

Monalisa[®]



"il gusto bellissimo"

Monalisa is a true Italian-style low fat frozen yoghurt rich, creamy texture and a delightfully mild flavour especially designed for use in a soft-serve machine. Monalisa is easily reconstituted by simply pouring the powder into drinking water; stirring it and waiting for 10 minutes. It's that easy. However; Monalisa also allows you to make the product your own by adding tub yoghurt, milk or cream (see Recipe Variations). Made in Australia and using only the highest quality ingredients, Monalisa is truly **"il gusto bellissimo"**.

The beautiful taste.

MIXING INSTRUCTIONS

Monalisa Mild Frozen Yoghurt:

- Pour 4 litres of cool drinking water into a food-grade mixing container.
- Add the 1.8kg of **Monalisa Mild Frozen Yoghurt** base and mix with a wire whisk for 30 seconds or until the sugar has dissolved.
- Allow to stand for 10 minutes.
- Just prior to putting into the soft serve machine to freeze, whisk vigorously again.

PRODUCT CODE

N715

PACKAGING

7 x 1.8 kg Bag

SHELF LIFE

12 months

NUTRITIONAL INFORMATION

Average quantities per 100g finished product*

ENERGY

550kJ (131Cal)

PROTEIN, TOTAL

1.7 g

FAT, TOTAL

3.1 g

- SATURATED

2.9 g

CARBOHYDRATES

22.9 g

- SUGARS

19.6 g

DIETARY FIBRE

1.7g

SODIUM

56 mg

*when reconstituted as per mixing instructions



Serving suggestion only



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PREMIUM FROZEN YOGHURT

Everything is more delicious

RECIPE VARIATIONS

Original

Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes before stirring it again. Transfer the liquid to a Soft-Serve machine and freeze down.

Greek-style Frozen Yoghurt

Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes. Add 500g of your favourite plain tub-yoghurt and stir until smooth. Transfer the liquid to a Soft-Serve machine and freeze down.

Continental Frozen Yoghurt

Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes. Add 600mL of cultured buttermilk and 80mL Lemon Juice, stir well. Transfer the liquid to a Soft-Serve machine and freeze down.

Rich & Creamy Frozen Yoghurt

Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes. Add 300 – 600mL of pouring cream and stir well. Transfer the liquid to a Soft-Serve machine and freeze down.

Tangy Frozen Yoghurt

Add the contents of one sachet to 4 litres of drinking water and stir well. Allow the mix to re-hydrate for ten minutes. Add 80 – 120mL of Lemon Juice or Lime Juice and stir well. Transfer the liquid to a Soft-Serve machine and freeze down.

Fruity Frozen Yoghurt

Combine 1-2 litres of fruit juice with enough water to make 4 litres, add the contents of one sachet and stir well. Allow the mix to re-hydrate for ten minutes. Transfer the liquid to a Soft-Serve machine and freeze down.

NB Ensure that the fruit juice has been strained and does not contain any lumps, seeds or pips as these may block the feeding-tubes and cause damage to the machine.

NOTE: Utensils used for preparing frozen yoghurt mixes must not be used to prepare or store other food products.