



## Pernigotti paste

CODE 62471

# Nocciola Piemonte IGP

Premium Italian Hazelnut Paste 

**Description:** Nocciola Piemonte IGP is made only of Premium quality hazelnuts with no skin that have been rigorously selected and dark roasted to provide an intense taste and natural color. This quality process and Piedmont origin is closely monitored and certified.

**Dosage for gelato:** 70g/ltr (2.35oz/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 before pouring it into the batch freezer.

### Advantages:

- Pure hazelnut paste
- Only made with Piedmont IGP hazelnut
- Gluten, OGM, and hardened vegetable fat free
- Sugar free
- No artificial color



## Nocciole Intere

Whole Roasted Hazelnuts with No Skin

CODE 68601

**Description:** Italian whole roasted hazelnut with no skin to use as a topping and/or to decorate gelato.

**Shelf Life:** 60 months

**Storage:** Keep cool and dry

**Packaging:** 3/2kg (4.41lbs)/cs



- |                       |                |
|-----------------------|----------------|
| • Milk                | 715 gr/25.18oz |
| • Doppiabase (61381)  | 80 gr/2.82oz   |
| • Sugar               | 135 gr/4.75oz  |
| • Piemonte IGP(62471) | 70 gr/2.46oz   |
| • Nocciole Intere     | to taste       |

Nocciola Piemonte IGP  
recipe

\*Additional recipes are available upon request

1860  
2010  
I 50  
YEARS  
OF QUALITY



SHELF LIFE · 60 Months

STORAGE · Keep cool and dry

PACKAGING · 1/5.4kg (11.90lbs)/cs