



CODE 62251

Pernigotti paste

Golosella

Hazelnut and Milk Chocolate Powder Paste

Description: Another Pernigotti traditional flavor, Golosella is a milk chocolate gianduia with an intense roasted hazelnut flavor.

Dosage for gelato: 150g/ltr (5oz/qt) of mother base

Dosage for pastry: 150g/kg (2.40oz/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 chocolate flavor
- Intense roasted hazelnuts taste
- Can also be used in pastry



Variegato **Golosella**
Hazelnut and
Milk Chocolate Sauce

CODE 63251

Description: Golosella is made with hazelnut and milk Chocolate. This chocolate sauce will remain soft at low temperature and will decorate and add an intense chocolate flavor to gelato.

Shelf Life: 36 months

Storage: Keep cool and dry

Packaging: 1/6kg (13.23lbs)/cs

1860
2010
I 50
YEARS
OF QUALITY



- | | |
|---------------------|----------------|
| • Milk | 685 gr/24.12oz |
| • Doppibase (61381) | 75 gr/2.64oz |
| • Sugar | 135 gr/4.75oz |
| • Golosella(62251) | 105 gr/3.70oz |
| • Varieg. Golosella | to taste |

Golosella recipe

*Additional recipes are available upon request

SHELF LIFE · 60 months

STORAGE · Keep cool and dry

PACKAGING · 2/5.5kg (12.13lbs)/cs