

PASTRY PRODUCTS MANUAL



2013

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In 2013 PreGel will be able to certify and ensure more of the gluten-free products, which can be easily recognized by the new Gluten Free logo on the label affixed to each product.

The Gluten Free (GF) logo distinguishes a product made with raw materials that our suppliers guarantee that are free of gluten and exclude cross-contamination during the manufacturing process.

At the time of printing this manual will be specified for each product if is certified Gluten-Free.

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- **DESSERT PRODUCTS** - (Famiglia 46)
(Bavaresi, Mousse, Semifreddi, Creme and Desserts)

➤ *Products for Bavarian*

CHARLOTTE NEUTRA (Cod. 66004 – Fam. 46)

Product in powder for the preparation of mousse with fruit flavors, to consume in room temperature.

PACKAGING: 4 BAGS x 1.5 Kg

DOSAGE:

Charlotte neutra	200 g
Water or milk	250 g
Heavy Cream	1 litre

PREPARATION:

1. Mix the ingredients in a planetary, making sure to use milk, water and cream well cooled.
2. Install at maximum speed until you get a creamy- mousse texture to pour into the molds. For a perfect dispersion of Charlotte Neutra in the dessert you can dissolve the powder into the milk/water then and the cream and mount to the max speed.
3. To get various flavors in the desserts add PreGel Fortefruttos Pastes or Fruit Pannacrema dosing them in the quantities indicated on the label.
4. Freeze and store at -18°C.
5. Consume the product at +4°C.

Directions for use:

For a better presentation coat the cake by using PreGel Evolution Glaze, combining the color and flavor of icing to those of the filling.

We recommend frosting the cake at a temperature of -20°C at least.

*Charlotte neutra is suggested for the preparation of fruit flavors, for cream flavors we suggest the use of **Cremapone PreGel**.*

NORDICA GEL (PreGel Textura) (Cod. 61124 – Fam. 46)

Product in powder, structuring and thickener for the preparation of Bavarian, jelly and filling.

PACKAGING: 4 BAGS x 1.5 kg

- **DOSAGE FOR BAVARIAN**

Nordica Gel –PreGel Textura	150 g
Water	200 g
Cream	1 Lt

PREPARATION:

1. Dissolve the powder in warm water.
2. Add the cream and assemble in a planetary.

- **DOSAGE FOR FILLING**

Arabeschi® alla Frutta PreGel	500g
Nordica Gel –PreGel Textura	40g
Warm water	15/20 g

PREPARATION:

1. Pour the powder in warm water, then whisk to combine l'Arabeschi®.
2. Fill the specific silicone circles as thick as 1 cm, place in the fridge to solidify for at least 3 hours.
3. Once ready the filling can be stored at -20°, well covered by a protective film and can be used as a layer in a mousse.

In case you prefer a quicker preparation you can put in the blast freezer for 15 minutes and use immediately (we recommend to not keep it for a longer time in the blast freezer because it becomes white and the structure changes).

- **DOSAGE FOR FRUIT JELLY**

Nordica Gel –PreGel Textura	90 g
Juice with sugar	300 g

PREPARATION:

1. Disperse the powder in a part of lukewarm juice, then incorporate the remainder.
2. Pour into the mold and freeze at -20°c.

PANNACOTTA / CREMANGELICA (Cod. 66204 – Fam. 46)

Product in powder for making pannacotta, puddings, and fruit jellies.

PACKAGE: 4 bags x 1.5 kg

- **DOSAGE FOR PANNACOTTA**

Cremangelica	70 g
Cream at 50°	1000 g

PREPARATION:

1. Dissolve Cremangelica in the warm heavy cream.
2. Pour into aluminum molds.
3. Let it cool.

- **DOSAGE FOR LIQUID DESSERT**

Cremangelica	200 g
Milk 30-40°	1000 g
Ovissimo PreGel	650 g
Unsweetened Whipping cream	1100 g

PREPARATION:

1. Mix Cremangelica with warm milk.
2. Add Ovissimo e let it cool.
3. Add the unsweetened Whipping cream.

You can add aroma to Cremangelica neutra by adding **Pannacrema** PreGel.

- **DOSAGE FOR FRUIT JELLIES (same for all types of fruit)**

Fruit pulp	335 g
Sugar	100 g (70 g if the pulp is sugared)
Pannacotta/Cremangelica®	40 g

PREPARATION:

1. Heat about 1/3 of the pulp and dissolve Pannacotta Cremangelica mixed with sugar.
2. Combine the rest of the pulp and pour into molds.
3. Freeze at -20°C.

SOFFIOPAN® NEUTRO (Cod. 65704 – Fam. 46)

Product in powder for preparing desserts with Bavarian type structure, to be consumed at a positive temperature.

PACKAGING: 4 BAGS x 1.5 kg

DOSAGE:

Soffiopan® Neutro	150 g
Water	200 g
Cream	750 g

PREPARATION:

1. Mix the ingredients in a planetary, making sure to use water and cream well cooled.
2. Whip until it reaches the desired consistency.
3. Freeze and store at -18° C. Consume the product at +4° C.

To obtain different flavors desserts add **Paste Classiche** o **Pannacrema** PreGel in the dosages recommended.

We have also a version of this product called SOFFIOPAN® YOGURT (Cod. 65804), for which you can use the same preparation method.

Directions for use:

To get a more airy structure, use the following recipe:

<i>Soffiopan® Neutro</i>	<i>150 g</i>
<i>Water</i>	<i>150 g</i>
<i>Cream</i>	<i>800 g</i>

Il Soffiopan® Neutro è particolarmente indicato per essere aromatizzato con ForteFruttos o Pannacrema.

Bavarese with Fruit:

<i>Soffiopan® Neutro</i>	<i>150 g</i>
<i>Milk</i>	<i>200 g</i>
<i>Cream</i>	<i>750 g</i>
<i>Unsweetened fruit puree</i>	<i>200g</i>
<i>Forte frutto PreGel</i>	<i>50g</i>

➤ Mousse Products

CREMAPONE (Cod. 66544 – Fam. 46)

Product for the preparation of creamy-tasting desserts with a mousse-type structure, to be consumed at positive temperatures.

PACKAGING: 4 bag x 2 kg

DOSAGE:

Cremapone	250 g
Ovissimo®	150 g
Milk	150 g
Cream	1400 g

PREPARATION:

1. Mix the ingredients in a planetary, making sure to use milk and cream well cooled.
2. Whip at a maximum speed.
3. To obtain different flavored desserts add glucose-based Traditional **Pastes** or **Pannacrema** PreGel before whipping at the planetary; for the fat pastes however is suggested to add the product after the product is whipped, stirring gently.
4. Pour the product into the molds with a base of biscuit made with **Pronto Flamenco**.
5. Freeze and store at -18° C.
6. Take out of the freezer the product after leaving it there overnight.
7. Consume at +4° C.

Directions for use:

Cremapone Pregel, with its delicate flavor of cream, it is also excellent to be used without any added flavor for the preparation of sponge cake and Saint Honore.

If you want to prepare a fruit desserts, opt for the Charlotte Neutra Pregel instead.

PRONTO MOUSSE with CHOCOLATE (Cod. 34508 – Fam. 46)

Powder product for quick preparation of chocolate mousse.

PACKAGING: 8 BAGS x 1.6 kg

DOSAGE:

Pronto Mousse	400 g
Cold milk	1 lt

PREPARATION:

1. Mix the powder with cold milk.
2. Whip in the planetary at a maximum speed until reached the desired consistency.

Store and consume at a positive temperature.

Directions for use:

Topping and folding with Arabeschi® Krocco Peanut PreGel or with pear in pieces covered by Fruttafix you can create many desserts.

PRONTO TIRAMISU' (Cod. 35008 – Fam. 46)

Product for quick preparation of mascarpone cream, ideal for the preparation of a classic Tiramisu'.

