



**ROWZER**

CREATIVE  TEXTURES



## Our Chef...

# Ricard Martínez

Taurus Professional has chosen to collaborate with the talent of Ricard Martínez and the quality and design of Pordamsa tableware to create this Rowzer recipe book. The chef's objective has been to convey a new way of exploring the possibilities of Rowzer, one much closer to the world of artisan ice cream, resulting in a more stable product, prioritizing flavor, and with a longer shelf life on the plate.

Ricard, born in Barcelona, trained alongside renowned national and international chefs such as Santi Santamaría, Ramón Freixa, Dani García, Mauro Uliassi, among others. Later, he decided to further his learning and explore the world of pastry at Espaisucre (Barcelona), where he developed his career for 15 years.

During this time, he held various positions, including head chef of the restaurant, school coordinator, chef manager of R&D, and collaborated in gastronomic congresses, specialized publications in the industry, food industry projects with Angelo Corvitto, and television programs like Master Chef, among others. Ricard is also a member of the 21Brix Collective, a group of top pastry chefs who share innovations and research new pastry techniques.

Currently, Ricard is embarking on a new solo journey, bringing all his experience to the sector through various innovative and creative projects.

**ROWZER PROJECT**  
**BY**  
**RICARD MARTÍNEZ**

Why not approach Rowzer with a perspective closely aligned with ice cream and its formulation? Can we work on recipes as if they were ice creams?

Visualizing the recipe book by working with stabilizers in a manner akin to the ice cream world offers numerous advantages in the gastronomic realm. It yields textures reminiscent of artisanal ice cream with extended freezer shelf life, all while preserving the flavor to the fullest and achieving superior results in plating.

The key points for optimal results are as follows:

**Mix preparation:** It is crucial to respect the temperatures and recipe process to ensure the perfect hydration of the stabilizers. Additionally, allow for a maturation period before freezing the product in containers (minimum 3 hours).

**Processing with Rowzer:** It's essential to ensure that the mix is between  $-20$  and  $-22$  °C to obtain a resulting mixture between  $-8$  and  $-10$  °C.

**Subsequent resting:** Allow for stabilization in the freezer after processing with Rowzer (approximately 1 hour) to achieve the ideal texture.



# The process



- 1.** Place the recipe inside the Rowzer metal container (either crushed or in pieces) and fill the container evenly up to the maximum level.
- 2.** Freeze at a temperature between  $-20^{\circ}$  to  $-22^{\circ}\text{C}$ .
- 3.** Attach the blade to the black cup lid and secure the assembly to your Rowzer.
- 4.** Once the mixture is frozen, insert the metal container into the cup holder and place it on the Rowzer, turning it until it is securely fastened.
- 5.** Select the desired portions with single or double processing.
- 6.** Rowzer will process the recipe to the selected level, obtaining just the right portions needed to serve, and any leftover can be refrozen.
- 7.** The ice cream is ready! Remove the container from the cup holder and serve the ice cream.



## MUSHROOM CONCENTRATE



video recipe



400 g MUSHROOMS  
25 g ROASTED GARLIC  
80 g ROASTED TOMATO  
40 g OLIVE OIL  
40 g BUTTER  
60 g SOY SAUCE  
0,4 g XANTHAN GUM

Approx. Cost per  
Serving: **0.35€**

Sauté the mushrooms in olive oil and butter, then add the roasted vegetables, soy sauce, and xanthan gum.

Transfer to a Rowzer container and freeze.

Process with Rowzer using DOUBLE PROCESSING - 2 times.

Use as needed.

**Possible uses:** Flavor enhancer, concentrated mushroom base for rice dishes, creams, soups, etc.

## CURRY PASTE



- 50 g BUTTER
- 90 g CHOPPED GINGER
- 250 g CHOPPED ONION
- 120 g CHOPPED CARROT
- 30 g GARLIC
- 20 g LEMONGRASS
- 2 g STAR ANISE
- 2 g GROUND GINGER
- 0,5 g BLACK PEPPER
- 20 g BROWN SUGAR
- 5 g FRESH CILANTRO
- 12 g TURMERIC
- 0,5 g CLOVE
- 0,6 g GROUND CINNAMON
- 10 g SALT
- 400 g COCONUT MILK
- 0,4 g XANTHAN GUM

Approx. Cost per  
Serving: **0.10€**

Sauté ginger, onion, and carrot in butter until they are toasted.

