

Where Passion



Meets Flavor!™

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BELLAGIO[®] EPICUREAN

GOURMET  CULINARY



FOR THE CREATIVE KITCHEN



THE ULTIMATE TASTE INDULGENCE

Culinary goodness at its best.

Caffe D'Amore's luxurious Bellagio® brand expands its decadent reach into your kitchen with the new Bellagio® Epicurean line. This all-natural line of kitchen favorites includes an Unsweetened Baking Cocoa, Sweet Ground Chocolate, Freeze Dried Espresso, and a Vanilla and Chocolate Gelato Starter. Chefs, foodies and domestic goddesses alike will now be able to create gourmet desserts and beverages made with the finest ingredients, right at home.

From Sweet Ground Cocos to Vanilla Bean Gelato Starters, Bellagio's® Epicurean line exudes the sophistication and convenience that any modern day chef requires. As a result of more people opting to stay home, the increase in demand for specialty retail food products has made our Epicurean line the perfect addition to any kitchen.

The Epicurean line features top notch ingredients that any chef would love to get their hands on, not to mention the many recipes included. Bellagio® All Natural Unsweetened Cocoa is fashioned from only the finest hand selected cacao beans. The intense and rich chocolate flavor will transform any dessert or beverage into a luxuriously decadent taste experience. Bellagio® All Natural Sweet Ground Chocolate is made from hand selected premium cacao beans and blended with pure cane sugar to produce a smooth, rich, and flavorful chocolate allowing every cocoa lover to enjoy "The Ultimate Chocolate" indulgence.

For the baker looking to add a rich espresso flavor to desserts and beverages, our Freeze Dried Gourmet Espresso is the answer. Made from 100% Arabica coffee beans, our Freeze Dried Gourmet Espresso is roasted and brewed to perfection for an authentic European taste minus the hassle.

Ice Cream aficionados near and far will swoon over the Italian Gelato Starters. Our Vanilla Bean Gelato Starter is an all-natural mix made with Madagascar Vanilla Beans perfect for creating a decadent Italian Gelato right at home. For the chocolate lover we've created an all-natural Decadent Chocolate Italian Gelato Starter made with premium Bellagio® Chocolate. This is a perfect item for anyone looking to put a smile on someone's face.

From the creative kitchen diva to the "not so easy" in the kitchen, Bellagio's® Epicurean products are sure to evoke a certain nostalgia making each item a must have.



UNSWEETENED COCOA POWDER

Steeped in tradition with roots that stretch deep into Bellagio Italy's respected history, Bellagio® All Natural Unsweetened Cocoa is fashioned from only the finest hand selected cacao beans. The intense and rich chocolate flavor of Bellagio® All Natural Unsweetened Cocoa will transform any dessert or beverage into a luxuriously decadent taste experience.

Item # 610

6oz (170g) canister | 6 units/cs | UPC: 027825 761008



SWEET GROUND CHOCOLATE POWDER

The Chocolatiers of Bellagio® pride themselves in crafting exceptional cocoa and chocolates in the venerated Italian style. Bellagio® All Natural Sweet Ground Chocolate is made from hand selected premium cacao beans and blended with pure cane sugar to produce a smooth, rich, and flavorful chocolate allowing every cocoa lover to enjoy "The Ultimate Chocolate" indulgence. Prepare extraordinary hot cocoa by simply adding milk, or use as the perfect complement with espresso for a decadent mocha.

Item # 614

9oz (255g) canister | 6 units/cs | UPC: 027825 761404



FREEZE DRIED GOURMET ESPRESSO

100 % Arabica coffee beans roasted and brewed to perfection for authentic European taste and freeze dried for your convenience! The ultimate way to add rich espresso flavor to desserts and beverages.

-Store in a dry moisture-free area-

Item # 613

4.25oz (120g) canister | 6 units/cs | UPC: 027825 761305



VANILLA BEAN ITALIAN GELATO STARTER

Create a lush Italian gelato with Bellagio® All Natural Gelato Starter. This decadent Vanilla Bean starter is perfect for any occasion - from birthday parties, holidays to hospitality.

Item # 611

2 x 6oz (340g) canister | 6 units/cs | UPC: 027825 761107



DECADENT CHOCOLATE ITALIAN GELATO STARTER

Create a lush Italian gelato at home with Bellagio® All Natural Gelato Starter. This rich dark chocolate starter is perfect for any occasion - from birthday parties, holidays to hospitality.