PACKAGING: 8 BAGS x 1.6 kg

DOSAGE:

Pronto Tiramisù	400 g
Cold milk	1000 ml

PREPARAZIONE:

1. Mix powder with cold milk
2. Mix in a planetary at a maximum speed for 1-2 minutes
3. Whip until you obtain an airy and soft structure.
4. Prepare the desired dessert.

Consume at a positive temperature.

Directions for use:

The product can be used for preparing cups, monoportions and classica cakes.

*We recommend using **Cacao Togo PreGel** for decorating the Tiramisù.*

TIRAMISU' - TIRAPONE® (Cod. 66404 – Fam. 46)

Product for the preparation of Tiramisu, to consume at a positive temperature.

PACKAGING: 4 bags x 1.5 kg

DOSAGE:

Tiramisù Tirapone	300 g
Ovissimo® PreGel	150 g
Milk	150 g
cream	1400 g

PREPARATION:

1. Mix the ingredients in a planetary, making sure to use milk and cream well cooled.
2. Whip at maximum speed until the desired consistency is obtained.
3. To obtain a more intense flavor add 100g of mascarpone.

Directions of use:

*for the preparation of traditional Tiramisu' is recommended to use a bisquit, prepared with **Flamenco** or **Prontoflamenco** or savoiard cookies soaked with **Zuppi Caffè**, starting with a layer of Savoiard covered with one layer of Mascarpone and so on until the desired height is obtained.*

*Decorate the top with **Cacao Togo** PreGel.*

Freeze and store at -18°C.

Consume the product at + 4°C.

➤ [Products for Semifreddo](#)

CREMDINUVOLE (Cod. 70608 – Fam. 46)

Powder product used to prepare semifrozen desserts to consume at negative temperatures.

PACKAGING: 8 BAGS x 1.5 kg

DOSAGE:

Cremdinuvole®	375 g
Water	185 g
Semi-whipped cream	1,5 kg

PREPARATION:

1. Disperse Cremdinuvole® in cold water
2. Whip in a planetary at a maximum speed for 5 o 6 minutes.

PREPARATION WITH PREGEL PASTES:

- **Glucose –based pastes**: mix gently Cremdinuvole® pastes whipped, then add the semi-whipped cream.
- **Fat based pastes**: mix gently the pastes with a part of the semi-whipped cream then add Cremdinuvole® whipped and the remainder of the semi-whipped cream.
- **Chocolate-based pastes**: heat the pastes at 40°C, add a part of the semi-whipped cream by mixing energetically, then add the Cremdinuvole® whipped and the remainder of the cream.
- Take out the product from the mold after leaving it in the freezer

Directions of use:

In order to obtain the best results for glazing the desserts prepared with Cremdinuvole®, we recommend to glaze the dessert when the temperature is at least -20° C and to not glaze more than 1 dessert at a time.

DOLCEFREDDO BIANCO (Cod. 68802 – Fam. 46)

Powder product used to prepare semifrozen desserts to consume at negative temperatures.

Important: Dolcefreddo Bianco doesn't contain gluten and is marked with "Gluten Free" logo.

PACKAGING: 2 buckets x 3 kg

DOSAGE:

Dolcefreddo Bianco	300 g
Cream	1000 g

PREPARAZIONE:

Mix the Dolcefreddo Bianco with the cream and mix in the planetary.

Dolcefreddo Bianco can be used with **classic** PreGel pastes to obtain semifrozen with different flavors.

Directions of use:

Add the glucose-based before the whipping, while the fat pastes after the whipping.

HAPPYTORTE (Cod. 30108 – Fam. 46)

Powder product to use for the preparation of semifrozen desserts for immediate consume.

PACKAGING: 8 BAGS x 1.8 kg

DOSAGE:

Happytorte	300 g
Cold cream	1000 g

PREPARATION:

1. Mix well the cream with HappyTorte
2. Whip in the planetary.

Store and consume at negative temperatures.

Directions for use:

Given the high overrun we recommend to vary the whipping time according to the desired result for the product:

- *Maximum whipping for cups and cone -types decoration*
- *Medium whipping for monoportions, sticks and cakes in molds.*

*Flavor with **Paste Classiche** or **Pannacrema PreGel**
Store and consume at temperature of a gelato display (-14°C).*

PRONTOSEMIFREDDO (Cod. 66108 – Fam. 46)

Powder product to use for the preparation of semifrozen desserts for immediate consume, ideal for take out; holds well after thawing.

PACKAGING: 8 bags x 1.5 kg

DOSAGE:

ProntoSemifreddo	500 g
Cold milk	1 lt
<i>Or</i>	
ProntoSemifreddo	400 g
Cream	500 g
Cold milk	500 g

PREPARATION:

1. Mix accurately all the ingredients at the maximum speed for 1-2 minutes (given the high overrun we recommend to not exceed the indicated time)
2. Personalize with Classic **Pastes** or **Fortefrutto** PreGel
3. Store and consume at a negative temperature.

Directions for use:

Product for the preparation of Gelati Mousse that should get stored at a gelato display and consumed at a negative temperature.

Recipe for Gelato Mousse:

- Pronto Semifrozen 500 g
- Cold milk 500 g
- Gelato (blast-frozen) 500 g

Whip at a maximum speed for 5 minutes.

*You can personalize with **Traditional Pastes** or **ForteFrutto** PreGel; ideal also for a roll prepared with **Prontoflamenco** PreGel.*

➤ **Products for Creams and Desserts**

CÀ D'ORO CREMA DESSERT (Cod. 67248 – Fam. 46)

Powder product for the preparation cold process of the pastry cream by adding water or milk.

Crema Ca' D'oro is used for cake filling, fresh pastries and semifrozen desserts.

PACKAGING: 8 bags x 1.5 kg

DOSAGE:

Cà d'Oro Crema Dessert 350 g

Milk 1 litre

Or

Cà d'Oro Crema Dessert 400 g

Water 1 litre

PREPARATION:

1. Add milk or water to Cà d'Oro Crema Dessert
2. Mix with a whisk until completely dissolved
3. Wait for few minutes to obtain the desired consistency

Cà d'Oro Crema Dessert is bake-stable. It's perfect for the preparation of cakes and filling of croissants and brioches.

Directions for use:

To obtain a richer cream :

Cà d'Oro Crema Dessert 350 g

Milk 800 g

Cream 200 g

*We recommend using **Traditional Pastes PreGel** to obtain different flavors.*

COVERAGE PROFITEROLES WITH CHOCOLATE (Cod. 67004 – Fam. 46)

Powder product for the quick preparation of coverage for profiteroles.

PACKAGING: 4 bags x 1.5 kg

DOSAGE:

Coverage for Profiteroles with Chocolate	500 g
Cold milk	1 litre

PREPARATION:

1. Mix the powder with cold milk and whip in the planetary at a maximum speed for 5 minutes
2. Tuck the cream puffs on a fork and dip in the coverage.
3. Put the cream puffs in a plate and set in the fridge

You can decorate with additional whipping cream prepared with **Pannasù** PreGel.

HOT CHOCOLATE (Cod. 71801 – Fam. 46)

Powder mix for the preparation of a creamy chocolate in cup with an intense cocoa flavor.

PACKAGING: 12 bags x 0.5 kg

DOSAGE:

Hot Chocolate	250g
Whole milk	1000g

PREPARATION:

Dissolve carefully Chocolate in a small amount of milk, then add the remaining milk and bring to a boil, stirring carefully.

or

Preparation with a steam torch: Disperse the product and mix thoroughly with the mixer. The mixture can be stored in the fridge and you can heat with the steam of the coffee machine.

Directions of use:

*Vanilla gelato smothered in hot chocolate or hot chocolate with **Arabeschi® Tuttarancia**.*

At a dosage of 350 g per liter of milk, simply disperse the product and mix it with a mixer, we can get a cream ideal for catering.

The product is great to use in a chocolate shop.

