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## Top Tip

Infuse the soft serve with flavours such as chocolate, coffee, dulce de leche, mango or passion fruit for a seasonal or themed twist or add some fresh seasonal fruits as a topping to the Comelle Soft Serve!

Serves 1

# Soft Serve Millefeuille

An innovative twist on classic patisserie, Millefeuille with soft serve is quickly becoming an exciting and Instagram-worthy dessert trend. This indulgent fusion combines light, flaky layers of classic puff pastry with the smooth, creamy texture of soft serve ice cream, creating a dessert that is both visually striking and delicious.

## Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 2 Puff pastry sheets
- ▶ Hazelnuts pieces
- ▶ Chocolate sauce
- ▶ Chocolate décor



## Method

- 1 Place a sheet of puff pastry on a plate, place three swirls of Comelle Soft Serve in a line
- 2 Place the second puff pastry sheet on top of the Comelle Soft Serve and add three more swirls of Comelle Soft Serve
- 3 Finish the dish by adding chocolate sauce and halved hazelnuts



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## Top Tip

Deliver on the trend for customisation by swapping pistachio nuts and paste for chocolate – milk or white, both offer added indulgence.

Serves 1

# Soft Serve Ice Cream Croissant



Consumers are increasingly drawn to hybrid or "mash-up" desserts that combine two classic foods into something entirely new and exciting. The croissant and soft serve fusion taps into this trend by merging the comfort of a well-loved pastry with the indulgence of soft serve ice cream. This hybrid dessert also taps into the trend for convenient and handheld on-the-go dessert options.

## Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 1 Croissant
- ▶ 100g Roasted pistachio
- ▶ 70g Pistachio paste



## Method

- 1 Slice an all-butter croissant about two-thirds of the way down to create a cone shape. Fill the interior with pistachio paste, then sprinkle in some crushed roasted pistachios for added texture
- 2 Next, cover the edge of your croissant cone with additional pistachio paste and roll it in crushed pistachios
- 3 Finally, add the Comelle Soft Serve as you would with a traditional cone, and finish by topping with more crushed roasted pistachios





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Add food colouring to create a more vibrant colour for an even more Instagrammable ice cream!

## Top Tips

Consider offering a different flavour daily to keep menus exciting. Mango essence can easily be swapped for matcha, coffee or passion fruit to provide consumers with a fun range of alternatives.

**Serves 1**

# Tangy Mango Cone

With consumers increasingly craving bold, exotic flavours, mango offers a sweet yet tangy flavour profile that aligns perfectly with the growing demand for fruit-forward desserts that feel fresh and natural. This dessert will also appeal to consumers looking for lighter indulgences without compromising on taste.

## Ingredients

- ▶ 1L of Comelle Ice Cream Mix
- ▶ 10 Drops of mango oil essence
- ▶ 1 Waffle cone to serve

## Method

- 1 Pour 1L of Comelle Soft Serve into the soft serve machine
- 2 Add the mango essence
- 3 Serve in a waffle cone





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## Top Tip

Swap the caramel sauce for salted caramel to hit the consumer demand for balanced sweet and salty desserts.

**Serves 1**

# Chilly Caramel Cookie Jar

Combining the rich, indulgent flavours of caramel, cookies, and smooth soft serve ice cream, this dessert plays on the growing consumer demand for luxurious, indulgent, Instagrammable treats that can also be eaten on the go.

## Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 50g of Caramel sauce
- ▶ 100g Chocolate chip cookies (crumbled)
- ▶ 20g Pecan nuts



## Method

- 1 Add a layer of pecans and cookie crumble to the bottom of the jar
- 2 Add a generous layer of caramel sauce over the crumble
- 3 Next add a layer of Comelle Soft Serve
- 4 Repeat the process, alternating layers of pecans, crumble, caramel, and Comelle Soft Serve, until you reach the top of the jar
- 5 Finish by drizzling more caramel on top and garnish with additional cookie crumble and a handful of pecans





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## Top Tip

Incorporating seasonal fruits into the Soft Serve Eton Mess not only enhances the flavour but also adds variety throughout the year.

Whether it's raspberries in the spring, blackcurrants in the summer, or plums and pears in autumn, the combination can be easily adapted to offer a seasonal twist.

Serves 1

# Soft Serve Eton Mess

This Soft Serve Eton Mess reinvents a traditional British favourite with a refreshing and playful twist. Combining the airy texture of soft serve with fresh berries and crunchy meringue, this dessert offers the perfect balance of flavour and textures.

## Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 1 Meringue Nest
- ▶ 8 Strawberries (fresh)
- ▶ 60g Poached rhubarb
- ▶ 40ml of Rhubarb syrup



## Method

- 1 Create a nest of Comelle Soft Serve on a plate
- 2 Add a generous portion of the poached rhubarb and fresh cut strawberries on top
- 3 Pour strawberry sauce and pipe between the fruit
- 4 Top with soft crumbled meringue pieces





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## Top Tip

Swap crumble for nuts or add fresh berries for an alternative sensory experience.

**Serves 1**

# Frosty French Toast (Pain Perdu)

This dessert combines comfort and indulgence.

The addition of Comelle Soft Serve creates a new sensory experience by combining warm, sweet French toast with the perfectly balanced flavour of cold Comelle Ice Cream Mix.

## Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 1 Slice of caramelised French toast
- ▶ Caramel sauce to drizzle
- ▶ Crumble for décor



## Method

- 1 Place a slice of caramelised French toast on a plate
- 2 Top with a generous serving of Comelle Soft Serve on top
- 3 Drizzle caramel sauce over the ice cream, allowing it to fall down the sides
- 4 Finish by sprinkling some crumble on top for added texture and crunch





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## Top Tip

For added theatre pour the coffee mix over the Comelle Soft Serve in front of the diner and garnish with coffee beans.

**Serves 1**

# Soft Serve Affogato



This easy-to-execute Affogato with soft serve is the perfect way to reinvent a classic Italian dessert. Appealing to a wider audience with its lighter texture, customisable flavours, and Instagrammable visual appeal, it offers a modern twist on the traditional affogato. It's the perfect addition to a menu as it is easy to prepare and quick to serve, and it is a good way to encourage incremental sales when diners might be struggling to choose between coffee and dessert.

## Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 1 shot of espresso
- ▶ Optional: Cacao powder to sprinkle



## Method

- 1 Place a serving of Comelle Soft Serve in a short glass
- 2 Prepare the espresso
- 3 Slowly pour the espresso over the Comelle Soft Serve



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Serves 1

## Ice Cream Taco

Tapping into the consumer demand for handheld, Instagram-worthy desserts with a twist, the ice cream taco is fast becoming a menu must-have. By combining a sweet crunchy taco with a velvety smooth soft serve this dessert offers a playful fusion of textures. It is also ripe for customisation allowing consumers to add fruit or confectionary-based toppings and sauces as desired.

### Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 1 Sweet waffle taco shell
- ▶ 1 Peach (cut into 8ths)

### Method

- 1 Add some fresh cut peaches to the base of the taco shell
- 2 Fill the taco with Comelle Soft Serve, creating a wave pattern as you go
- 3 To finish, decorate the top with the remaining peach pieces







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## Top Tip

For an on-the-go option add an extra drizzle of chocolate sauce on top of the closed bun for a sweet finish.

**Serves 1**

# Ice Cream Brioche Burger



On trend due to the growing popularity of playful, hybrid food concepts that combine indulgent comfort food with unexpected twists, this soft serve burger will be a popular addition to any menu.

## Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 1 Brioche bun
- ▶ Dark chocolate sauce to drizzle
- ▶ 25g Caramelised peanuts



## Method

- 1 Slice the brioche bun in half and lightly toast them (for extra texture, spread a little butter on the cut sides and sprinkle with sugar before toasting to create a crunchy caramelised layer)
- 2 Fill the inside of the cooled toasted brioche with Comelle Soft Serve
- 3 Drizzle chocolate sauce over the ice cream, then sprinkle with crunchy peanuts
- 4 Serve the burger garnished with additional chocolate sauce and crushed peanuts



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**Top Tip**  
Upsell the dish by offering elevated flavour with mango-infused Comelle Soft Serve.

Serves 1

## Frozen Fruit Jar

Boasting exotic flavours, easily customisable, and visually appealing, this dessert can be made as a shareable or individual menu option. The combination of passion fruit and mango offers a tangy and refreshing flavour profile that resonates with consumers seeking exotic and fruity options. Serving it in a jar adds an element of novelty, making it portable and Instagram-worthy due to its layered presentation.

### Ingredients

- ▶ Comelle Ice Cream Mix
- ▶ 60g Passion fruit sauce
- ▶ 100g Fresh mango
- ▶ ½ Fresh lime zested
- ▶ 30g Meringue pieces



### Method

- 1 Peel the mango and cut it into 2cm x 2cm cubes
- 2 In a bowl, toss the mango cubes with lime zest and a spoonful of passion fruit sauce
- 3 Begin the jar assembly by adding a layer of mango cubes, followed by some of the meringue pieces
- 4 Add a layer of passion fruit sauce
- 5 Next, cover with a layer of Comelle Soft Serve
- 6 Continue layering the mango, meringue, passion fruit sauce, and Comelle Soft Serve until the jar is full
- 7 Finish by drizzling more passion fruit sauce on top and garnish with additional meringue pieces

