



CODE 62221

Pernigotti paste

Gianduiotto

Gianduiotto Paste

Description: Paste made from Pernigotti's famous gianduiotto chocolate.

Dosage for gelato: 100g/ltr (3.35oz/qt) of mother base

Dosage for pastry: 70g/kg (1.12oz/1lb) 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 gianduaia chocolate taste
- Gluten, OGM, and hardened vegetable fat free
- No artificial color



Variegato Gianduiotto Pralinato

Gianduaia with sugar coated Premium Nut Pieces

CODE · 6355 I

Description: Hazelnut, chocolate sauce with premium nut pieces. It remains soft and creamy in cold temperature and adds both flavor and crunchy texture to gelato.

Shelf Life: 60 months

Storage: Keep cool and dry

Packaging: 1/5kg (1.02lbs)/cs



• Milk	685 gr/24.12oz
• Doppiabase (61381)	80 gr/2.82oz
• Sugar	130 gr/4.58oz
• Gianduiotto(62221)	105 gr/3.70oz
• Varieg. Gianduiotto	to taste

Gianduiotto recipe

*Additional recipes are available upon request

1860
2010
I 50
YEARS
OF QUALITY



SHELF LIFE · 60 months

STORAGE · Keep cool and dry

PACKAGING · 1/6kg (13.23lbs)/cs