PRONTO CREME CARAMEL (Cod. 61008 – Fam. 46)

Powder mix for quick preparation of Creme Caramel with a perfect structure. The product is great for those who want to obtain a great quality creme caramel in a short time.

PACKAGING: 8 bags x 1.6 kg

DOSAGE:

Creme Caramel	320g
Milk at 60°	1 lt

PREPARATION:

1. Mix the powder with milk
2. Pour **Topping Caramel** PreGel in the aluminum molds, put in the blast freezer for few minutes then add the hot mixture.
3. Let it in fridge for 3-4 hours before consuming.

Directions for use:

*Pronto Pannacotta can be flavored with **Pannacrema** PreGel at standard dosages, before pouring in the molds.*

*For nice decoration you can layer Pannacotta with **Arabeschi**® o **Topping** PreGel.*

➤ **BAKING PRODUCTS** (Famiglia 45)

BASE PER CROCCANTE(Cod. 67404 – Fam. 45)

Powder mix that allows to obtain a delicious crisp to bake by adding dried fruit for an additional flavor.

PACKAGING: 4 BAGS x 1.25 kg

DOSAGE:

Base per croccante 500g

Dried fruit 250g

PREPARATION:

1. Mix Base Croccante with the dried fruit
2. Set the mixture on Silpat
3. Bake at 180° for 6-8 minutes
4. While the product is still hot you can model it to give the desired shape.

Directions of use:

Using dried fruits such as pine nuts, threaded almonds, hazelnuts, coconut rapè, sesame seeds or granola rehydrated you can get different flavors, very pleasing to the taste and crumbly.

Shaping the crisp when right out of the oven, you can easily obtain cups or domes or other decorations. Also you can use to make cookies or other decorations.

CHEESECAKE MIX (Cod.81108 – Fam. 45)

Powder mix used to easily obtain a cheesecake from oven.

Its delicate and light flavor , its creamy but delicate texture, make it extremely suitable to be used in so many different recipes.

PACKAGING: 8 bags x 1.5 kg

DOSAGE:

CheeseCake Mix	250 g
Milk	500 g
Ricotta or spread cheese	250 g
Eggs	n° 3

PREPARATION:

1. Mix the ingredients in a planetary at a maximum speed until you get a creamy and homogeneous texture.
2. Coat the bottom of a mold with a disc of pastry prepared with Frollis PreGel and pour the mixture.
3. Bake at 150°C for 35-40 min

Directions for use:

You can customize the dough by adding raisins, chocolate, fresh or canned drained well, spirits.

Using Arabesques ® Pregel in the desired quantity you get a cake with different flavors. The product is also suitable for the preparation of cakes with ricotta cheese, cream cheese or yogurt.

FLAMENCO (Cod. 64504 – Fam. 45)

Powder mix to obtain a sponge cake of great quality and standard over time.

PACKAGING: 4 bags x 1.5 kg

DOSAGE

Traditional Sponge cake :

Flamenco	100 g
Potato starch	100 g
Flour	130 g
Sugar	235 g
Water	125 g
Eggs	315 g

Rollè:

Flamenco	55 g
Potato starch	110 g
Flour	140 g
Sugar	250 g
Water	55 g
Eggs	390 g

PREPARATION

For sponge cake:

1. Mix all the ingredients
2. Whip in a planetary for 6-7 minutes
3. Pour in the molds (with butter and flour) up to 2/3 of height and bake at 165° C for 15-20 minutes.

For Rollè:

1. Mix carefully all the ingredients
2. Whip in the planetary for 6-7 minutes
3. Spread onto baking sheets and level with a spatula to a height of about 4-7 mm.
4. Bake at 200°-220° C for 6-7 minutes (according to the thickness) with closed valve.

Directions for use:

One of the main problems in the preparation of sponge cake is the deflation of the product making it consequently unusable. With Flamenco this does not happen and the convenience to mix all the ingredients together saves time, making it easier to process. It's possible also to personalize the recipe.

PRONTOFLAMENCO (Cod. 60908 – Fam. 45)

Powder mix, extremely versatile used for preparation of sponge cake, roll and othr baking products with adding only eggs and water. The final product retains its fragrance and softness for several days.

PACKAGING: 8 bags x 1.5 kg

DOSAGE

Sponge cake:

Prontoflamenco	300 g
Water	70 g
Eggs	n° 3

Roll:

Prontoflamenco	550 g
Water	55 g
Eggs	n° 7

Plumcake & Muffin:

Prontoflamenco	300g
Butter	150 g
Eggs	n° 4

PREPARATION

Sponge cake:

1. Carefully mix the powder with water and eggs
2. Whip for about 6-7 minutes in a planetary
3. Pour into greased and floured molds for 2/3 of their height; bake at 165 ° C for 15-20 minutes in a convection oven.

Roll:

1. Carefully mix the powder with water and eggs
2. Whip for about 6-7 minutes in a planetary
3. Spread onto baking sheets and level with a spatula to a height of about 4-7 mm
4. Bake at 200 ° -220 ° C for 6-7 minutes (depending on the thickness) in the oven at closed valve

Plumcake and Muffin:

1. Put in planetary butter, eggs and Ready Flamenco
2. Mix with a whisk
3. Put the mixture into a loaf pan or muffin buttered and floured mold and bake at 180 ° C for 25 minutes

Directions for use:

- *With ProntoFlamenco are obtained excellent plum cakes, muffins and cakes that can be enriched with fresh fruit, chocolate, nuts, grains, candy, and other fillings Arabesques ® PreGel well drained and / or flavored with Pastaroma Pregel.*
- *The sponge that you get is well airy, but at the same optimally retains the wet Zuppi.*
- *The sponge can also be flavored with Pannacrema.*

FROLLIS (Cod. 67304 – Fam. 45)

Powder product used for the preparation of pies, cakes and cookies with the addition of only butter and eggs.

PACKAGING: 4 bags x 2 kg

DOSAGE:

Frollis	800 g
Butter	250 g
Eggs	n. 1
Egg yolks	n. 3

PREPARATION:

1. Mix the softened butter with the eggs, add the Frollis and knead briefly.
2. Let the dough rest in the refrigerator for about half an hour at a positive temperature.
3. Roll out the dough to the desired thickness.
4. Bake in oven at a temperature of about 180 ° C for the necessary time (15-20 minutes) depending on the preparation.

Directions of use:

- *The Frollis can be flavored with Pannacrema Pregel and / or Classic Pasta and / or Fortefrutto for the production of cookies and shortbread of different flavors.*
- *In the presence of high room temperature Frollis can be used immediately after it is kneaded*
- *The product well stored in the refrigerator can be reworked several times.*

PREGEL CHOUX – Mix for Bignè and Zeppole (Cod. 81004 – Fam. 45)

Powder product semi-prepared used to prepare great cream puffs, zeppole e pancakes by adding only water.

PACKAGING: 4 bags x 1.65 kg

DOSAGE:

PreGelChoux -Mix for cream puffs and zeppole	1,650 Kg (1 sacchetto)
Hot water (55°-60° C)	2 lt

PREPARATION:

Combine in a planetary the powder with water at 55-60 ° C and mix thoroughly on medium speed, using the tool with leaf for 10 minutes, the final mixture should be smooth and homogeneous, with no lumps.

- **BIGNÈ:**

1. To achieve best results, let the dough rest for 5 minutes. Place in a greased pan preferably perforated and form the puffs with the pastry bag.

2. Spray the surface with water before baking the puffs.

3. Bake in a ventilated oven at 160 ° -180 ° C for 15-20 minutes, or in a static oven at 190 ° C for 18-22 minutes, open the valve in the last 10-12 minutes of cooking.

Warning: *The cooking times are related to the size of the puffs. If the cream puffs, after cooking, show ripples on the surface cook a few more minutes.*

- **ZEPPOLE and FRITTELLINE**: for best results use immediately the mixer.

