

*recipes*  
**ólvi**

**GELATO FOR  
EVERYBODY**



# ólvi

## GELATO FOR EVERYBODY

Since 2012 the first line of **100% plant-based** Gelato with all the taste and creaminess of the traditional one. The fatty part contained in our Gelato is in fact made up only of olive oil which gives the perfect creaminess and texture without altering the taste.

**ólvi: when goodness meets well-being!**

IT ONLY CONTAINS EMULSIFIERS THAT ARE  
NATURALLY PRESENT IN OLIVE OIL  
and necessary to balance the gelato

WITHOUT ALLERGENS

IT DOES NOT CONTAIN DAIRY PRODUCTS

IT DOES NOT CONTAIN GLUTEN

IT DOES NOT CONTAIN HYDROGENATED  
VEGETABLE FATS

IT CONTAINS FRUCTOSE  
sugar naturally contained in fruit

IT DOES NOT CONTAIN FATS  
OR INGREDIENTS OF ANIMAL ORIGIN

SUITABLE FOR "VEGAN" DIET

"PLANT BASED" CERTIFIED



IT CONTAINS INULIN  
a vegetable fiber that regulates the balance of intestinal  
flora and helps to improve the texture of the products

IT IS SIMPLE AND QUICK TO USE

You just need to add water to ólvi

**WWW.OLVIGELATO.COM**

# CREAMY

## SUGGESTIONS TO GET THE BEST OVERRUN

- ▶ The temperature of the water should be at least at 55°C. Use an immersion blender.
- ▶ Leave the mix to age for about 4-6 hours before batch freezing.
- ▶ *These steps are not necessary with pasteurization.*
- ▶ We recommend to select “fruit cycle” on your Gelato machine.
- ▶ Blast freeze for about 3 minutes.
- ▶ As per our test on Gelato conservation, the best showcase temperature is -14°C.



## VANILLA 30 VARIEGATO DARK *osé*

2600	g	Water	
1100	g	ólvi base	◆ COD. 41475
240	g	ólvi	◆ COD. 41476
120	g	Paste VANILLA 30	◆ COD. 40667-41279
q.b.		DARK <i>osé</i>	◆ COD. 41969



## AMERICAN PEANUT VARIEGATO CRUNCHYTELLA

2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
400	g	AMERICAN PEANUT	◆ COD. 40460
40	g	Dextrose	
q.b.		CRUNCHYTELLA	◆ COD. 41946



## CRI CRI VARIEGATO STRACCIATELLA VEG

2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
400	g	Paste BITTER GIANDUIA WITH HAZELNUT TONDA GENTILE TRILOBATA	◆ COD. 40492
120	g	Dextrose	
400	g	WHOLE HAZELNUTS TONDA GENTILE TRILOBATA to decorate	◆ COD. 40493
q.b.		STRACCIATELLA VEG	◆ COD. 41743

DOSE TO OBTAIN ONE GELATO TRAY

## HAZELNUT TONDA GENTILE TRILOBATA

100% PURE



2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
400	g	Paste HAZELNUT TONDA GENTILE TRILOBATA 100% PURE	◆ COD. 40464-41488-41647
120	g	Dextrose	

## MEDITERRANEO



2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
10	g	Dextrose	
135	g	Paste SMERALDO PISTACHIO SICILIA 100% PURE	◆ COD. 40471-41497
135	g	Paste HAZELNUT TONDA GENTILE TRILOBATA 100% PURE	◆ COD. 40464-41488-41647
135	g	Paste PURE ALMOND 100%	◆ COD. 40440-41652

## PISTACHIO SMERALDO WITHOUT COLORINGS



2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
400	g	Paste PISTACHIO SMERALDO SICILIA 100% PURE WITHOUT COLORINGS	◆ COD. 40706-41664
40	g	Dextrose	

## ALMOND VARIEGATO PISTACCHIO *osé*



2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
400	g	Paste ALMOND 100% PURE	◆ COD. 40440-41652
100	g	Dextrose	
q.b.		PISTACCHIO <i>osé</i>	◆ COD. 41967

DOSE TO OBTAIN ONE GELATO TRAY



## GIANDUIA

2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
400	g	Paste BITTER GIANDUIA WITH HAZELNUT TONDA GENTILE TRILOBATA	◆ COD. 40492
120	g	Dextrose	



