



Pernigotti paste

CODE 62151

Cremino Fluido

Hazelnut and Almond Flavored Paste

Description: Cremino Fluido is the gelato paste version of Pernigotti famous Cremino chocolate. This chocolate is made of soft hazelnut and almond pastry layer between two sweet chocolate cream layers.

Dosage for gelato: 70g/ltr (2.35oz/qt) of mother base

Dosage for pastry: 100g/kg (1.60oz/lb) of pastry or whipped cream

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:

- Unique premium chocolate taste
- High hazelnut content
- Can also be used to flavor pastry cream



1860
2010
I 50
YEARS
OF QUALITY



SHELF LIFE · 60 Months

STORAGE · Keep cool and dry

PACKAGING · 1/5.5kg (12.13lbs)/cs

Variegato **Cioccocrack**

Chocolate covered
Rice Crispies

CODE · 63641

Description: Cioccocrack is a chocolate covered rice crispies that decorates and adds flavor and texture to gelato. It brings an intense chocolate flavor and a very nice rice crispy crunch.

Shelf Life: 24 months

Storage: Keep cool and dry

Packaging: 1/4kg (8.82lbs)/cs



- | | |
|--------------------------|----------------|
| • Milk | 720 gr/25.35oz |
| • Doppiabase (61381) | 80 gr/2.82oz |
| • Sugar | 120 gr/4.23oz |
| • Cremino Fluido (62151) | 80 gr/2.82oz |
| • Varieg. Cioccocrack | to taste |

Cremino Fluido recipe

*Additional recipes are available upon request