ZEPPOLE:

1. Have a pastry bag with a nozzle rifled the mixture onto baking paper forming rings.
2. Flip the parchment paper in oil at 200 ° C minimum and fry until cooked on both sides (about 8 minutes depending on the size of the rings).
3. Drain well on paper towels and coat them in granulated sugar

FRITTELLINE:

1. Cut directly from the pastry bag, small portions of dough and fry in oil at 200 ° C minimum until cooked.
2. Drain well on paper towels and fill as desired.

TORTINO AL CIOCCOLATO (Cod. 58804 – Fam. 45)

Powder mix used for the quick and easy preparation of Molten Chocolate cake.

PACKAGING: 4 bags x 1.5 kg

DOSAGE:

Tortino cioccolato	100 g
Soft butter	50 g
Eggs	n. 1

PREPARATION:

1. Mix the ingredients thoroughly in a mixer with tool leaf until the dough is soft and creamy.
2. Grease and flour very well the aluminum molds and fill up to 2/3 of their height.
3. Bake in a convection oven for 10-11 minutes at 180 ° (depending on the size of the molds)
4. Flip over on a platter

The mixture, once prepared, can be frozen. The raw product frozen can be baked in a convection oven at 180 ° C for 20-22 minutes.

Directions for use:

To customize your recipes you can add white chocolate chips, cherry fruit and / or Cherry Bonita Pregel well drained, chopped fresh or other dried fruit as needed.

- **SPECIALTIES FOR GELATERIA AND PASTRY – (Famiglia 09)**

ALBUMISSIMO (Cod. 71904 – Fam. 09)

Powder product used for Italian meringue that remains stable over time and during the whipping.

PACKAGING: 4 BAGS x 2 kg

DOSAGE:

Albumissimo 200 g

Sugar 800 g

Water 500 g

PREPARATION:

1. Completely dissolve the sugar in water;
2. Add Albumissimo and mix in the mixer with a whisk at full speed
Whip until you get a compact mixture, and well ventilated;
3. To obtain spumiglie / baked meringues: form with piping bag meringues in the size and shape desired and then bake at 100 ° C for 3-4 hours with the valve open.

For all uses as Italian meringue: if required, flame until is golden.

Directions for use:

The product can be used for creating spumiglia, spumoni and all those recipes that require the Italian meringue. When the meringue is stored for a long period tends to dismount slightly, the one prepared with Albumissimo can be put back in the mixer and if whipped for a few seconds, resumes its initial structure.

Albumissimo can be used in the production of frozen desserts and Bavarians.

CACAO TOGO (Cod. 70148 – Fam. 09)

Cocoa powder soluble in 22-24% of cocoa butter.

PACKAGING: 8 bags x 1,5 kg

DOSAGE: as preferred

Directions for use:

It is used both for gelato and pastry to decorate and enrich the taste of cocoa even in baked pastry products.

FRIZZI -Acidifier (Cod. 71706 – Fam. 09)

Acidifier in paste highly concentrate used for pastry and gelato: can be added to desserts, semifrozen, desserts with cream, gelato, etc. to make them more sour.

Important: Frizzi doesn't have gluten and is presented from "Gluten Free" logo.

PACKAGING: 6 bottles x 1 kg

DOSAGE:

8-10 g/ kg of desserts, semifrozen, desserts with cream, gelati, etc. to make them more sour.

FRUTTAFIX™ (Cod. 36204 – Fam. 09)

Preparato in polvere per ridurre l'umidità dei ripieni di frutta.

Conferisce una migliore struttura alla preparazione, contribuisce ad aumentare la conservazione del prodotto e, soprattutto, attribuisce alle preparazioni a base di frutta un aspetto fresco ed invitante anche dopo la cottura.

Powder mix used to reduce the moisture of fruit fillings.

This product gives a better structure to the preparation, contributes to the conservation of the product and, especially, makes the fruit look fresh even after cooking.

PACKAGING: 4 BAGS x 2 kg

DOSAGE

For sweet products:

FruttaFix™	60-80 g
Sugar	200 g
Fruit	1 kg

For salted products:

FruttaFix®	60-80 g
Cream	1 kg
Veggies	1 kg
Salt or spices	as preferred

PREPARATION:

1. Mix the sugar with FruttaFix™, add the fruit cut into pieces and stir gently to coat well all the fruit.
2. Heat in microwave or in the stove to activate the product at 60 ° C
3. Fill tarts, tarts, strudel, plum etc.. and bake according to recipe.

Directions for use:

- *The dosage indicated above can be varied depending on the type of fruit used (degree of ripeness and water content) and depending on the consistency desired in the finished product.*
- *Excellent results can be obtained if you want to prepare filling for strudel and savory pies with vegetables, where the use of FruttaFix™ can replace ingredients such as cream or eggs.*
- *The product can also be used for frozen fruit.*

GELATO MOUSSE (Cod. 65908 – Fam. 46)

Powder mix for preparing a gelato mousse to store and consume at the temperature of a display case (-14°C).

PACKAGING: 8 bags x 2 kg

DOSAGE:

Gelato Mousse	500 g
Cold milk	1 lt

Or

Gelato Mousse	350 g
Cold milk	350 g
Gelato (Fiordilatte or vanilla)	350 g

PREPARATION:

1. Mix Gelato mousse with cold milk
2. Flavor with ***Traditional Pastes*** o ***Pannacrema*** PreGel
3. Mix in a mixer for 3-4 minutes at maximum speed
4. Set in a gelato pan and store it as a gelato

Directions for use:

The gelato mousse can be folded and used as a gelato or you can cover cups, cones and desserts. It's perfect if folded and topped with PreGel Arabeschi.

GELOGLASS (Cod. 65476 – Fam. 09)

Gelatin in a liquid paste used to obtain mirror decorations on cake's surface and to provide fruit with a glossy and shiny look even at negative temperatures (up to -20°C)

Important: Geloglass doesn't contain gluten and is indicated with "Gluten Free" logo.

PACKAGING: 6 tins x 1.2 kg

DOSAGE: product ready to use

PREPARATION:

1. Get the amount of Geloglass necessary and pour into a bowl.
2. Mix gently, taking care to not incorporate air.
3. Brush Geloglass on the cake with a brush or a spatula.

Directions for use:

- *Geloglass can be flavored with Pannacrema to get different flavors*
- *Combining Geloglass to fillings and / or Pannacrema you get a shiny glaze ideal for dessert at negative temperatures.*
- *To obtain the marbled effect is recommended to decorate the surface with Topping PreGel and, subsequently, spread the Geloglass to get the swirled effect.*

MAGIC SUGAR (Cod. 75604 – Fam. 09)

Powder product to be used as hot process to create sugar decorations.

PACKAGING: 4 BAGS x 2 kg

PREPARATION

For decorations

Put the desired amount in a bowl or glass jar and melt completely Magic Sugar in a microwave or stove.

For sugar work:

Dissolve gradually 1 kg of Magic Sugar at 180°C and mix; stop cooking by immersing the container in cold water, add 20-30 g of water in small amounts, pour on Silpat and work on it.

POSSIBLE APPLICATIONS:

Con Magic Sugar PreGel tutti possono realizzare il massimo nel campo della decorazione: quella in zucchero, nel modo più semplice e professionale possibile.

Magic Sugar PreGel, infatti, consente:

- *una maggiore semplicità di cottura rispetto allo zucchero;*
- *maggiore facilità di lavorazione, poiché permette tempi di lavorazione più lunghi prima di iniziare ad indurire;*
- *la realizzazione di lavori perfettamente trasparenti, senza alcuna colorazione paglierina (risultato impossibile da raggiungere con lo zucchero);*
- *ottenere lavori in zucchero colorati con effetti di grande lucentezza ed eleganza;*
- *una maggiore durata dei lavori in zucchero; infatti, è meno sensibile all'umidità rispetto allo zucchero.*

With Magic Sugar Pregel you can realize the maximum in the field of decoration of the sugar, in the most simple and professional way as possible.

