



Julia
collection

- Gelato
- Panna Cotta
- Semifreddo
- Tartufo
- Tiramisu



Italian Summer

Italian_summer_with_Wilmax



Gelato

The best companion for the hot Italian summer is refreshing and light gelato ice cream. Only a few features of the preparation of **gelato** make it better than other ice creams: this Italian dessert is traditionally prepared with milk, and not with cream, like most types of ice creams; in the cooling process **gelato** gets a denser consistency, moreover, it is served at slightly higher temperature than ice cream. All this gives the dessert a silky texture and allows us to feel better the taste of this Italian delicacy.



*When it comes to home-made ice cream, an obstacle that often cools down our culinary enthusiasm is the lack of ice cream maker. But, having a freezer, a rough blender and a little time left, cooking **gelato** at home will not be a hassle. You will be surprised by the simplicity of the recipe and the delicious taste of this ice cream.*

Ingredients (for 8 servings):

For gelato:

- 3 cups (750 ml) of whole milk;
- 5 egg yolks;
- 3/4 cup (180 g) of sugar;
- natural extract of vanilla.

For honey caramel:

- 3/4 cup of honey;
- 1/4 cup of heavy cream;
- 1 tablespoon of butter;
- natural extract of vanilla;
- 1/8 teaspoon of salt.

Preparation:

- 1 | Preheat the milk in a thick-walled saucepan over medium heat. Milk should be heated only until small bubbles begin to appear on its surface, it is not necessary to boil it. Once you have heated the milk, move it aside.
- 2 | In a separate bowl, with a mixer whip the egg yolks with sugar to obtain a dense creamy texture.
- 3 | Without turning off the mixer, gently pour in some hot milk. Continue to whip, pour all the milk and stir until the mass becomes homogeneous.
- 4 | Pour the milk-egg mixture back into the pan, add the vanilla extract and heat over low heat, stirring occasionally with a wooden spoon until the mixture begins to thicken and cover the spoon in an even layer.
- 5 | Remove mixture from fire and let cool at room temperature. Pour into a round deep bowl and put into the freezer.
- 6 | In order, for the ice cream, to acquire a characteristic uniform texture, after 30-45 minutes, remove the bowl from the freezer and mix the mixture thoroughly with a blender. Return the bowl back to the freezer. Repeat this several times for 3-4 hours, whipping the ice cream into a homogeneous consistency.
- 7 | Leave a bowl of ice cream in the fridge for 8 hours. Then serve the balls of ready-made ice cream, slightly melted, with your favourite sauce.
- 8 | To prepare the honey-cream sauce, lightly heat the honey in a small thick-walled bowl (only lightly so that the cream and butter can evenly melt in it), add cream and butter, mix well. Remove the bowl from the fire, add vanilla extract and salt, pour the mixture into the saucepan. This sauce can be served with the ice cream both warm and chilled.



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On photo:

- WL-771056. Platter, 14" x 10" | 35.5 x 25.5 cm
- WL-880107. Coffee Cup & Saucer, 3 fl oz | 90 ml
- WL-880109. Jumbo Mug, 17 fl oz | 500 ml
- WL-999203. Teaspoon, 5.5" | 14 cm
- WL-999204. Coffee Spoon, 4.5" | 11.5 cm





Panna Cotta

Translated as "**cooked cream**", **panna cotta** is a light Italian dessert, gentle as "bird's milk", that doesn't require much time and effort and, therefore, one of the most popular desserts. Preparing it at home is not difficult.



*Below, you see the recipe for Italian **panna cotta**, as well as tips for cooking it, which will help you to make this creamy dessert truly delicious.*

Ingredients (for 6 servings):

- 2 cups of heavy cream;
- 1 glass of milk;
- 15 g of gelatine (or 2 teaspoons of agar-agar);
- 100-150 g of sugar;
- 1 yolk;
- natural extract of vanilla (1 vanilla pod, split lengthways, seeds scraped out);

For sauce:

- 50 g of butter;
- 3-4 tablespoons of sugar;
- 1 glass of your favourite berries.

