

Menodiciotto

GELATI FATTI CON ARTE dal 1986

A photograph of three glasses of strawberry granita. The granita is a bright red, textured dessert served in clear glass glasses. Each glass is garnished with fresh strawberries and a sprig of mint. The background is softly blurred, showing more of the same dessert. In the foreground, a spoon with a dollop of granita and a strawberry slice is visible.

*Traditional
granitas*

OUR GRANITAS *traditional*



The granitas are suitable for the hottest and muggiest periods of summer, during which some customers are looking for something more refreshing than an ice cream or sorbet.

The granitas must be more liquid than a sorbet, since their perfect consistency is somewhere in between the very fine ice and the liquid, so that they can be consumed with a spoon and a straw (eat and drunk) at the same time.

They can be both prepared and stored in the “pozzetto” as it used to be done in the past, or you can prepare and serve them through the modern frozen distributor machinee.

POZZETTO

By choosing to keep the granita in a pozzetto and serving it with the traditional ladle you will follow the tradition and you will not need any special investments.

However, you will have to give up one flavor of ice cream or sorbet (the space in the “pozzetto” counter), and remember to mix the granita, from time to time, with a whisk or blender to prevent it from solidifying too much.



FROZEN DISTRIBUTOR MACHINE

If you opt for the modern frozen distributor machine, to present the granita at its the best and avoid the risk of looking like those granitas made only with syrups, we strongly suggest the use of our cap to dress the distributor machine which will promote the product and repair the granita from direct sunlight. Our stylish caps combine elegance, cleanliness and practicality.

This method may be more practical since there is no need to remember to mix the granita periodically to keep it at its best consistency and you will not need to give-up a flavor of ice cream or sorbet..

The cost¹ of a single distributor machine is 520,00 € including the graphic protection/marketing cap²

¹ net of our discounts ² Personalized materials reserved for the partner that signed the collaboration agreement



GRANITAS to be made with our preparations

Doses for 1,6 kg of granita



LEMON

Put 1 kg of **lemon granita Menodiciotto** in an empty pozzetto (*art. V limone - 3,5kg*)

Dissolve 100 grams of sugar in 350 gr of warm water, add 150 gr of lemon juice (without seeds)

Add and mix

Put in the freezer or frozen distributor machine

COFFEE

Put 1 kg of **coffee granita Menodiciotto** in an empty pozzetto (*art. V caffè - 3,5kg*)

Mix 500 grams of warm water and 100 gr of coffee (2 long espressos)

Add and mix

Put in the freezer or frozen distributor machine

MINT

Put 1 kg of **mint granita Menodiciotto** in an empty pozzetto (*art. V menta - 3,5kg*)

Mix 600 grams of warm water

Add and mix

Put in the freezer or frozen distributor machine

GRANITAS to be made with our sorbets

Doses for 1,6 kg of granita

STRAWBERRY

Put 1 kg of **strawberry sorbet Menodiciotto** in an empty pozzetto

Dissolve 100 gr of sugar in 400 gr of warm water, add (if You have) 150 gr of strawberry smoothie

Add and mix

Put in the freezer or frozen distributor machine

PASSION FRUIT

Put 1 kg of **passion fruit sorbet Menodiciotto** in an empty pozzetto

Add 500 gr of warm water and 100 gr of sugar

Add and mix

Put in the freezer or frozen distributor machine

MANGO

Put 1 kg of **mango fruit sorbet Menodiciotto** in an empty pozzetto

Add 500 gr of warm water and 100 gr of sugar

Add and mix

Put in the freezer or frozen distributor machine

BLOOD ORANGE

Put 1 kg of **blood orang sorbet Menodiciotto** in an empty pozzetto

Dissolve 100 gr of sugar in 300 gr of warm water, add 200 gr of orange juice (preferably red and seedless)

Add and mix

Put in the freezer or frozen distributor machine

MANDARIN

Put 1 kg of **mandarin sorbet Menodiciotto** in an empty pozzetto

Dissolve 100 gr of sugar in 300 gr of warm water, add 200 gr of mandarin juice

Add and mix

Put in the freezer or frozen distributor machine

PINK GRAPEFRUIT

Put 1 kg of **pink grapefruit sorbet Menodiciotto** in an empty pozzetto

Dissolve 100 gr of sugar in 300 gr of warm water, add 200 gr of pink grapefruit juice

Add and mix

Put in the freezer or frozen distributor machine

Natural granitas tend to be very delicate and therefore it is best not to keep them for several days but rather prepare the necessary quantity day by day.

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