Transfer to a Rowzer container and add the remaining ingredients from the recipe. Freeze.

Process with Rowzer using SINGLE PROCESSING.

Use as needed.

**Possible uses:** Flavor enhancer, concentrated curry base for stews, rice dishes, creams, soups, etc.

## COMPOUND BUTTERS





## LEMON AND CAPER

500 g SOFTENED BUTTER  
80 g CANNED CAPERS  
50 g FINE LEMON ZEST

video recipe



Approx. Cost per  
Serving: **0.10€**

Dry the capers thoroughly from the preservation liquid.

Mix all the ingredients in a Rowzer container.

Freeze.

Process with Rowzer using DOUBLE PROCESSING - 3 times.

Allow to thaw in the refrigerator and use as needed.

## CORIANDER AND JALAPEÑO

500 g SOFTENED BUTTER  
12 g PICKLED JALAPEÑO (DRAINED)  
100 g BLANCHED AND DRIED CORIANDER

Approx. Cost per  
Serving: **0.09€**

Dry the jalapeños thoroughly from the preservation liquid.

Mix all the ingredients in a Rowzer container.

Freeze.

Process with Rowzer using DOUBLE PROCESSING - 3 times.

Allow to thaw in the refrigerator and use as needed.

## SUN-DRIED TOMATO AND OREGANO

500 g SOFTENED BUTTER  
210 g SUN-DRIED TOMATOES IN OIL (DRAINED)  
2 g DRIED OREGANO

video recipe



Approx. Cost per  
Serving: **0.10€**

Dry the tomatoes thoroughly from the preservation liquid.

Mix all the ingredients in a Rowzer container.

Freeze.

Process with Rowzer using DOUBLE PROCESSING - 3 times.

Allow to thaw in the refrigerator and use as needed.

## ROASTED TOMATO SOUP



600 g ROASTED TOMATOES  
55 g ROASTED ONION  
5 g ROASTED GARLIC  
35 g MILD EXTRA VIRGIN OLIVE OIL  
2,2 g SALT  
0,3 g XANTHAN GUM

Approx. Cost per  
Serving: **0.30€**

Blend all the ingredients in a Rowzer container.

Freeze.

Process with Rowzer using DOUBLE PROCESSING - 3 times.

Strain once thawed.

Use as needed once thawed.

## ROASTED CHICKEN MOUSSE



video recipe



400 g ROASTED CHICKEN  
60 g BREAD LOAF  
150 g MILK  
250 g 35% FAT CREAM  
40 g ROASTED ONION  
20 g ROASTED GARLIC  
24 g EXTRA VIRGIN OLIVE OIL  
6 g SALT  
12 g FRESH PARSLEY  
15 g STRAINED LEMON JUICE  
0,3 g XANTHAN GUM

Approx. Cost per  
Serving: **0.35€**

Mix all the ingredients in a Rowzer container.

Freeze.

Process with Rowzer using DOUBLE PROCESSING - 2 times.

Thaw in the refrigerator for a few hours before consuming.

## FROZEN GOAT CHEESE POWDER



video recipe



550 g GOAT CHEESE  
240 g MILK  
95 g LIQUID GLUCOSE (38%)  
c/s. SALT

Approx. Cost per  
Serving: **0.41€**

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Boil the milk and blanch the cheese.

Blend using Taurus Mycook Pro with the following settings: 7 minutes - 70°C temperature - speed 3

Strain and transfer to the Rowzer container. Freeze at -20°C.

Process a minimum of 3 servings with Rowzer using SINGLE PROCESSING.



