



CODE 62051

Pernigotti Paste

Cioccolato Bianco

White Chocolate Paste

Description: Traditional white chocolate paste

Dosage: 70g/ltr (2.35oz/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:

- Intense flavor
- 20% white chocolate
- Easy to make recipe



Variegato Glassa Fondente

Dark Chocolate Sauce

CODE · 63731

Description: Glassa Fondente is a dark chocolate sauce that will stay smooth in cold temperature and will add an intense chocolate flavor while beautifully decorate your gelato.

Shelf Life: 24 months

Storage: Keep cool and dry

Packaging: 1/5.5kg (12.13lbs)/cs



- Milk 775 gr/27.29oz
- Doppibase (61381) 85 gr/2.99oz
- Sugar 55 gr/1.94oz
- White Choco.(62051) 85 gr/2.99oz
- Varieg. Glassa Fondente to taste

Cioccolato Bianco recipe

*Additional recipes are available upon request

1860
2010
I 50
YEARS
OF QUALITY



SHELF LIFE · 36 Months

STORAGE · Keep cool and dry

PACKAGING · 2/2.5kg (5.51lbs)/cs