Magic Sugar Pregel, in fact, allows:

- *a greater simplicity of cooking than sugar;*
- *easier processing, since it allows longer processing times before gets hard;*
- *when working on it remains perfectly transparent, without any coloration of pale yellow (which is impossible to achieve with sugar);*

- *the effects obtained when working on colored sugar are of high gloss and elegance;*
- *last longing sugar work, in fact, is less sensitive to moisture than sugar.*

Directions for use:

To get a nice bubbled effect:

1. spread a bit of Magic Sugar on a baking sheet with Silpat, cover with another Silpat and bake at 180 ° C for about 8-10 minutes;
2. remove the pan from the oven, *spread* a layer of melted sugar with a rolling pin;
3. put back in the oven for another 8-10 minutes, then allow to cool and remove the Silpat delicately.

To get the final result of the blowing *and sculpting* Magic Sugar you can follow the *same* techniques used for processing the sugar caramel. For those who do not know, *there are* specific courses to be attended to assimilate the technique and take advantage of the features of Magic Sugar *which* are better than those used with the traditional sugar.

MIX FOR CREPES (Cod. 86504 – Fam. 09)

Semi-finished product in powder that allows to obtain sweet and savory crepes with the same last longing quality in time and without changing the traditional preparation methods.

PACKAGING: 4 bags x 2 kg

DOSAGE:

Mix for Crepes	480 g
Milk	1000 ml

PREPARATION:

1. Pour milk into a bowl
2. Slowly add the product, and mix with a whisk until completely dissolved
3. Let stand in refrigerator for about 30 minutes
4. Heat the plate at 160 ° -180 °, or the pan on medium heat greasing the surface with a small amount of butter
5. Pour a ladle of compound (about 100 g) on the hot surface and distribute evenly. Cook on both sides until golden brown surface.

Directions for use:

Serve the hot product in combination with Topping and Arabeschi PreGel and/or cream and fruit sauces. Dust the surface with powdered sugar.

MIX FOR WAFFLES, GAUFRES AND PANCAKES (Cod. 90304 – Fam. 09)

Product in powder that allows to obtain in a shorter and easier way waffles, gaufres e pancakes.

PACKAGING: 4 bags x 2 kg

DOSAGE FOR WAFFLES & GAUFRES:

Mix 1 kg
Water 1 lt

Or

Mix 1 kg
Water 0,8 lt
Soft butter 200 gr

PREPARATION:

Pour water in a bowl, slowly add the powder by mixing with a whisk or a mixer until completely dissolved.

If you use the recipe with butter: Soften the butter, add it and homogenize the mixture with a whisk or a mixer. Let it stand at least thirty minutes in the refrigerator.

Heat the plate at 200 ° C. Fill the plate on one side and flip it over to the opposite side to evenly distribute the product on both sides and cook for approx. 5-6 min, depending on the desired browning and crispiness.

The waffles can be frozen and then heated in the plate for 3 minutes at 200 ° C.

DOSAGE FOR PANCAKES:

Mix 1 kg
Powdered sugar 400 g
Water 1 lt

PREPARATION:

Pour water in a bowl. Slowly add the mixture and sugar and mix with a whisk or a mixer until completely dissolved, then, let it stand at least thirty minutes in the refrigerator.

Heat the plate at 200 ° -220 °, then pour a ladle of mixture (50-80g) on the hot plate and cook on both sides until golden brown.

Directions for use:

The waffles are perfect if served with a scoop of gelato or fresh fruit treated with Pregellina ® Pregel. You can garnish with Arabesques ® and Topping Pregel.

*In addition, you can dip in **Vellutina** Pregel for a greater taste.*

The product can be prepared before, freeze and then heat in the plate at 200 ° C for a few minutes.

OVISSIMO (Cod. 70506 – Fam. 09)

Sweetened and pasteurized egg yolk, guaranteed by the microbiological standpoint, ready to use with all the freshness and flavor of the fresh yolk.

Important: Ovissimo doesn't contain gluten and is indicated with "Gluten Free" logo.

PACKAGING: 6 JARS x 1.35 kg

- **DOSAGE FOR THE PREPARATION OF SEMIFREDDI:**

Cremapone	250 g
Ovissimo®	150 g
Milk	150 g
Cream	1400 g

PREPARATION:

1. Mix the ingredients in a planetary, making sure to use milk and cream well cooled.
 2. Mount on medium speed. To get various flavored desserts before whipping add Traditional Paste or Pannacrema Pregel in the cream flavors you want, dosing them in the quantities stated on the label.
 3. Freeze and store at -18 ° C.
- Consume the product at + 4 ° C.

- **DOSAGE FOR THE PREPARATION OF SEMIFREDDO with TIRAMISÙ:**

Tiramisù Tirapone®	300 g
Ovissimo®	150 g
Milk	150 g
Cream	1400 g

PREPARATION:

1. Mix the ingredients in a planetary, making sure to use milk and cream well cooled.
2. Whip on medium speed. To get a more intense flavor of mascarpone cheese add to the recipe 100 g mascarpone cheese
3. Freeze and store at -18 ° C.
4. Consume the product at +4 ° C.
5. Decorare la superficie con cacao in polvere

- **DOSAGE FOR PREPARING PASTRY CREAM:**

Ovissimo®	140 g
Sugar	200 g
Flour	80 g
Milk	1 lt

Directions for use:

- *Ideale per la preparazione di tutti quei prodotti in cui è previsto l'utilizzo di tuorlo d'uovo a crudo.*
- *Ovissimo® montato in planetaria si può sostituire, sempre nella quantità desiderata, alla cosiddetta paté a bombe o base semifreddo che si trova comunemente in moltissime ricette di prodotti tradizionali, come per esempio le mousse, i parfait, le creme al burro.*
- *Ideal for the preparation of all those products in which the use of raw egg yolks is required.*
- *Ovissimo ® mounted in a planetary can get replaced by pâté a bombe or parfait base that is commonly found in many recipes of traditional products, as for example the mousse, the parfait, the butter creams.*

PANNASU' (Cod. 70208 – Fam. 09)

Stabilizer, ideal for giving structure and sealing the whipped cream, especially if used as decoration, in all weather conditions.

PACKAGING: 8 bags x 1.5 kg

DOSAGE:

Pannasù®	80 g
Cream	1 lt

PREPARATION:

Mix carefully Pannasù® with the cream and whip in a planetary.

The cream obtained is compact and well whipped, the flavor is delicate and characteristic of the milk cream.

When used Pannasu', the cream perfectly maintains its shape and prevents syneresis.

PANNOSA (Cod. 70708 – Fam. 09)

Product in powder used to prepare a vegetable cream.

PACKAGING: 8 bags x 1.5 kg

DOSAGE:

Pannosa	500 g
Cold mil	1 lt

PREPARATION:

Mix carefully Pannosa with cold milk and whip in a planetary until the desired consistency is obtained.

Directions for use:

The vegetable cream that you get is very stable, and is, therefore, ideal for the decoration of cups and parfaits.

It can be flavored with Traditional Paste and Pannacrema Pregel.

In Cake Design is an excellent base for sugar paste for coverage PreGel.

SUGAR PASTE FOR CAKE DESIGN:

- **FOR COVERAGE** (Cod. 09172 – Fam. 09)

Sugar paste to cover cakes and create simple decorations.

- **PER MODELING AND FLOWERS** (Cod. 09872 – Fam. 09)

Sugar paste designed for modeling 3-D decorations due to its texture, malleability and plasticity.

PACKAGING: 2 buckets x 3 kg (Cod. 09172) - 2 buckets x 3.5 kg (Cod. 09872)

DOSAGE: pastes ready to use for cake design.

PREPARATION: the product is solid initially, but becomes elastic and malleable with the use.

