

Monalisa[®]



"il gusto bellissimo"

Monalisa is a true Italian-style low fat frozen yoghurt rich, creamy and tart 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 Tart Frozen Yoghurt:

- Pour 4 litres of cool drinking water into a food-grade mixing container.
- Add the 1.8kg of **Monalisa Tart 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

N714

PACKAGING

7 x 1.8 kg Bag

SHELF LIFE

12 months

NUTRITIONAL INFORMATION

Average quantities per
100g finished product*

ENERGY

538 kJ (129 Cal)

PROTEIN, TOTAL

1.8 g

FAT, TOTAL

3.0 g

- SATURATED

2.7 g

CARBOHYDRATES

22.5 g

- SUGARS

19.7 g

SODIUM

65 mg

*when reconstituted as per mixing instructions



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.

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.

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