## PISTACHIO ICE CREAM

video recipe



510 g MINERAL WATER  
65 g SKIMMED MILK POWDER (SMP)  
45 g DEXTROSE  
5 g NEUTRAL ICE CREAM STABILIZER  
85 g SUCROSE (SUGAR)  
135 g 100% PISTACHIO PASTE  
2 g SALT

Approx. Cost per  
Serving: **0.44€**

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Mix sucrose with the neutral stabilizer and set aside.

In a separate container, combine mineral water, dextrose, salt, and skimmed milk powder (SMP). Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk.

Raise the mixture's temperature to 80°C (176°F). Emulsify it with the pistachio paste using an electric hand mixer.

Allow the mixture to cool and mature for a few hours.

Transfer the mixture to the Rowzer container and freeze at -20°C (-4°F).

Process with the Rowzer using DOUBLE PROCESSING.

Let it stabilize in the freezer for approximately 1 hour before serving.



**SALTED CARAMEL AND CREAM DUO ICE CREAM**



## SALTED CARAMEL ICE CREAM

### FOR THE TOFFEE

500 g SUCROSE  
12 g 35% FAT CREAM  
100 g BUTTER, DICED

Approx. Cost per  
Serving: **0.07€**

Make a dry caramel with the sucrose.

Heat the cream and pour it over the hot caramel, stirring until the caramel is fully dissolved.

Let the mixture cool down a bit, then incorporate the diced butter and emulsify with a hand mixer. Set this toffee mixture aside.

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Mix the sucrose with the neutral stabilizer and set it aside.

In a separate container, combine the milk, LPD, egg yolks, salt, and powdered glucose. Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk.

Raise the mixture's temperature to 80°C (176°F), then remove it from heat.

Add the toffee mixture, along with the diced butter (butter 2), and emulsify using a hand mixer.

Allow the mixture to cool down and mature for a few hours.

Transfer the mixture to the Rowzer container and freeze it at -20°C (-4°F).

Process with the Rowzer using the Normal processing mode.

Let the ice cream stabilize in the freezer for approximately 1 hour before serving.

video recipe



### FOR THE ICE CREAM

480 g MILK  
20 g SKIMMED MILK POWDER (LPD)  
20 g SUCROSE  
5 g NEUTRAL ICE CREAM STABILIZER  
20 g EGG YOLKS  
14 g POWDERED GLUCOSE (38DE)  
40 g DICED BUTTER  
200 g TOFFEE (FROM THE PREVIOUS RECIPE)  
3 g SALT

## CREAM ICE CREAM

435 g MINERAL WATER  
260 g HEAVY CREAM (35% FAT)  
90 g SUCROSE (SUGAR)  
5 g NEUTRAL ICE CREAM STABILIZER  
75 g POWDERED GLUCOSE (38DE)  
70 g SKIMMED MILK POWDER (LPD)  
25 g MALTODEXTRIN

Approx. Cost per  
Serving: **0.09€**

Mix the sucrose with the neutral stabilizer and set it aside.

In a separate container, combine mineral water, heavy cream, powdered glucose, maltodextrin, and skimmed milk powder (LPD). Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk.

Raise the mixture's temperature to 80°C (176°F), then remove it from heat.

Allow the mixture to cool down and mature for a few hours.

Transfer the mixture to the Rowzer container and freeze it at -20°C (-4°F). Process with the Rowzer using the Normal processing mode.

Let the ice cream stabilize in the freezer for approximately 1 hour before serving.

video recipe



**WHITE CHOCOLATE  
AND GINGER ICE CREAM**



video recipe



550 g MINERAL WATER  
10 g HEAVY CREAM (35% FAT)  
50 g SKIMMED MILK POWDER (LPD)  
5 g NEUTRAL ICE CREAM STABILIZER  
30 g SUCROSE (SUGAR)  
45 g DEXTROSE  
30 g LIQUIFIED GINGER  
28 g COCOA BUTTER  
165 g WHITE CHOCOLATE  
2 g SALT  
3,5 g GROUND GINGER

Approx. Cost per  
Serving: 0.16€

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Mix the sucrose with the neutral stabilizer and set it aside.

In a separate container, combine mineral water, heavy cream, dextrose, salt, ground ginger, and skimmed milk powder (LPD). Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk. Bring the mixture to 80°C (176°F).

