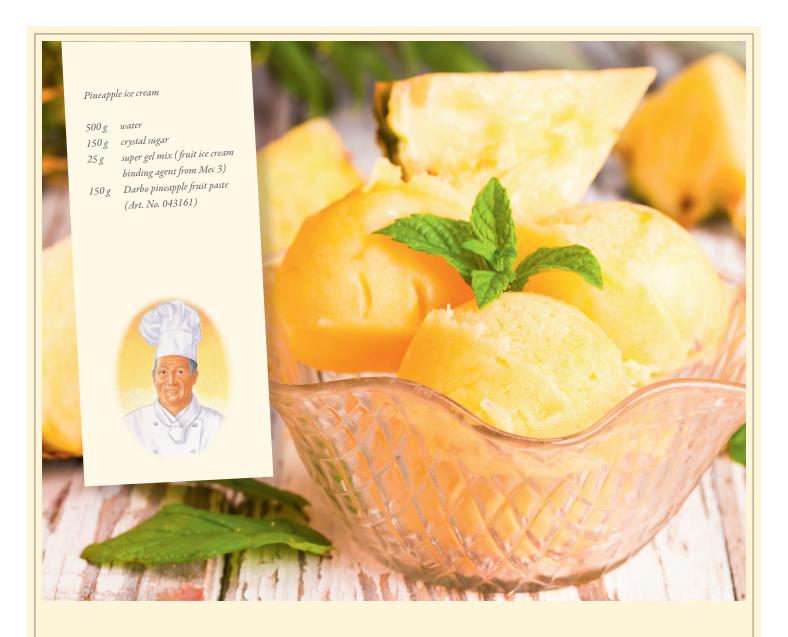
Preparation:

Bring the cream to the boil with the liquid sugar and invert sugar. Mix in the chocolate and butter and stir carefully until the prepared mix reaches approximately 30°C. Add strawberry fruit paste to a proportion of 10 to 15 % of the total amount. Add strawberry spirit as desired and to taste. Fill the prepared truffle balls immediately and seal them with chocolate.

This recipe is also suitable for Darbo raspberry (Art. No. 043147), banana (Art. No. 043208), passion fruit (Art. No. 043215), mango (Art. No. 043154), pineapple (Art. No. 043161) and orange (Art. No. 043178) fruit pastes.







Lineapple ice cream

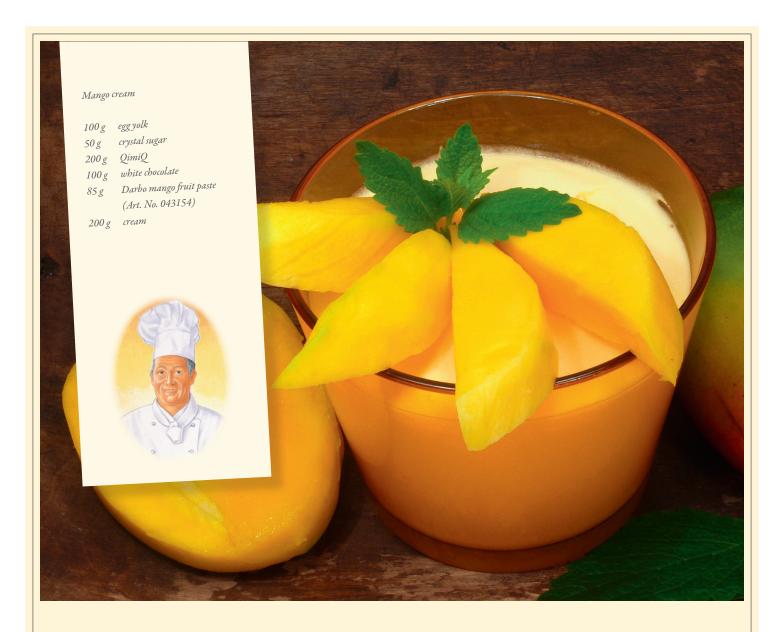
Preparation:

Mix the crystal sugar and fruit ice cream binding agent dry and then stir the mix into the water. Add the Darbo pineapple fruit paste and leave it to swell for approximately 30 minutes.

This recipe is also suitable for the Darbo orange (Art. No. 043178) and passion fruit (Art. No. 043215) fruit pastes.







Mango cream

Preparation:

Beat the egg yolk and the crystal sugar over steam until fluffy. Add the melted chocolate and fold in the QimiQ. Cool down the mix to approximately 30°C while stirring constantly. Fold in the Darbo mango fruit paste (Art. No. 043154) and finally carefully mix in the whipped cream.

This recipe is also suitable for Darbo strawberry (Art. No. 043192), banana (Art. No. 043208), passion fruit (Art. No. 043215), pineapple (Art. No. 043161) and orange (Art. No. 043178) fruit pastes.