Directions for use:

- *To attach the decorations of sugar pastes to the surface use **Geloglass** PreGel.*
- *To prevent the sugar paste from sticking to the work surface sprinkle with powdered sugar or potato starch and then work it as usual.*
- *After covering the cake is recommended the use of the spatula along the borders for rounding them up.*
- *The sugar pastes are ideal to use with food colorants in order to obtain pastes of different colors. Work energetically the mix until the colorant is absorbed and the color is even.*
- *Once finished, seal the sugar paste bag to avoid contact with air which can make the product harder.*



PREGELLINA 2 (Cod. 79804 – Fam. 09)

Semifinished powder product used for preparation of fruit sauces with natural flavors.

PACKAGING: 4 BAGS x 2 kg

DOSAGE

Recipe with fruit pieces

Used for decorating gelato cups, gelato soft e frozen yogurt:

- Pregellina N°2	60 gr
- Sugar	150 gr
- Hot water	300 gr
- Fresh or frozen fruit	490 gr

Recipe with pureed fruit,

used for decorating the surface

:

- Pregellina N°2	70 gr
- Sugar	380 gr
- Hot water	150 gr
- Blended fruit	400 gr

Recipe with fruit pieces,

used for decorating fruit salads:

- Pregellina N°2	30 gr
- Sugar	100 gr
- Hot water	340 gr
- Fresh fruit	530 gr

PREPARATION:

Mix Pregellina N°2 with sugar and add boiling water, stir and add the fruit

The fruit sauces treated with PreGellina can be stored in the refrigerator and consumed within a few days.

WARNING: in the recipe with fruit puree, to increase the acidity we recommend the addition of lemon juice to taste.

PREGELLINA® Speciale Macedonia(fruit salad) (Cod. 79602 – Fam. 09)

Product in paste to add to fresh fruit for preparation of fruit salads and decorations. This product allows storage of the fruit perfectly for several days and avoids natural browning, while preserves the fresh look of freshly cut fruit making the color more vivid.

Important: Pregellina Speciale Macedonia doesn't contain gluten and is indicated with "Gluten Free" logo.

PACKAGING: 2 tins x 3.5 kg

DOSAGE:

Fresh fruit in pieces	1000 g
Pregellina® Speciale Macedonia	200 g
Water	300 g

PREPARATION:

Mix the fruit with Pregellina® and water.

To obtain the best results it is absolutely necessary that the liquid completely covers the fruit. It is recommended to mix the fruit salad often during the storage so as to ensure coverage of the fruit with the liquid. Store in refrigerator.

Directions for use:

*To obtain a fresher taste add some lemon juice or a little bit of **Frizzi** PreGel.*

With Pregellina® Speciale Macedonia you can prepare great fruit in sticks.

<i>Recipe</i>	<i>Fresh fruit in pieces</i>	<i>1000 g</i>
	<i>Pregellina® Speciale Macedonia</i>	<i>200 g</i>
	<i>Water</i>	<i>150 g</i>

Immerse the pieces of fruits with water and Pregellina®, and prepare the fruit-sticks.

Pregellina® Sprint (Cod. 75506- Fam 09)

Ready to use product to us directly on the fruit.

Ideal to prepare fruit sauces in a short time and with extreme easiness.

IMPORTANT: Pregellina Sprint doesn't contain gluten and is indicated with "Gluten Free" logo.

PACKAGING : 6 bottles x 1,1 Kg

DOSAGE:

Fresh fruit in pieces	1 kg
Pregellina® Sprint	200-300 g

PREPARATION:

Add Pregellina® Sprint to the fruit and mix well.

Directions for use:

To avoid fruit browning is important that the paste covers all the fruit surface. It's recommended to store the fruit salad in the refrigerator.

ARABESCHI[®] - (Fam. 10)

Arabeschi[®] PreGel are a wide range of products, smooth or chunky fruit-based or anhydrous based, obtained from the process of selected raw materials of high quality, ideal for personalizing all confectionery products. They are used to refine and customize desserts, gelato, panna cotta and other specialties, by enriching their color and providing a delicate and natural finished flavor.

Arabeschi[®] PreGel fruit, used as such, are ideal also as internal fillings of cakes or frozen desserts, for the fact that do not freeze at negative temperatures.

Important: many Arabeschi[®] PreGel are indicated with the *Gluten Free* (gf) logo and are also included in the Handbook of Food of the Italian Celiac Association.

• Line

Packaging

AMARENA* C e N (Cod. 12002 e 86302) (gf)	2 buckets x 3 kg
AMARENA FRUTTO C e N (calibro 18-20) (Cod.70004 - 71204)	4 tins x 5,6 kg
AMARENA FRUTTO C e N (calibro 18-20) (Cod.70002-71202)	2 tins x 5,6 kg
AMARENA KIRSCH* C e N (Cod. 16802 e 89002) (gf)	2 buckets x 3 kg
RED ORANGE N (Cod. 88002) (gf)	2 buckets x 3 kg
ARCOBALENO (Cod. 70301) (gf)	1 bag x 4 kg
BISCOTTINI WITH CHOCOLATE (Cod. 37302)	2 buckets x 1,5 kg
BISCOTTO- COOKIE (Cod. 27122)	2 buckets x 3 kg
BROWNIE'S (Cod. 64602)	2 buckets x 2.5 kg
CAMELLATTE [®] - Dulce de Leche (Cod. 17206) (gf)	6 tins x 1.5 kg
CAMEL* (Cod. 13606) (gf)	6 bottles x 1 kg
CHERRY BON (Cod. 68706) (gf)	6 bottles x 1 kg
CHERRY BONITA (Cod. 26122) (gf)	2 buckets x 3 kg
CHOCOLATE CHERRY (Cod. 39172) (gf)	2 tins x 3 kg
CIOCCO COCCO* (Cod. 26702) (gf)	2 tins x 3 kg
WHITE CHOCOLATE* (Cod. 17602) (gf)	2 buckets x 2,5 kg
CHOCOLATE & CEREALS (Cod. 17702)	2 tins x 2,5 kg
DARK CHOCOLATE* (Cod. 12406) (gf)	6 bottles x 0,9 kg
CHOCO- HAZELNUT* (Cod. 13806) (gf)	6 bottles x 0,9 kg
CHOCO- HAZELNUT ROCK (Cod. 13402)	2 buckets x 5 kg
COCCO SNACK (Cod. 54902)	2 buckets x 2,5 kg
COFFEE CRUNCH* (Cod. 17402) (gf)	2 buckets x 6 kg

