

CODE 62391

## Pernigotti paste

# Mandorlone

### Almond Paste with Toasted Almond Pieces

**Description:** Mandorlone is high quality toasted almond paste.

**Dosage for gelato:** 100g/ltr (3.35oz/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 before pouring it into the batch freezer.

**Advantages:**

- Intense almond flavor
- Easy to make recipe
- Can also be used in pastry



1860  
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YEARS  
OF QUALITY



Variegato **Pistacchio Granella**  
Pistachio Sauce with  
Pistachio Pieces

CODE 63019

**Description:** Pistacchio con Granella is a sweet pistachio sauce with pieces of Pistachio used to decorate and add flavor and texture to gelato.

**Shelf Life:** 24 months

**Storage:** Keep cool and dry

**Packaging:** 2/3kg (6.6lbs)/cs



- Milk 700 gr/24.65oz
- Doppibase (61381) 80 gr/2.82oz
- Sugar 120 gr/4.23oz
- Mandorlone(62391) 100 gr/3.52oz
- Varieg. Pistacchio Granella to taste

Mandorlone  
recipe

\*Additional recipes are available upon request

SHELF LIFE · 60 months

STORAGE · Keep cool and dry

PACKAGING · 1/5kg (11.02lbs)/cs