Emulsify the mixture with white chocolate and cocoa butter using an electric hand mixer. Finish by emulsifying the liquified ginger. Let the mixture cool down.

Allow the mixture to cool and mature for a few hours.

Transfer the mixture to the Rowzer container and freeze it at -20°C (-4°F).

Process with the Rowzer using SINGLE PROCESSING.

Let the ice cream stabilize in the freezer for approximately 1 hour before serving.

**VEGAN SPICED  
PUMPKIN ICE CREAM**





Approx. Cost per  
Serving: **0.06€**

**FOR THE SPICE MIX**

6 g CINNAMON POWDER  
1,5 g GROUND NUTMEG  
1,5 g GROUND GINGER  
0,6 g GROUND BLACK PEPPER  
1,5 g GROUND CLOVES

**FOR THE ICE CREAM**

120 g MINERAL WATER  
5 g NEUTRAL ICE CREAM STABILIZER  
40 g SUCROSE (SUGAR)  
60 g DEXTROSE  
57 g POWDERED GLUCOSE (38DE)  
8 g HOT INULIN  
1,5 g SPICE MIX (FROM PREVIOUS RECIPE)  
1,5 g SALT  
500 g ROASTED PUMPKIN PUREE

Mix all the spices and set them aside for use in the ice cream.

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Mix the sucrose with the neutral stabilizer and set it aside.

In a separate container, combine mineral water, dextrose, powdered glucose, inulin, spice mix, and salt. Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk. Bring the mixture to 70°C (158°F).

Cool the mixture by adding the roasted pumpkin puree and blending it thoroughly.

Allow the mixture to mature for a few hours.

Transfer the mixture to the Rowzer container and freeze it at -20°C (-4°F).

Process with the Rowzer using SINGLE PROCESSING.

Let the ice cream stabilize in the freezer for approximately 1 hour before serving.



**70% DARK CHOCOLATE ICE CREAM**

video recipe



580 g WATER  
80 g SKIMMED MILK POWDER  
45 g DEXTROSE  
45 g SUCROSE  
5 g NEUTRAL ICE CREAM STABILIZER  
200 g 70% DARK CHOCOLATE COATING  
1,5 g SALT

Approx. Cost per  
Serving: **0.23€**

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Mix the sucrose with the neutral stabilizer and set it aside.

In a separate container, combine mineral water, dextrose, salt, and skimmed milk powder (LPD). Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk. Bring the mixture to 80°C (176°F).

Emulsify the mixture with the 70% dark chocolate using an electric hand mixer.

Allow the mixture to cool and mature for a few hours.

Transfer the mixture to the Rowzer container and freeze it at -20°C (-4°F).

Process with the Rowzer using SINGLE PROCESSING.

Let the ice cream stabilize in the freezer for approximately 1 hour before serving.

**HAZELNUT ICE CREAM**



video recipe



515 g MINERAL WATER  
70 g SKIMMED MILK POWDER (LPD)  
45 g DEXTROSE  
5 g NEUTRAL ICE CREAM STABILIZER  
200 g 50% HAZELNUT PRALINE  
2 g SALT

Approx. Cost per  
Serving: 0.12€

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Mix the dextrose with the neutral stabilizer and set it aside.

In a separate container, combine mineral water, salt, and skimmed milk powder (LPD). Heat the mixture to 40°C (104°F), and then slowly add the dextrose and neutral stabilizer mixture while stirring with a whisk. Bring the mixture to 80°C (176°F).

Emulsify the mixture with the 50% hazelnut praline using an electric hand mixer.

Allow the mixture to cool and mature for a few hours.

Transfer the mixture to the Rowzer container and freeze it at -20°C (-4°F).

Process with the Rowzer using the Normal processing mode.

Let the ice cream stabilize in the freezer for approximately 1 hour before serving.



**RED BERRY GRANITA**



video recipe



375 g RED BERRY MIX  
300 g MINERAL WATER  
60 g SUCROSE

Approx. Cost per  
Serving: **0.11€**

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Dissolve the sucrose in warm water.