Item # 612

2 x 8oz (454g) canister | 6 units/cs | UPC: 027825 761206

UNSWEETENED COCOA POWDER

ALL NATURAL COCOA POWDER
FOR BAKING AND BEVERAGES



INGREDIENTS

8 Tbsp. unsalted butter, cut into
4 pieces

2 oz bittersweet chocolate, chopped

½ cup Bellagio® Unsweetened Cocoa

¾ cup unbleached all-purpose
flour, sifted

½ tsp. baking soda

½ tsp. baking powder

2 large eggs

¾ cup sugar

1 tsp. vanilla extract

½ tsp. table salt

½ cup sour cream

DARK CHOCOLATE CUPCAKES

Preheat oven to 350 degrees. Line standard-sized muffin pan with cupcake liners. Combine butter, chocolate and Bellagio® Unsweetened Cocoa in heatproof bowl. Set bowl over simmering water until completely melted, then whisk until smooth. Set aside to cool.

Whisk flour, baking soda and baking powder in small bowl to combine. Whisk in eggs, then add sugar, vanilla and salt until incorporated. Whisk in 1/3 flour mixture over cooled chocolate mixture until combined. Add sour cream, and remaining flour mixture until fully incorporated.

Divide batter evenly among muffin pan cups. Bake 18 - 20 minutes. Set muffin pan on wire rack to cool, about 15 minutes. Once completely cooled, carefully lift each cupcake from the muffin pan and frost with icing.

UNSWEETENED COCOA POWDER

ALL NATURAL COCOA POWDER
FOR BAKING AND BEVERAGES



INGREDIENTS

2 $\frac{3}{4}$ cups confectioners' sugar
6 Tbsp. Bellagio® Unsweetened Cocoa
6 Tbsp. butter
5 Tbsp. evaporated milk
1 tsp. vanilla extract

CHOCOLATE FROSTING

In a medium bowl, sift together the confectioners' sugar and Bellagio® Unsweetened Cocoa, and set aside. In a large bowl, cream butter until smooth, then slowly beat in sugar and cocoa mixture alternately with evaporated milk. Blend in vanilla. Beat until light and fluffy.

HOT CHOCOLATE

1 $\frac{1}{2}$ Tbsp. Bellagio® Unsweetened Cocoa • 1 $\frac{1}{2}$ Tbsp. sugar • 1 cup hot milk
Dissolve Bellagio® Unsweetened Cocoa & sugar into 1 cup hot milk. Stir and enjoy!

SWEET GROUND CHOCOLATE POWDER

ALL NATURAL CHOCOLATE POWDER
FOR COCOA & MOCHA



INGREDIENTS

10 Tbsp. unsalted butter

1 ¼ cups sugar

¾ cup plus 2 Tbsp.

Bellagio® Sweet Ground Chocolate

¼ tsp. salt

½ tsp. pure vanilla extract

2 cold large eggs

½ cup all-purpose flour

COCOA BROWNIE

Preheat oven to 325 degrees. Line 8 x 8 inch pan with parchment paper or foil, leaving an overhang.

Combine butter, sugar, Bellagio® Sweet Ground Chocolate, and salt in a heatproof bowl. Set bowl over simmering water until completely melted. Set aside until warm, not hot. Stir in vanilla, add the eggs one at a time until combined. Stir until well blended, thick and shiny. Add flour until incorporated, and then beat vigorously for 40 strokes. Spread in lined pan. Bake for 20-25 minutes until still slightly moist.

Lift up the ends of the parchment or foil liner, and transfer the brownies to a cutting board. Cut into squares.

**SWEET GROUND
CHOCOLATE POWDER**

ALL NATURAL CHOCOLATE POWDER
FOR COCOA & MOCHA



HOT CHOCOLATE

Dissolve 3 Tbsp. Bellagio® Sweet Ground Chocolate into 1 cup hot milk.
Stir and enjoy!



CAFE MOCHA

Pour 3 Tbsp. Bellagio® Sweet Ground Chocolate into a large glass.
Add one shot espresso and stir. Add $\frac{3}{4}$ - 1 cup hot milk.
Top with whipped cream.

FREEZE DRIED GOURMET ESPRESSO

PREMIUM INSTANT ESPRESSO
MADE FROM 100% ARABICA COFFEE



INGREDIENTS

6 egg yolks
3 Tbsp. sugar
16 oz mascarpone cheese
1 ½ cups prepared
Bellagio® Espresso, cooled
2 tsp. dark rum
24 ladyfingers
½ cup Bellagio® Unsweetened Cocoa

ITALIAN TIRAMISU

In a large bowl, using an electric mixer with whisk attachment, beat egg yolks and sugar until thick and pale. Add mascarpone cheese and beat until smooth. Add 1 tablespoon of prepared Bellagio® Espresso and mix until thoroughly combined.