Preparation:

- 1 Place the fat cream and milk in a thick-walled saucepan and bring to a simmer over medium heat. Add sugar and simmer until the sugar has completely dissolved.
- 2 If you use gelatine, it is necessary to soak the gelatine in a glass of warm milk separately and leave it for 15 minutes - 1 hour. If you use agar-agar, it must be dissolved in the milk mixture, leaving for 15 minutes.
- 3 Separate 1/2 cup of hot milk mixture and set aside. Mix it thoroughly with the egg yolk and pour it back into the pan.
- 4 Pour into the pan the gelatine previously soaked in milk (or agar-agar, if using it).
- 5 Warm the mixture for several minutes, stir until the gelatine has dissolved and take off the heat. Pass it through a sieve to avoid undissolved lumps.
- 6 Divide the mixture among ramekins and leave to cool completely to room temperature, and then place into the fridge for several hours.
- 7 For the sauce: place the butter, sugar and berries into a pan over medium heat and warm until sugar has dissolved. If desired, using a blender, blend the sauce until the consistency becomes homogenous.
- 8 Panna cotta can be served with both warm and chilled sauce, decorated with berries.



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On photo:

WL-880100. Dessert Plate, 8" | 20 cm

WL-880113. Bowl, 5" | 12 cm

WL-880116. Creamer, 9 fl oz | 280ml

WL-999203. Teaspoon, 5.5" | 14 cm





Semifreddo

The soft Italian homemade **semifreddo** ice cream embodies all the best that we can find in ice cream: the rich creamy taste of the traditional summer dessert, the airy texture of the frozen mousse and the wide variety of fillings and flavours, from freshly frozen berries and mint to crispy cookie bits or nuts.



*This dessert is simultaneously magical and easy to prepare,
that makes him the king of any summer party.*

Ingredients:

- 250 g of ricotta;
- 150 ml of heavy cream;
- 150 g of raspberries;
- 50 g of powder sugar;
- 3 yolks;
- natural extract of vanilla;
- berries and nuts.

Preparation:

- 1 Prepare a form for freezing for semifreddo. To do this, you can use a silicone cake mold or a rectangular bread baking dish. If you use a metal or ceramic form, then it's better to cover it with food film in order not to have difficulties with extracting the frozen dessert from the mold.
- 2 Use a blender to turn fresh raspberries into puree and set aside.
- 3 On a hot water bath, whip the yolks with 1/2 sugar powder to a dense creamy consistency. Leave the bowl aside and refrigerate, placing it in a bowl of a larger size with ice water. Periodically stir the whipped yolks. The mass should acquire a thicker consistency.
- 4 In a separate bowl, whip the cream with the vanilla extract to a consistency of steep spikes. Gently mix the whipped cream with ricotta and sugar powder, and then combine with the whipped yolk. Mix very carefully to keep the air structure of the mass.
- 5 Combine 1/2 of the resulting mass to the raspberry puree and start filling the mold. Accurately distribute 1/2 of the crimson semifreddo on the bottom of the mold. On the top, distribute 1/2 of the creamy mass. Put the whole raspberry berries, that will be the filling for semifreddo, on the top lay the rest of the creamy mass, and then crimson. Peel off the surface and cover with food film and freeze for 12 hours.
- 6 Put the finished semifreddo out of the form on a plate and decorate with berries and nuts.



On photo:

WL-880103. Oval Platter, 14"x10" | 35 x 25 cm

WL-880113. Bowl, 5" | 12 cm, 13 fl oz | 380 ml

WL-999200. Dinner Knife, 8.5" | 22 cm



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Tartufo

The famous Italian confectioner Luca Montersino is able to immerse us masterfully in confectionery and its healthy side. We offer you to cook according his recipe the delightful frozen dessert **tartufo**, whose sophistication deserves a separate category among other Italian delicacies. You will need the most affordable ingredients and a silicone mold for freezing, but in the end you will get an exquisite dessert that will surprise your loved ones.



For 6 semicircular silicone molds with a diameter of 7 cm.

for chocolate and hazelnut layer:

- 330 g of heavy cream
- 185 g of Italian meringue (recipe below)
- 60 g of custard (recipe below)
- 12 g of natural cocoa powder
- 20 g of hazelnut paste

for meringue:

- 30 ml of water
- 70 g of egg whites (3 eggs)
- 115 g of sugar

for custard:

- 1 egg yolk
- 1 glass of milk
- 1 tablespoon of sugar
- 1 teaspoon of starch
- a pinch of salt
- natural extract of vanilla

for submission:

