

Tab 1



BRAND STANDARD GUIDELINES

- . Fill the milk jug up to the bottom of the spout.
- . Place the steam wand just below the surface of the milk and turn the steam on fully.
- . **Stretch the milk:** Keep the wand just below the surface and move to increase the volume of milk. You will need to slowly move the jug down as the milk takes in more air. Allow the milk to almost gain

SWEET TREATS

CREPES

HOW DO YOU MAKE THE MIX? (Shelf life 3 days)

BIG BATCH:

- . 1500ml whole milk
- . 300ml water
- . 9 eggs
- . 250g regular granulated sugar
- . 1200g plain flour
- . 15g table salt
- . Mix properly
- . Add 150g melted unsalted butter
- . Let it set in the fridge for at least 2 hours

SMALL BATCH:

- . 1000ml whole milk
- . 200ml water
- . 6 eggs
- . 165g regular granulated sugar
- . 800g flour
- . 10g salt
- . Mix properly
- . Add 100g melted butter
- . Let it set in the fridge for at least 2 hours

SIGNATURE BUONTALENTI CREPE

HOW DOES IT LOOK?



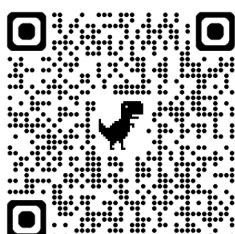
HOW DO YOU MAKE IT?

- . lay 1 scoop or 1 1/2 small ladle scoop of crepe mix on the machine
- . cook for approximately 20sec until the colour turns to light brown
- . turn the crepe
- . add any sauce (chosen by the customer) to one side of the crepe (see the picture)
- . close the crepe in half
- . bring the sides towards the centre
- . place the crepe on the serving plate
- . add icing sugar
- . Add Sauce on top (30g)
- . Add a scoop (70g) of Buontalenti

TIPS & TRICKS

Try to upsell the sweet crepe with toppings, fruit or extra sauce.

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SIGNATURE SAUCE CREPE

HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

- . lay 1 scoop or 1 1/2 small ladle scoop of crepe mix on the machine
- . cook for approximately 20sec until the colour turns to light brown
- . turn the crepe
- . add any sauce (chosen by the customer) to one side of the crepe (see the picture)
- . close the crepe in half
- . bring the sides towards the centre
- . place the crepe on the serving plate
- . Add sauce (30g) and icing sugar on top

TIPS & TRICKS

Try to upsell the sweet crepe with toppings, fruit or extra sauce.

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ITALIANA SAVOURY CREPE PLAIN BASE

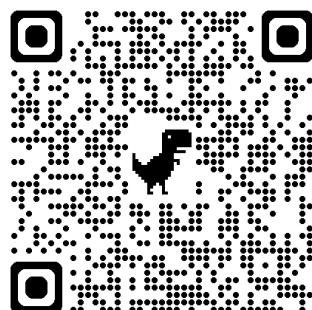
HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

- . lay 1 scoop or 1 1/2 small ladle scoop of crepe mix on the machine
- . cook for approximately 20sec until colour turns to light brown
- . turn the crepe and cook for 20 sec
- . Flip the crepe one more time
- . add ¼ cup of grated mozzarella, ½ cup of rocket, 3 whole cherry tomatoes (12 quarters), pinch of salt and qb of oil
- . Fold the top and bottom part of the crepe, then the right and the left part towards the centre
- . Flip it and let it cook for 10 sec more
- . Cut the crepe in half
- . place the crepe on the serving plate
- . add some rocket leaves and 3 quarter of cherry tomatoes to decorate

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ITALIANA SAVOURY CREPE BEETROOT BASE

HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

- Scale 250g of crepes mix, add 3g of beetroot powder and mix together with a blender
- Lay the mix on the crepe machine
- cook for approximately 20sec until the colour turns to light brown
- turn the crepe and cook for 20 sec
- Flip the crepe one more time
- add $\frac{1}{4}$ cup of grated mozzarella, $\frac{1}{3}$ cup of rocket, 3 whole cherry tomatoes (12 quarters), pinch of salt and qb of oil
- Fold the top and bottom part of the crepe, then the right and the left parts towards the centre
- Flip it and let it cook for 10 seconds more
- Cut the crepe in half
- place the crepe on the serving plate
- add some rocket leaves and 3 quarter of cherry tomatoes to decorate

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PROSCIUTTO SAVOURY CREPE PLAIN BASE

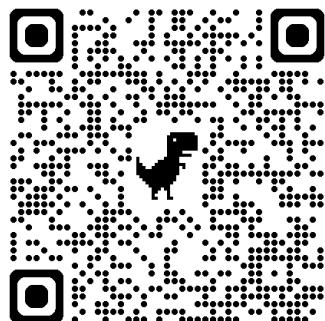
HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

