

CODE 62181

Pernigotti paste

Croccantino al Rhum Fluido

Sugar Roasted Almond with Rum Paste

Description: This typical rum flavor is made of sugar-roasted almond in hazelnut paste.

Dosage for gelato: 100g/ltr (3.35oz/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 rum flavor
- Intense taste
- Can also be used to flavor pastry cream



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|----------------------|----------------|
| • Milk | 675 gr/23.77oz |
| • Doppibase (61381) | 80 gr/2.82oz |
| • Cream | 25 gr/0.88oz |
| • Sugar | 125 gr/4.40oz |
| • Rhum Fluido(62181) | 95 gr/3.35oz |

Croccantino al Rhum
recipe

*Additional recipes are available upon request

1860
2010
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YEARS
OF QUALITY



SHELF LIFE · 60 Months

STORAGE · Keep cool and dry

PACKAGING · 1/5kg (11.02lbs)/cs