In a small shallow dish, add remaining prepared Bellagio® Espresso and rum. Quickly dip each ladyfinger into espresso for only 5 seconds, and arrange on the bottom of a 13 x 9 inch baking dish, breaking them in half if necessary in order to fit the bottom.

Spread evenly ½ of the mascarpone mixture over the ladyfingers. Arrange another layer of soaked ladyfingers and top with remaining mascarpone mixture.

Cover tiramisù with plastic wrap and refrigerate for at least 2 hours, up to 8 hours.

Before serving, sift Bellagio® Unsweetened Cocoa over the top.

FREEZE DRIED GOURMET ESPRESSO

PREMIUM INSTANT ESPRESSO
MADE FROM 100% ARABICA COFFEE

INGREDIENTS

1 cup heavy cream
3 ½ tsp. Bellagio® Freeze Dried Espresso
¾ cup sugar
¾ cup of Bellagio® Unsweetened Cocoa
4 Tbsp. cold butter, cubed
1/8 tsp. salt

INGREDIENTS

1 oz Vodka
1 oz coffee liqueur
2 oz prepared Bellagio® Espresso, cooled
½ tsp. Bellagio® Freeze Dried Espresso granules
Ice

MOCHA CARAMEL SAUCE

Stir together cream and espresso powder.

Cook sugar in a dry 2-quart heavy saucepan over moderately high heat, undisturbed, until it begins to melt, about 2 minutes. Brush sides down with pastry brush and water. Continue to cook, stirring occasionally with a fork, until sugar is melted into a deep golden caramel, 1 to 2 minutes.

Remove from heat and carefully pour in espresso cream (mixture will steam and bubble vigorously), then cook over low heat, stirring, until caramel is dissolved, 1 to 2 minutes. Off heat, add cocoa powder, butter and salt, stirring until sauce is smooth. Serve warm or at room temperature.

ESPRESSO MARTINI

In a martini shaker combine ingredients and shake until cold. Pour into martini glass, and enjoy!



ESPRESSO

Place one teaspoon of Bellagio® Freeze Dried Espresso into a demitasse cup and add ½ cup of boiling water. Stir and enjoy. Traditionally, Caffe Espresso is served with sugar and a twist of lemon or orange peel. For Caffe Coretto add a splash of Sambuca or cognac.

VANILLA BEAN &
DECADENT CHOCOLATE
ITALIAN GELATO STARTER

AN ALL NATURAL MIX
FOR CREATING A DECADENT
ITALIAN GELATO



INGREDIENTS
(ice cream maker method)

- 1 Packet Bellagio® Gelato Starter
 - 1 ½ cups cold Half & Half
 - 1 ½ cups cold heavy whipping cream
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INGREDIENTS
(blender/mixer method)

- 1 Packet Bellagio® Gelato Starter
- 3 cups cold heavy whipping cream

**VANILLA BEAN & DECADENT
CHOCOLATE GELATO**

In a large bowl, whisk together the Bellagio® Gelato Starter and Half & Half until the starter has dissolved. Stir in the heavy cream. Transfer the mixture into an ice cream maker and follow manufacturer's instructions.

To make 2 quarts (½ gallon) of gelato, double the recipe above.

Add your favorite mix-in to create a unique gelato of your choice. We recommend mini marshmallows, nuts, or your favorite candy, cookie or fresh fruit. Add mix-ins at the end of the freezing stage by gently folding until all ingredients are blended into gelato.

Don't have an ice cream maker? Use the blender/mixer method

Blender Method

Pour ingredients into blender and blend to a stiff peak. Transfer mixture into a container, cover and freeze until firm, at least 3 hours before serving.

Mixer Method

Pour ingredients into a large bowl. Mix on high speed to a stiff peak. Transfer gelato mixture into a container, cover and freeze until firm, at least 3 hours before serving.

ITALIAN GELATO STARTER MIX INS, ADD INS & INFUSIONS

ITALIAN GELATO STARTER MIX INS

Choose up to 3 mix ins and add at the end of freezing stage by gently folding until all ingredients are evenly mixed in.

(For blender/mixer method gently fold in at the end of blending).