- . lay 1 scoop or 1 1/2 small ladle scoop of crepe mix on the machine
- . cook for approximately 20sec until colour turns to light brown
- . turn the crepe and cook for 20 sec
- . Flip the crepe one more time
- . add ¼ cup of grated mozzarella, ½ cup of rocket, 2 slices of ham, pinch of salt and qb of oil
- . Fold the top and bottom part of the crepe, then the right and the left part towards the centre
- . Flip it and let it cook for 10 sec more
- . Cut the crepe in half
- . place the crepe on the serving plate
- . add some rocket leaves and 3 quarter of cherry tomatoes to decorate

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PROSCIUTTO SAVOURY BEETROOT BASE

HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

- . Scale 250g of crepes mix, add 3g of beetroot powder and mix together with a blender
- . Lay the mix on the crepe machine
- . cook for approximately 20sec until the colour turns to light brown
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- . Flip it and let it cook for 10 seconds more
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- . place the crepe on the serving plate
- . add some rocket leaves and 3 quarter of cherry tomatoes to decorate

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WAFFLES

HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

- . Lightly oil up the machine with some sunflower oil.
- . Turn on the machine and set the power to 3.
- . Ensure not to use the machine until both green lights are on (READY + POWER).
- . Pour one entire scoopful of batter (177ml) on the heating surface and ensure that all the gaps are properly covered with it.
- . Once evenly distributed, close the machine and cook for 2.5 minutes.
- . Turn the machine with the appropriate handle and cook it for 2.5 minutes more.
- . Remove the cooked waffle from the machine and place it on a plate.
- . Let it rest for 45 seconds prior to adding any toppings or gelato.
- . Serve it to the customers.

- . **MIX COMES PRE PACKED FROM THE LAB (SHELF LIFE: 2 DAYS)**



GELATO BURGER (BUN SHELF LIFE WHEN DEFROSTED: 2 DAYS)

Hot burger bun filled with Gelato and al Badiani signature sauce (Bruna/Pistachio sauce)
ONLY ONE ONE SCOOP OF GELATO 70GRAMS
ONLY ONE CHOICE OF SAUCE

HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

SET UP THE MACHINE:

- To be turned on when the shop opens and off when it closes
- . Turn the machine on with the switch
 - . Turn the timer knob to 12 seconds
 - . Wait for the machine to be hot, (usually 10 mins after switching it on)
 - . The machine is not supposed to get dirt on it, nor food particles. It can only be cleaned with blue-roll paper in case the gelato or the sauce happen to spill out of the bun
 - . Any bread crumbles can be swiped away from the machine with just blue-roll paper
 - . There is no need to oil the cooking surfaces

PREPARATION:

- . Place the top of the bun inside the machine when it's hot, but do not close the machine just yet
- . Place one single scoop (70g) of Gelato in the centre of the bun
- . Add a small amount of chocolate sauce from the squeeze bottle right in the centre of the other half of the bun
- . Close the bun, then close the machine and turn the handle around
- . Start the timer from the machine dashboard (12 seconds - until the timer goes off)
- . Turn the handle and open the machine
- . Remove the burger from the machine, and help yourself with tongs or a spatula if needed, otherwise just use your hands if you're wearing single-use kitchen gloves
- . Serve the panino to the customer in the greaseproof Badiani paper

TIPS & TRICKS:

Recommend to the customer to have their gelato burger with Buontalenti and Bruna sauce.
Remind them that the burger is hot - so, to be careful when handling it.

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GELATO CROISSANT

(SHELF LIFE PLAIN CROISSANT: 2 DAYS)

HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

- . Cut the croissant in half (lengthwise)
- . Bring to the gelato vetrina and with the gelato spoon, place 2 scoops (with the scooper 2x 70g) of Buontalenti in the middle and spread them on the croissant base
- . Now the toppings on top - **make it a show for the customers!**
- . Pistachio sauce first, drizzle it with the squeezy bottle (20g more or less)
- . Take a tbsp of pistachio crumble and sprinkle it on top (7g)
- . Place it on a plate/take away box and serve

TIPS & TRICKS:

As it is a fun and yummy product, make sure to give the customers a bit of a show - they love to see the behind the scenes of how a product is made!!!

If they ask for extra sauce, they need to be charged 1,50£ for it

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PANCAKE

HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

Pancake preparation

Cooking instructions:

Take the pancake mix and pour it onto the crepe machine.

Use **1 scoop of pancake ladle per pancake** and repeat three times for a full portion.

Once the mix starts bubbling (around **90 seconds**), turn the pancakes using the metal spatula.

After **30 more seconds**, remove the pancakes and place them on a plate.

Presentation & serving:

Blueberry Pancake (£6.95)

Stack **three pancakes** on a plate.

Lightly dust with **icing sugar**.

Add **1 strawberry (cut into 4 pieces) and 7-8 blueberries** on top.

