



CODE 62141

Pernigotti paste

Gran Amaretto Fluido

Amaretto Paste

Description: Based on the Italian sweet almond-flavored liqueur, Gran Amaretto Fluido paste is made with Pernigotti's low fat cocoa powder with the typical bitter almond flavor of Amaretto.

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

Dosage for pastry: 70g/kg (1.12oz/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:

- Traditional flavor
- Intense Amaretto taste
- Can also be used in pastry



Variegato Granella Amaretto Chopped "Amaretti" Italian Cookie

CODE 68661

Description: Granella di Amaretti are chopped Italian cookies used as topping and/or decoration.

Shelf Life: 24 months

Storage: Keep cool and dry

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



• Milk	710 gr/25.00oz
• Doppibase (61381)	80 gr/2.82oz
• Sugar	135 gr/4.75oz
• Amaretto(62141)	75 gr/2.64oz
• Varieg. Granella Amaretto	to taste

Amaretto 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 · 1/6kg (13.23lbs)/cs