- 2 tablespoon of cocoa powder
- 2 tablespoon of cane sugar

- 1 **Prepare the Italian meringue.**
Put a small sauté pan over medium heat, mix water and sugar in it. Bring to a boil and cook until the syrup begins to thicken and become viscous (at about 120° C). Meanwhile, with the help of a mixer with a whisk head, whisk egg white to a lush and glossy consistency. Continue to whisk, pour a thin stream of hot sugar syrup. Whisk at medium speed until the consistency of stable peaks. In order to make the meringue stand, it is very important that both the bowl and the corolla are clean and dry, and that in the whites there are no even the smallest remains of yolks.
- 2 **Prepare the custard.** In a bowl, whip the egg yolk. Gradually add the milk, stirring to a uniform consistency. In a separate thick-walled pan, mix sugar, starch and salt. Add a little egg-milk mixture and mix well, dissolving all the lumps. Then pour in the rest of the mixture and mix. Put the saucepan on low heat and heat for about 20 minutes, constantly stirring until the mass begins to thicken and boil. Leave the mass boiling for a minute, and then immediately remove it. Pour the cream into a regular bowl and quickly cool in a large-sized bowl filled with ice water. Periodically, stop. At this stage, add natural extract of vanilla. When the cream has cooled to room temperature, cover the surface with a food film so that it is in contact with the surface of the cream and put in the fridge for at least 1 hour.
- 3 For the chocolate layer, in a separate bowl, combine 40 g of custard and 12 g of cocoa powder, stirring with a rubber spatula until all the lumps are dissolved. Add 230 g of well-beaten fat cream and gently mix. Then add 125 g of meringue and again, very carefully, mix it with a spatula, so that the proteins do not fall off.
- 4 Meanwhile, in another bowl, combine the hazelnut paste with the rest of the custard. Carefully fill the whipped cream. Then add the meringue and gently mix it with a spatula.
- 5 Remove the slightly frozen chocolate part from the freezer and, using a tea spoon, remove a couple of spoons of chocolate ice cream from the center of the mold, replacing it with a light mixture with hazelnut. Thus, along the edges of the mold should remain a chocolate layer 1-1.5 cm thick, and in the center there should be a light layer. Another way to create a double layer of dessert is to fill the forms with chocolate cream 2/3, then using a confectioner bag with a standard packing, squeeze out a small part of the light hazelnut cream in the center of the mold, and at the edges distribute the chocolate (thus filling its another 1/3). Put the form in the freezer.
- 6 When the dessert is completely frozen and ready to serve, remove the form from the refrigerator. In a bowl, mix the cocoa powder and sugar. To create a truffle effect, the dip each dessert in cocoa powder with sugar so that the powder covers it with a uniform layer.

Serve immediately.

If you want to diversify the dessert, use cherries in liqueur, nougat or nuts, and place them in the center of the dessert before adding the light cream.



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On photo:

WL-880100. Dessert Plate, 8" | 20 cm

WL-880107. Coffee Cup & Saucer, 3 fl oz | 90 ml

WL-880111. Coffee Pot, 25 fl oz | 750 ml

WL-999203. Teaspoon, 5.5" | 14 cm





Tiramisu

The most popular Italian dessert, which needs no introduction. Today, people from all over the world know these three sweet words very well: **tira mi su**, which literally are translated as "**lift me up**". Correctly cooked, tiramisu, actually, lifts the mood.



*We offer you a classic recipe of **tiramisu** -
such as it is prepared by the Italians.*

For two small forms: WL-997022 or WL-997027.

Ingredients:

- 8 eggs;
- 500 g of mascarpone cheese;
- 400 g of Lady Fingers;
- 120 g of sugar + 2 tablespoon for coffee;
- 8 cups of espresso;
- coffee liqueur (optional);
- natural cocoa powder for dusting the top.

Preparation:

- 1 | Carefully separate the egg whites from the yolks. Whip the egg yolks and sugar until they are very thick.
- 2 | Whip the whites with the remaining half of the sugar until stable peaks are formed. Carefully combine the yolk mass with mascarpone, and then, with whipped whites.
- 3 | Prepare the espresso and add sugar and liquor.
- 4 | Lay a layer of cream about 1 cm thick at the bottom of the molds. Arrange a layer of Lady Fingers previously soaked in the espresso over the cream layer. Repeat layers and finish with a layer of cream.
- 5 | Let the dessert cool for an hour and serve, sprinkled with natural unsweetened cocoa powder.



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On photo:

WL-880111. Coffee Pot, 25 fl oz | 750 ml
WL-880113. Bowl, 5" | 12 cm
WL-888730. Glass, 5.1 fl oz | 150 ml

WL-997027. Baking Dish With Handles,
10.25" x 6.75" x 2" | 26 x 17 x 5 cm
WL-999202. Dinner Spoon, 8" | 21 cm
WL-999203. Teaspoon, 5.5" | 14 cm
WL-999204. Coffee Spoon, 4.5" | 11.5 cm



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