



Pernigotti paste

Noce

Walnut Flavored Paste

CODE 62681

Description: Noce is a high quality walnut paste.

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:

- Intense walnut flavor
- Easy to make recipe
- No artificial color
- Can also be used in pastry



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YEARS
OF QUALITY



Stracciatella

Chocolate Glaze
Coverture

CODE 63221

Description: Stracciatella is a classic Italian variegato. It is made with Pernigotti's premium cocoa powder that will harden at low temperature to provide a "crunchy" texture and will give an intense chocolate flavor to gelato.

Shelf Life: 24 months

Storage: Keep cool and dry

Packaging: 2/5.5kg (12.13lbs)/cs



- | | |
|-------------------------|----------------|
| • Milk | 700 gr/24.65oz |
| • Doppiabase (61381) | 75 gr/2.64oz |
| • Sugar | 130 gr/4.58oz |
| • Noce (62681) | 95 gr/3.35oz |
| • Varieg. Stracciatella | to taste |

Noce recipe

*Additional recipes are available upon request

SHELF LIFE · 36 Months

STORAGE · Keep cool and dry

PACKAGING · 1/5.5kg (12.13lbs)/cs