



Pernigotti paste Torroncino

CODE 62861

Chopped Torrhone (Nougat) Paste

Description: Torroncino is a classic Pernigotti flavor coming directly from its long tradition of nougat confectionery. It is made of chopped hazelnuts in an almond nougat creamy paste.

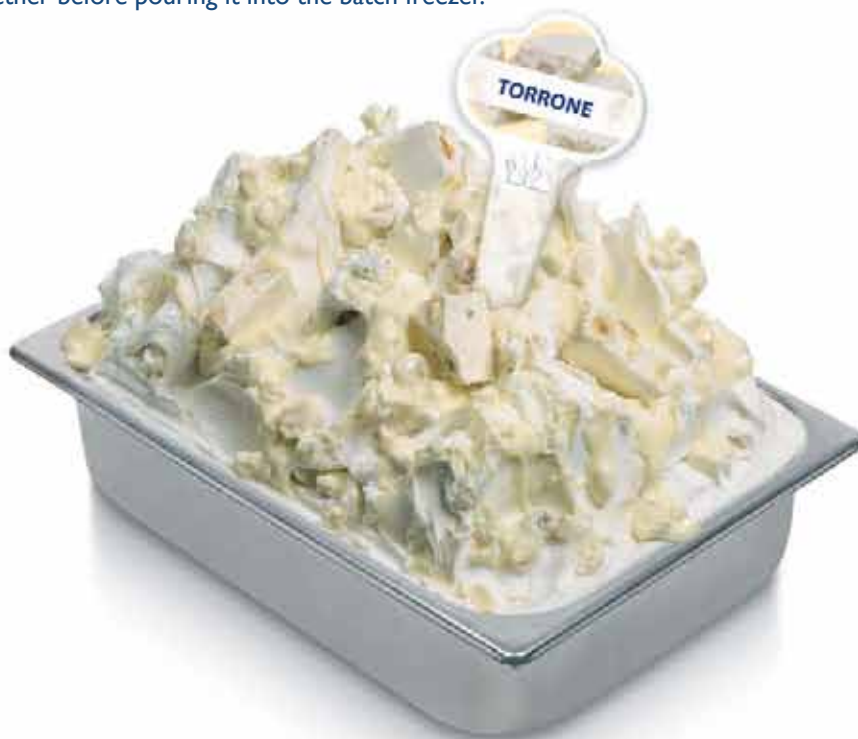
Dosage for gelato: 70g/ltr (2.35oz/qt) of mother base

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:

- Classic torrhone nougat flavor
- Easy and simple recipe
- Gluten, OGM, and hardened vegetable fat free
- No artificial color



Torrhone Rustego

Honey & Almonds Torrhone
with pieces of Italian
Nougat

CODE 62541

Description: Torrhone Rustego is made with Pernigotti world famous Torrhone. This Italian hard Italian nougat contains a high content of roasted nuts (up to 44%) and honey (up to 19%) and adds both texture and intense nougat flavor to Gelato.

Shelf Life: 36 months

Storage: Keep cool and dry

Packaging: 1/4.5kg (9.92lbs)/cs



• Milk	715 gr/25.18oz
• Doppiabase (61381)	70 gr/2.46oz
• Sugar	120 gr/4.23oz
• Torroncino(62861)	95 gr/3.35oz
• Variieg. Torrhone Rustego	to taste

Torroncino recipe

*Additional recipes are available upon request

1860
2010
I 50
YEARS
OF QUALITY



SHELF LIFE · 60 months

STORAGE · Keep cool and dry

PACKAGING · 2/3.5kg(7.72lbs/cs)