Place **whipping cream** on the side of the plate.

Serve with a **small milk jug filled with maple syrup**.

Build your own (BYO) Pancake (£7.95)

Stack **three pancakes** on a plate.

Lightly dust with **icing sugar**.

If one of the two toppings is **fruit**, place it on top: **1 strawberry (cut into 4 pieces) and 7-8 blueberries**.

If one topping is a **dry ingredient**, sprinkle it on top: **Chocolate chips: 3 teaspoons, Coconut chips: 2 teaspoons and Whole nuts: 6-7 pieces**

Place the second topping in a **ramekin** on the plate.

Serve with a **small milk jug containing maple syrup or honey**.

Pancake Toppings:

- **Fruits:** Strawberries, Blueberries
- **Dry Ingredients:** Chocolate Chips, Coconut Chips
- **Sauces & Extras:** Maple Syrup, Honey, Pistachio Sauce, Dolcevita Sauce, Whipping Cream

HOW DO YOU MAKE THE MIX?

BIG BATCH:

- 1500ml whole milk
- 300ml water
- 9 eggs
- 250g regular granulated sugar
- 1200g plain flour
- 15g table salt
- Mix properly
- Add 150g melted unsalted butter
- Let it set in the fridge for at least 2 hours

SMALL BATCH:

- 1000ml whole milk
- 200ml water
- 6 eggs
- 165g regular granulated sugar
- 800g flour

10g salt
Mix properly
Add 100g melted butter
Let it set in the fridge for at least 2 hours

PORRIDGE

HOW DOES IT LOOK?



HOW DO YOU MAKE IT

Cooking Instructions:

Measure 125-130ml of milk and pour it into a jug.
Steam the milk.
Add 2 measuring cups of porridge oats to the milk.
Mix thoroughly and let it set for 30 seconds.
Pour the porridge into a cup.
Add the requested toppings on top.
If the customer requests honey or sauce, serve it in a separate jug.

Presentation & Serving:

Oat Original (£6.50)

Serve with blueberries and honey.

Offer customers two additional toppings from: whole nuts, chocolate chips, coconut chips, honey, pistachio and dolcevita sauce.

Toppings selection:

- **Fruits:** strawberries, blueberries.
- **Dry Ingredients:** chocolate chips, coconut chips.
- **Sauces & Extras:** honey, pistachio sauce & dolcevita sauce.

AFTERNOON TEA SET

The Afternoon Tea set is a premium offering designed to enhance the customer experience with a selection of pastries, gelato, and tea. The below provides step-by-step guidance on how to prepare and serve efficiently and consistently.

HOW DOES IT LOOK?



HOW DO YOU MAKE IT?

Ingredients & components

Pastries:

2 citron tarts, 1 pecan tart, 1 chocolate tart, 2 mini chocolate eclairs & 2 mini sauce croissants.

Gelato:

1 scoop of Buontalenti gelato, served with a wafer.

Condiments:

1 tub of strawberry jam.

Beverage:

Tea served in teapots.

Equipment & serving ware

Afternoon Tea stand — used to display pastries elegantly.

Serving plates & cutlery:

2 regular ceramic cups with saucer plates

2 mini milk jars

1 sugar & sweetener holder

2 gelato spoons, used as stirrers

Napkins – provide wooden cutlery available on request

Tea service:

2 Teapots

Preparation steps:

1. Arranging the pastries

Select **2 citron tarts, 1 pecan tart, 1 chocolate tart, 2 mini chocolate éclairs, and 2 mini sauce croissants**.

Place them neatly on the Afternoon Tea Stand. Position the **lighter** pastries (citron tarts, éclairs) on the **top tier** and place **denser** items (pecan tart, chocolate tart, sauce croissants) on the **bottom tier**.

Ensure pastries are **visually appealing** and arranged symmetrically.

2. Preparing the gelato

Scoop 1 portion of Buontalenti gelato.

Place the scoop in a small dish or directly onto the serving plate.

Add a **wafer** for garnish.

3. Preparing the tea

Fill **2 teapots** with freshly brewed tea (tea selection based on customer preference).

Place **one teapot per person** on the serving tray.

Add **1 mini milk jar per person**.

Place a **sugar & sweetener holder** on the tray.

Provide **regular ceramic cups with saucer plates**.

Place **gelato spoons** on the side (used as stirrers)

4. Setting the table

Arrange the **Afternoon Tea Stand** in the center of the table.

Place the **tea set (teapots, cups, and condiments)** neatly around the stand.

Ensure all elements are aligned and aesthetically pleasing.

Offer **napkins and wooden cutlery** if requested by the customer.

5. Presentation & service

Present the Afternoon Tea Set with a **brief description** of the items.

Inform customers about the **gelato pairing and jam accompaniment**.

Ensure **cups and teapots are warm** before serving.

Ask the customer if they require **extra utensils or dietary accommodations**.