## CHOCOLATE

2500	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
320	g	GRAN COCOA 22/24 DARK	◆ COD. 41763
60	g	FruX	◆ COD. 41481



## SPECIAL COFFEE

2600	g	Water	
1100	g	ólvi base	◆ COD. 41475
240	g	ólvi	◆ COD. 41476
160	g	Paste SPECIAL COFFEE	◆ COD. 40638- 40972-41646
60	g	FruX	◆ COD. 41481



## COCONUT

2600	g	Water	
1100	g	ólvi base	◆ COD. 41475
240	g	ólvi	◆ COD. 41476
360	g	Paste COCONUT 100%	◆ COD. 40006

DOSE TO OBTAIN ONE GELATO TRAY



## SALTY HAZELNUT VARIEGATO GOLD*osé*

2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
500	g	Paste SALTY HAZELNUT	◆ COD. 41971
q.b.		GOLD <i>osé</i>	◆ COD. 41968



## SALTY PISTACHIO

2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
500	g	Paste SALTY PISTACHIO	◆ COD. 41578
q.b.		CHOPPED PISTACHIOS to decorate	◆ COD. 40677



## SALTY ALMOND

2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
500	g	Paste SALTY ALMOND	◆ COD. 41579
q.b.		CARAMELISED ALMONDS to decorate	◆ COD. 40117



## SALTY PEANUTS

2400	g	Water	
1100	g	ólvi base	◆ COD. 41475
120	g	ólvi	◆ COD. 41476
500	g	Paste SALTY PEANUTS	◆ COD. 41577

DOSE TO OBTAIN ONE GELATO TRAY

# FRUIT

## SUGGESTIONS TO GET THE BEST OVERRUN

- ▶ The temperature of the water should be **at least at 40°C**. Use an immersion blender.
- ▶ **Leave the mix to age for about 4-6 hours** before batch freezing.
- ▶ *These steps are not necessary with pasteurization.*
- ▶ We recommend to select "fruit cycle" on your Gelato machine.
- ▶ **Blast freeze for about 3 minutes.**
- ▶ As per our test on Gelato conservation, **the best showcase temperature is -14°C**.
- ▶ Please note that **the use of raw materials** which have different ripening stages and quality **may cause variation on structure and Gelato preservation**.



## FRUIT WITH FLESH

(EX. STRAWBERRY, MELON, FRUIT OF THE FOREST, APPLE, BANANA, PEACH, ...)

1000	g	Water	
1000	g	ólvi fruit base	◆ COD. 41506
120*	g	ólvi fruit	◆ COD. 41507
2000	g	Fruit	

\* Melon flavour could naturally change colour.



## FRUIT WITH FLESH + PASTE

(EX. STRAWBERRY, MELON, FRUIT OF THE FOREST, APPLE, BANANA, PEACH, ...)

1650	g	Water	
1000	g	ólvi fruit base	◆ COD. 41506
120*	g	ólvi fruit	◆ COD. 41507
1200	g	Fruit	
150	g	Paste	

\* Melon flavour could naturally change colour.



## LEMON

1900	g	Water	
1000	g	ólvi fruit base	◆ COD. 41506
120	g	ólvi fruit	◆ COD. 41507
950	g	Lemon juice	
150	g	Glucodry	◆ COD. 41182



## LEMON + PASTE

2150	g	Water	
1000	g	ólvi fruit base	◆ COD. 41506
120	g	ólvi fruit	◆ COD. 41507
600	g	Lemon juice	
150	g	Paste LEMON 100%	◆ COD. 40011



## OTHER CITRUS FRUITS

(EX. ORANGE, TANGERINE, GRAPEFRUIT, ...)

2000	g	Water	
1000	g	ólvi fruit base	◆ COD. 41506
120	g	ólvi fruit	◆ COD. 41507
1000	g	Fruit	

DOSE TO OBTAIN ONE GELATO TRAY

**FUGAR<sup>®</sup>**  
**PRODUZIONE**

**Fugar Produzione S.p.A.**

Via Dogana, 1430

Verucchio (RN) . Italy

Tel. +39.(0)541.679470

Fax +39.(0)541.677456

[www.fugar.it](http://www.fugar.it)

[estero@fugar.it](mailto:estero@fugar.it)

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