CRANBERRY-CRISTALBERRY* ®C e N (Cod. 16702 e 87202) (gf)	2 buckets x 3 kg
APPLE CREAM (Cod. 07323)	3 bags x 3 Kg
EXOTIC* N (Cod. 27702) (gf)	2 buckets x 3 kg
FIKISSIMO (Cod. 93302)	2 buckets x 3 kg
FRAGOLISSIMA* C e N (Cod. 71002 e 07102) (gf)	2 buckets x 6 kg
FRAGOLINA DI BOSCO* C e N (Cod. 12102 e 61202) (gf)	2 buckets x 3 kg
FORREST BERRIES* (Cod. 88902) (gf)	2 buckets x 3 kg
ELDER FRUITS (Cod. 25926) (gf)	6 bottles x 1 kg
GIANDUIONE* (Cod. 16305) (gf)	2 buckets x 6 kg
GRANELLA CROCCANTE DI SESAMO (Cod. 67706)	6 sacchetti x 1 kg
GRISBÌ LIMONE (Cod. 84102)	2 buckets x 2,5 kg
GRISBÌ HAZELNUT (Cod. 74002)	2 buckets x 2,5 kg
JOLLY CROCCANTE (Cod. 28402) (gf)	2 tins x 4 kg
KROCCO MILK (Cod. 55302)	2 buckets x 2 kg
KROCCO PEANUT (Cod. 48222)	2 buckets x 2 kg
LAMPONE N* (Cod. 89102) (gf)	2 buckets x 3 kg
LEMON (Cod. 93602)	2 buckets x 3 kg
LEOLEON CARAMEL MOU (Cod. 12502) (gf)	2 latte x 3 kg
MANDARIN N* (Cod. 88802) (gf)	2 latte x 3 kg
POMEGRANATE (Cod. 38602) (gf)	6 bottles x 1 kg
MERINGHE (Cod. 36302)	2 buckets x 0,7 kg
BLUEBERRY N* (Cod. 87502) (gf)	2 buckets x 3 kg
HAZELNUT* (Cod. 13906) (gf)	6 bottles x 0,9 kg
HAZELNUT PRALINATA (Cod. 17802)	2 buckets x 2,5 kg
NOCCIOLATTE* (Cod. 53802) (gf)	2 buckets x 3 kg
BUCKTHORN (Cod. 84706) (gf)	6 bottles x 1 kg
PASSION FRUIT* (Cod. 84072) (gf)	2 buckets x 3 kg
PASSION FRUIT* (Cod. 84006) (gf)	6 bottles x 1 kg
PEAR WILLIAMS* (Cod. 87302) (gf)	2 buckets x 3 kg
PEACH* N (Cod. 75702) (gf)	2 buckets x 3 kg
PINOPINGUINO* (Cod. 82272) (gf)	2 buckets x 3 kg
PINOPINGUINO* (Cod. 32226) (gf)	6 bottles x 1 kg
PINOPINGUINO BIANCO (Cod. 93502)	2 buckets x 3 kg
PINOPINGUINO CROCCANTE (Cod. 69402)	2 buckets x 6 kg
PINO PINGUINO DA VASCETTA (Cod. 32272)	2 buckets x 3 kg
PINOPINGUINO MANDORLA* (Cod. 83902) (gf)	2 buckets x 3 kg
PINOPINGUINO NERO (Cod. 54072)	2 buckets x 3 kg
PINOPINGUINO NOCCIOLINO (Cod. 93402)	2 buckets x 2.5 kg

PINOPINGUINO WAFFERINO (Cod. 84902)	2 buckets x 2.5 kg
PISTACCHIO° (Cod. 87106) (gf)	6 bottles x 0,9 kg
PISTACCHIO GREEN CRUNCH* (Cod. 86602) (gf)	2 buckets x 2.5 kg
PLUM* (Cod. 17002)	2 buckets x 3 kg
RICE&MILK®(Cod. 16022)	2 buckets x 4 kg
ROSSI DI BOSCO (Cod. 75802) (gf)	2 buckets x 3 kg
FIG SAUCE* (Cod. 17502) (gf)	2 buckets x 3 kg
APPLE PIE* (Cod. 12802) (gf)	2 buckets x 3 kg
TUTTARANCIA N* (Cod. 87902) (gf)	2 buckets x 3 kg

** Product included in the Handbook of Food of the Italian Celiac Association*

Directions for use:

In addition to swirl and fold in the gelato, Arabeschi can be used in pastry for:

- *Guarnish the dessert*
- *Decorate the surface and interior of any frozen cake or semifreddo, since their structure allows antifreeze consumption at any temperature of the cake.*
- *Arabeschi® fruit, previously drained of their juice can be used to enrich any leavened dough cakes, buns, or in baked goods.*
- *Diluted in a portion of 1 : 1 with water is great for soaking.*

FILLINGS- (Famiglia 41)

Fruit fillings used to decorate and fill cakes and all types of desserts.

Important: all PreGel Fillings are indicated with the *Gluten Free* (gf) logo and are also included in the Handbook of Food of the Italian Celiac Association.

PACKAGING: 6 JARS x 1,35 kg

Line:

- FILLING APRICOT (Cod. 72006)
- FILLING ORANGE (Cod. 73906)
- FILLING BANANA (Cod. 73606)
- FILLING STRAWBERRY C (Cod. 72306)
- FILLING STRAWBERRY N (Cod. 31916)
- FILLING FORREST BERRIES N (Cod. 16506)
- FILLING KIWI (Cod. 72606)
- FILLING LEMON (Cod. 72406)
- FILLING BLUEBERRY (Cod. 72506)

Directions for use:

- *Ideal for decorating semifreddo desserts previously frozen in a blast freezer*
- *If added to **Geloglass** in same quantity you can obtain a shiny glaze ideal for negative temperatures.*
- *Ideal to use as filling for pasta frolla obtained with **Frollis** PreGel*
- *For garnishing the desserts*

ZUPPI - (Famiglia 42)

Line of concentrated liquid flavored soaking for sponge cake.

The sponge treated with Zuppi does not freeze in gelato and frozen desserts, and it gives to these products great taste and softness, creating nice contrasts with the main flavor of the dessert.

Important: all Zuppi are indicated with the *Gluten Free* (gf) logo and are also included in the Handbook of Food of the Italian Celiac Association.

PACKAGING: 6 BOTTLES x 1,3 kg

LINE	Dosage
• ZUPPI APRICOT (Cod. 62076)	100 g/50 ml acqua
• ZUPPI ALCHERMES (Cod. 62176)	100 g/50 ml acqua
• ZUPPI BENEVENTO (Cod. 62576)	100 g/50 ml acqua
• ZUPPI COFFEE (Cod. 62276)	100 g/100 ml acqua
• ZUPPI CHOCOLATE (Cod. 31606)	100 g/100 ml acqua
• ZUPPI FORREST BERRIES(Cod. 62376)	100 g/50 ml acqua
• ZUPPI MARASCHINO (Cod. 62476)	100 g/50 ml acqua
• ZUPPI RUM (Cod. 68976)	100 g/50 ml acqua

PREPARATION:

Dilute one or two parts of Zuppi with 1 part of water or milk (or water and alcohol in case you want to obtain an alcoholic soaking).

Directions for use:

Dosage for the preparation of different dosages of alcoholic soaking:

- *For a soaking at 18° alcoholic*

<i>Alcohol</i>	<i>200g</i>
<i>Water</i>	<i>270g</i>
<i>Zuppi</i>	<i>530g</i>

- *For a soaking at 16° alcoholic*

<i>Alcohol</i>	<i>180g</i>
<i>Water</i>	<i>270g</i>
<i>Zuppi</i>	<i>530g</i>

- *For a soaking at 14° alcoholic*

<i>Alcohol</i>	<i>160g</i>
<i>Water</i>	<i>270g</i>
<i>Zuppi</i>	<i>530 g</i>

PANNACREMA - (Famiglia 47)

Paste used for flavoring the whipping cream, butter cream, ganaches, pralines and desserts without modifying the structure.

Pannacrema products are gluten free. The Gluten Free (GF) logo distinguishes a product made with raw materials that our suppliers guarantee that are free of gluten and exclude cross-contamination during the manufacturing process.

Line	Dosage	Packaging
• Amaretto (Cod. 54276)	30- 50 g/Kg mix	6 tins da 1,1 Kg
• Caffè Costa d'Oro (Cod. 28076)	70 g/Kg	6 tins da 1,1 Kg
• Cinnamon (Cod. 77576)	25-35 g/Kg mix	6 tins da 1,1 Kg
• Chocolate no sugar (Cod. 56576)	70 g/Kg mix	6 tins da 1,1 Kg
• White chocolate (Cod. 55576)	70 g/Kg mix	6 tins da 1,1 Kg
• Crema Caffè (Cod. 53676)	35-40 g/Kg mix	6 tins da 1,1 Kg
• Crema Nut (Cod. 54176)	60 g/Kg mix	6 tins da 1,1 Kg
• Crema Hazelnut (Cod. 53986)	70 g/Kg mix	6 tins da 1,1 Kg
• Crema Pistacchio N (Cod. 57776)	70 g/Kg mix	6 tins da 1,1 Kg
• Crème à l'Orange PreGel (Cod. 69346)	70 g/Kg mix	6 tins da 1,3 Kg
• Roasted Almonds (Cod. 55276)	70 g/Kg mix	6 tins da 1,1 Kg
• Marc de Champagne (Cod. 78276)	70 g/Kg mix	6 tins da 1,1 Kg
• Marron Glacé (Cod. 78176)	70 g/Kg mix	6 tins da 1,1 Kg
• Mascarpone (Cod. 29476):	50 g/Kg mix	6 tins da 1,1 Kg
• Mint (Cod. 51176)	35 g/Kg mix	6 tins da 1,1 Kg
• Rum (Cod. 80876)	40-50 g/Kg mix	6 tins da 1,1 Kg
• Truffle (Cod. 58676)	80 g/Kg mix	6 tins da 1,1 Kg
• Tiramisù (Cod. 54476)	70-120 g/Kg mix	6 tins da 1,1 Kg
• Vanilla (Cod. 76776)	40 g/Kg mix	6 tins da 1,1 Kg
• Vanilla Antica N (Cod. 57476)	35 g/Kg mix	6 tins da 1,3 Kg
• Vanilla Mexico Superior (Cod. 26476)	25-40 g/Kg mix	6 tins da 1,3 Kg
• Zabajone (Cod. 54376)	100 g/Kg mix	6 tins da 1,1 Kg

