

Gelato

Professional Master Class

Learn the Professional Way



Feb

xx - xx (2 days)

9:00am - 5:00pm

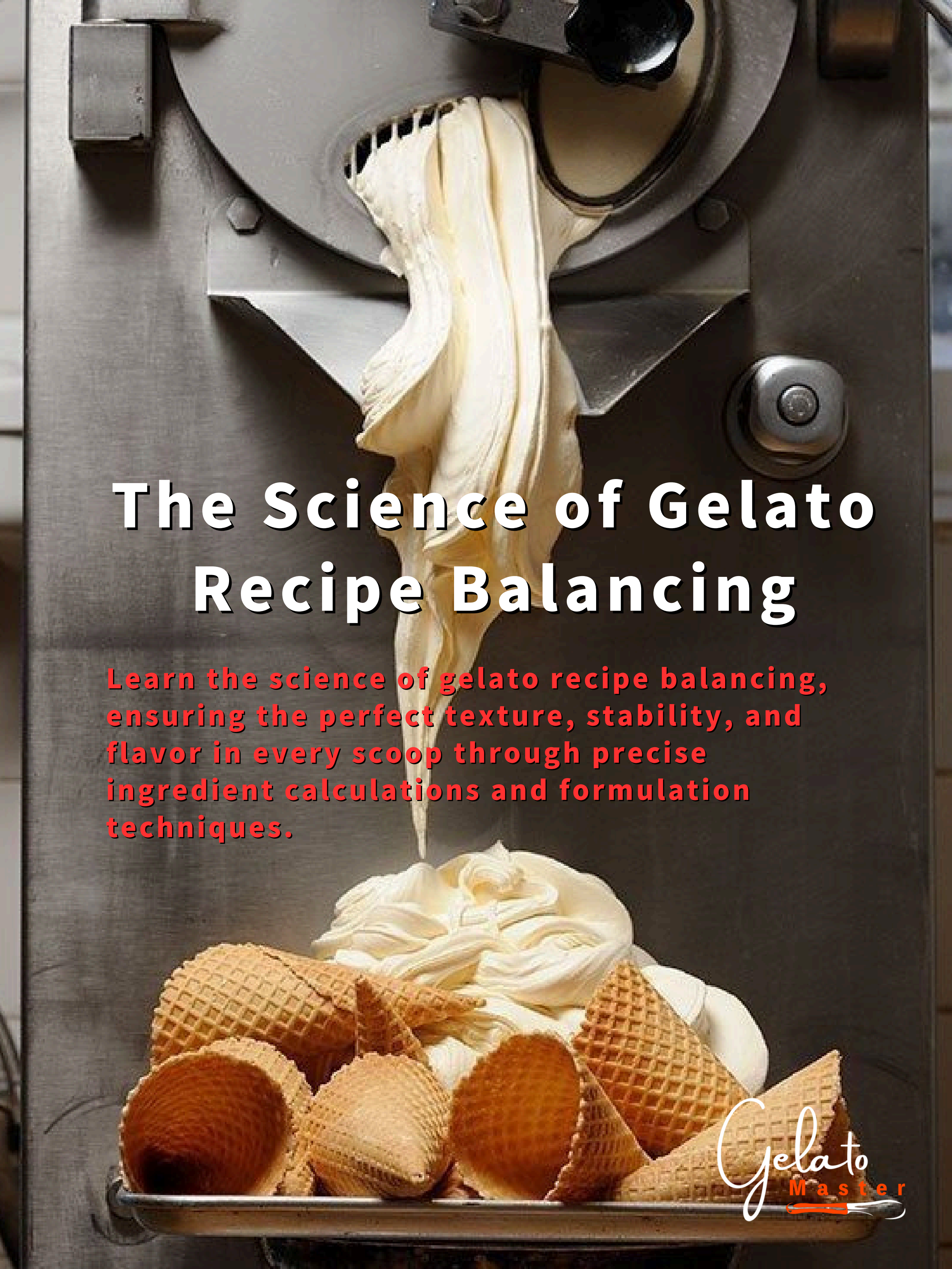
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@gelatomastersg     小红书

Perfecting Sorbet Recipe Balancing

Learn the science behind sorbet making, from ingredient selection to precise balancing techniques, ensuring smooth texture, vibrant flavor, and perfect consistency every time.

A close-up photograph of a gelato machine. A thick, pale yellow gelato is being extruded from a metal nozzle, falling onto a metal tray. The tray is filled with several golden-brown waffle cones. The background is the dark, metallic surface of the machine.

The Science of Gelato Recipe Balancing

Learn the science of gelato recipe balancing, ensuring the perfect texture, stability, and flavor in every scoop through precise ingredient calculations and formulation techniques.

Retail Success & Brand Power

Learn expert tips on gelato retail operations, branding, and positioning to stand out in a competitive market



Gelato
Master

PROFESSIONAL GELATO MASTER CLASS

2 days course details

DAY 1

- Introduction to the history of Gelato
- Overview of basic Gelato equipment
- Functions and selection of primary raw materials
- Differences between Gelato, Sorbet, and Sherbet
- Retail operation and brand positioning
- Basic ingredients and their functions in Sorbet
- How to balance Sorbet recipes
- How to calculate the sweetness and anti freezing power of Sorbet
- Create your own Sorbet
- Taste your Sorbet and improve the recipe

DAY 2

- Basic ingredients and their functions in Gelato
- Basic ingredients and their functions in Sherbet
- Functions of emulsifiers and stabilizers in Gelato
- How to balance Gelato recipes
- How to balance Sherbet recipes
- How to calculate the sweetness and anti freezing power of Gelato and Sherbet
- Create your own Gelato and Sherbet
- Taste your Gelato and improve the recipe
- Analysis of common Gelato issues
- Q&A session
- Certificate presentation ceremony

PROFESSIONAL GELATO MASTER CLASS

2 days course details

Suitable for	A beginner eager to explore the in-depth details of gelato and sorbet
Course Highlights	- Comprehensive guidance on Gelato making skills. - Includes theory and recipes balancing with the essential skills to create your own gelato and sorbet from scratch. - Master-level techniques, with practical, hands-on instruction throughout the entire process. - Tips of gelato retail operation and brand positioning.
Course Advantages	- Comprehensive Recipe Calculations - Offer a detailed and comprehensive recipe calculator - Advanced Theoretical Knowledge - Crafting unique local flavors using authentic Italian gelato recipes
Post-Course Services	6 months Telegram group inquiry and answer service