Pour it into the Rowzer container and add the red berry mix.

Freeze at -20°C and process with the Rowzer using the Normal SINGLE PROCESSING mode for the desired servings.

Serve the granita directly.

**PEACH  
AND JASMINE SORBET**



video recipe



750 g PEACH PULP  
50 g SUCROSE (SUGAR)  
70 g POWDERED GLUCOSE (38DE)  
70 g DEXTROSE  
40 g MALTODEXTRIN  
5 g NEUTRAL SORBET STABILIZER  
1 gota JASMINE ESSENCE

Approx. Cost per  
Serving: **0.12€**

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Mix the sucrose with the neutral sorbet stabilizer and set it aside.

In a separate container, combine the thawed peach pulp and the rest of the ingredients except for the jasmine essence.

Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk. Bring the mixture to 70°C (158°F).

Cool the mixture and incorporate the jasmine essence.  
Transfer the mixture to the Rowzer container and freeze it at -20°C (-4°F).

Process with the Rowzer using the Normal processing mode.

Let the sorbet stabilize in the freezer for approximately 1 hour before serving.

**BEEF AND DILL SORBET**



video recipe



155 g MINERAL WATER  
60 g SUCROSE (SUGAR)  
5 g NEUTRAL SORBET STABILIZER  
6 g DEXTROSE  
40 g POWDERED GLUCOSE (38DE)  
540 g RASPBERRY PULP  
135 g BEET PULP  
3 g FRESH DILL

Approx. Cost per  
Serving: **0.23€**

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Mix the sucrose with the neutral sorbet stabilizer and set it aside.

In a separate container, combine mineral water, dextrose, and powdered glucose. Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk. Bring the mixture to 70°C (158°F).

Cool the mixture by adding the raspberry and beet pulps. Let it mature for a few hours.

Transfer the mixture to the Rowzer container, incorporate the fresh dill leaves, and freeze at -20°C (-4°F).

Process with the Rowzer using DOUBLE PROCESSING.

Let the sorbet stabilize in the freezer for approximately 1 hour before serving.





## LEMON, BASIL AND CLOVE SORBET



video recipe



370 g MINERAL WATER  
120 g DEXTROSE  
80 g SUCROSE (SUGAR)  
4 g NEUTRAL SORBET STABILIZER  
2 g LEMON ZEST  
255 g STRAINED LEMON JUICE  
20 g FRESH BASIL  
0,4 g GROUND CLOVES

Approx. Cost per  
Serving: **0.12€**

Mix the sucrose with the neutral sorbet stabilizer and set it aside.

In a separate container, combine mineral water, dextrose, and ground cloves. Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk. Bring the mixture to 70°C (158°F).

Cool the mixture with lemon juice and incorporate lemon zest. Let it mature for a few hours.

Transfer the mixture to the Rowzer container, incorporate fresh basil leaves, and freeze at -20°C (-4°F).

Process with the Rowzer using DOUBLE PROCESSING.

Let the sorbet stabilize in the freezer for approximately 1 hour before serving.



## PASSION FRUIT AND YUZU SORBET



video recipe



350 g MINERAL WATER  
300 g PASSION FRUIT PULP  
100 g YUZU PULP  
170 g SUCROSE (SUGAR)  
6 g NEUTRAL SORBET STABILIZER  
50 g POWDERED GLUCOSE (38DE)  
20 g MALTODEXTRIN

Approx. Cost per  
Serving: **0.31€**

Mix the sucrose with the neutral sorbet stabilizer and set it aside.

In a separate container, combine mineral water, glucose, and dextrose. Heat the mixture to 40°C (104°F), and then slowly add the sucrose and neutral stabilizer mixture while stirring with a whisk. Bring the mixture to 70°C (158°F).

Cool the mixture with the thawed passion fruit and yuzu pulps. Let it mature for a few hours.

Transfer the mixture to the Rowzer container and freeze it at -20°C (-4°F).

Process with the Rowzer using SINGLE PROCESSING.

Let the sorbet stabilize in the freezer for approximately 1 hour before serving.





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PROFESSIONAL

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