- + Mini marshmallows or marshmallow fluff
- + Toasted Nuts – almonds, candied pecans, walnuts
- + Toasted coconuts or shredded coconut
- + Crystallized ginger – ½ cup or less
- + Toffee bits –
- + Mini chocolate chips
- + Chocolate covered espresso beans
- + Chopped candy bars
- + Crushed cookies
- + Chopped chocolate
- + Crushed peppermint
- + Dried fruit
- + Crumbled gingerbread, shortbread, pound cake, etc.



ITALIAN GELATO STARTER ADD INS

Choose desired ingredient(s), and add once you have completely dissolved Bellagio® Gelato starter into Half & Half and cream.

(For blender/mixer method gently fold in at the end of blending).

- + Liqueur /liquor – 3-4 Tbsp.
We recommend Irish cream liqueur, amaretto, cognac, whiskey, rum, Campari and hazelnut liqueur
- + Flavored syrups – 2 oz
- + Marmalades or jams
- + Fresh fruit
- + Fresh berries



ITALIAN GELATO STARTER INFUSIONS

Choose up to 2 ingredients, and infuse once you have completely dissolved Bellagio Gelato starter into Half & Half and cream.

(For blender/mixer method gently fold in at the end of blending).

- + Lemon zest – zest of 4 lemons
- + Orange zest – zest of 4 medium oranges
- + Lavender – 2 Tbsp. dried
- + Coffee – 1 cup coarsely chopped fresh espresso beans
- + Fresh herbs – 1 cup coarsely chopped leaves
- + Cinnamon – 2 Tbsp. cinnamon powder
- + Fresh ginger – ½ cup peeled and thinly sliced
- + Toasted nuts – 1 ½ cups coarsely chopped
- + Chili Powder – 2 tsp.



FLAVOR COMBINATIONS

Recommended with Bellagio® Vanilla Bean Gelato Starter



Nutty Chocolate Chunk

Infuse: Toasted nuts

Mix in: Mini chocolate chips

Strawberry Basil

Infuse: Basil

Mix in: Strawberry

Lemon Tarragon

Infuse: Lemon zest

Mix in: Finely chopped tarragon leaves

Lavender Earl Grey Vanilla

Infuse: Lavender and Earl Grey tea

Mango and Thai Basil

Infuse: Thai basil

Mix in: Cubed mango

Cinnamon Pecan

Infuse: Cinnamon

Mix in: Candied pecans

FLAVOR COMBINATIONS

Recommended with Bellagio® Chocolate Gelato Starter



Chocolate Peanut Butter Cup

Mix in: Chopped peanut butter candy

Chocolate Ginger

Infuse: Fresh ginger

Mix in: Crystallized ginger bits

Chocolate Peppermint Stick

Mix in: Crushed peppermint candy

Rocky Road

Mix in: Mini marshmallow, toasted almonds and mini chocolate chips

Chocolate and Bitter Orange

Infuse: Orange zest

Add in: Seville orange marmalade

Chocolate Toffee Crunch

Mix in: Toffee bits

Chocolate Almond Delight

Mix in: Toasted almonds and coconut flakes

VANILLA BEAN &
DECADENT CHOCOLATE
ITALIAN MOUSSE RECIPES

USING BELLAGIO® ALL NATURAL
GELATO STARTER

INGREDIENTS

- 1 Packet Bellagio® Gelato Starter
- 3 cups cold heavy whipping cream

VANILLA BEAN & DECADENT CHOCOLATE MOUSSE

Great as a filling for layer cakes, profiteroles, puff pastries, éclairs and shot glass desserts.

Blender Method

Pour ingredients into blender and blend to a stiff peak. Transfer mixture into a container, cover and refrigerate 20 minutes.

Mixer Method

Pour ingredients into a large bowl. Mix on high speed to a stiff peak. Transfer mixture into a container, cover and refrigerate 20 minutes.

SHOT GLASS DESSERTS

Create shot glass desserts with your mousse. Add mixture into a pastry bag for piping, and you are ready to layer your shot glasses.



BANANA SPLIT

- Layer 1 ½ ounce Bellagio® Mousse
(can be used with both Decadent Chocolate or Vanilla Bean Mousse)
- Layer 2 1 tsp. fresh strawberry, diced
- Layer 3 ½ ounce caramel sauce
- Layer 4 1 slice banana
- Layer 5 ½ ounce Bellagio® Mousse
- Topping whipped cream, nuts and maraschino cherry

S'MORE

- Layer 1 1 tsp. graham cracker crumbs
- Layer 2 ½ ounce Bellagio® Mousse
(use Decadent Chocolate Mousse)
- Layer 3 ½ ounce caramel sauce
- Layer 4 ½ large marshmallow
- Topping torch marshmallows with crème brûlée torch