



CODE 62071

Pernigotti paste

Cassata Siciliana

Sicilian Cassata Paste

Description: Inspired by this traditional Italian pastry, our Sicilian Cassata paste brings all the flavors this dessert is known for such as ricotta cheese, marzipan, and candied fruits.

Dosage: 150g/ltr (5.00oz/qt) of mother base

How to use: Carefully weigh all the dry and liquid ingredients. Mix everything together with a commercial blender before pouring it into the batch freezer.

Advantages:

- Traditional flavor
- Easy to make recipe
- No Artificial Colors



Variegato Cassata Siciliana Sicilian Cassata Ripples

CODE · 63018

Description: Cassata Siciliana decorates and adds flavor and texture to gelato. It is composed of almond and hazelnut pastes, chopped colored candied fruits, pistachios, vanilla, and cinnamon.

Shelf Life: 48 months

Storage: Keep cool and dry

Packaging: 2/3kg (6.61lbs)/cs



• Milk	645 gr/22.71oz
• Doppibase (61381)	75 gr/2.64oz
• Cream	100 gr/3.52oz
• Sugar	105 gr/3.70oz
• Cassata(62071)	75 gr/2.64oz
• Varieg. Cassata Siciliana	to taste

Sicilian Cassate recipe

*Additional recipes are available upon request

1860
2010
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YEARS
OF QUALITY



SHELF LIFE · 48 Months

STORAGE · Keep cool and dry

PACKAGING · 1/6kg (13.23lbs)/cs