Pannacrema fruit are formulated to maintain the natural fruit flavor and are acid enough to use directly on the cream:

Line	Dosage	Packaging
• Pineapple (Cod. 77376)	40 g/Kg mix	6 tins da 1,1 Kg
• Orange (Cod. 78076)	40 g/Kg mix	6 tins da 1,1 Kg
• Banana (Cod. 77476)	40 g/Kg mix	6 tins da 1,1 Kg

• Strawberry C (Cod. 77076)	40 g/Kg mix	6 tins da 1,1 Kg
• Strawberry N (Cod. 37506)	40 g/Kg mix	6 tins da 1,1 Kg
• Lemon (Cod. 76276)	40 g/Kg mix	6 tins da 1,1 Kg
• Mandarin (Cod. 76376)	40 g/Kg mix	6 tins da 1,1 Kg
• Pear Williams (Cod. 76576)	40 g/Kg mix	6 tins da 1,1 Kg
• Peach (Cod. 77876)	40 g/Kg mix	6 tins da 1,1 Kg

Directions for use:

- *Use Pannacrema in the recommended dosages.*
- *You can use Pannacream in different structure of desserts either liquid or pastes.*
- *For the conic decoration add Pannacrema to the liquid cream before the whipping; in the decoration of semifreddo desserts is recommended to add the Pannacrema to the cream already whipped.*

PASTAROMA (Famiglia 48)

Esclusive flavor concentrates in paste with a natural smell and flavor, perfect for flavoring all type of baked desserts.

Important: All Pastaroma PreGel are indicated with the *Gluten Free* (gf) logo.

PACKAGING: 6 bottles x 1 Kg

Line

- PASTAROMA ORANGE (Cod. 75106)
- PASTAROMA LEMON (Cod. 75006)
- PASTAROMA VANILLA (Cod. 75206)

DOSAGE: 4 g per Kg

EVOLUTION GLAZE (Famiglia 60)

Evolution Glaze, are products of high quality perfect to cover every type of dessert (cakes, monoportions, mousse or semifreddo) with elegance and mirror shine.

They allow a perfect and homogeneous coverage of the surfaces and edges by enhancing the color and general appearance.

Even when you cut the dessert, the glazes remain perfectly attached to the dessert and don't freeze.

Important: *all the Evolution Glazes PreGel are gluten free. The Gluten Free (GF) logo distinguishes a product made with raw materials that our suppliers guarantee that are free of gluten and exclude cross-contamination during the manufacturing process.*

PACKAGING: 2 buckets x 3 Kg

Line:

- AMARENA (Cod. 48532)
- ORANGE (Cod. 49032)
- CARAMEL (Cod. 49532)
- CHOCOLATE (Cod. 34402)
- WHITE CHOCOLATE (Cod. 48732)
- STRAWBERRY (Cod. 48432)
- RASPBERRY (Cod. 48332)
- LEMON (Cod. 49732)
- PISTACHIO (Cod. 48832)
- TRASPARENT NEUTRAL (Cod. 69502)

METHOD OF USE:

1. Heat the frosting in microwave at 38-40 ° C and stir with a clean spatula.
2. Remove the cake from the blast freezer just before the glazing, remove the thin coating of frost on the surface
3. Glaze from the center toward edges, smoothing gently and freeze at -18 ° C
4. Thaw in a refrigerator at +4 ° C for several hours before serving.

Once the product is open store in the refrigerator.

Directions of use:

We recommend to glaze the dessert always at a negative temperature, it's better if you put the desserts in the blast freezer before glazing.

CORIANDOLINE® STICK

Le Coriandoline® Stick are ready to use creams that are used to cover in a simple and fast way sticks, cookies and pralines at a negative temperature by covering homogeneously the product. At the display case temperature they give a particular and perfect crunchiness, other than a great looking color.

Importante: *all Coriandoline Stick PreGel are gluten free. The Gluten Free (GF) logo distinguishes a product made with raw materials that our suppliers guarantee that are free of gluten and exclude cross-contamination during the manufacturing process.*

PACKAGING: 2 buckets x 3 Kg

Line:

- CORIANDOLINA® STICK COFFEE (Cod. 90402)
- CORIANDOLINA® STICK MILK CHOCOLATE (Cod. 90902)
- CORIANDOLINA® STICK WHITE CHOCOLATE (Cod. 90502)
- CORIANDOLINA® STICK DARK CHOCOLATE (Cod. 90602)
- CORIANDOLINA® STICK STRAWBERRY (Cod. 90702)
- CORIANDOLINA® STICK LEMON (Cod. 90802)
- CORIANDOLINA® STICK HAZELNUT (Cod. 21622)
- CORIANDOLINA® STICK PISTACHIO (Cod. 21722)

METHOD OF USE:

- Get the amount of Coriandolina needed for working and dissolve in about 35-38 ° C
- Take the gelato from a temperature of -20 ° / -25 ° C and immerse it quickly in the Coriandolina previously dissolved.
- Allow to drain the excess coverage for a few seconds.
- When the surface is hardening, store at the temperature of the display case.

Directions for use:

- *If you wish to create grainy coverage, sprinkle with plenty of decoration immediately after the immersion.*
- *If you see the product getting clumpy, it's perfectly normal, just dissolve it by stirring and mixing energetically.*
- *Do not dip the stick within the bucket, use only the necessary amount of Coriandolina to avoid altering the product.*

CREME VELLUTINE® - (Famiglia 54)

Ready to use cream used to cover and decorate baked products. Store and consume at room temperature.

PACKAGING: 2 buckets x 3 kg

Line:

- LE CREME VELLUTINE CHOCOLATE (Cod. 33302)
- LE CREME VELLUTINE WHITE CHOCOLATE (Cod. 35102)
- LE CREME VELLUTINE GIANDUIA (Cod. 33702)
- LE CREME VELLUTINE HAZELNUT (Cod. 33402)
- LE CREME VELLUTINE PISTACHIO (Cod. 33602)

PREPARATION:

1. Heat the product in a microwave or bagnomaria at 30°-32°C.
2. For glazing the cakes: pour the glazing from the center toward the edges by leveling gently and quickly. Allow to dry before decorating.
3. Store the product in the refrigerator.

It is recommended, before cutting the cake to let it set for few minutes at room temperature in order to cut it easier and allow the coverage to adapt to the room temperature and melt in the mouth.

Directions for use:

Vellutine PreGel are ideal for those pastry specialties that you consume at positive temperatures such as mignon, cookies, to flavo creams, to fill cream puffs or sponge cakes and for holiday desserts such as panettone, pandoro, colombe and to decorate croissants and brioches.

If the glaze in the bucket is too hard to scoop heat the entire bucket in the microwave for few seconds in order to make it easier to scoop the desired amount immediately.