

PreGel
Your passion. Our ingredients.

*Season's
Greetings*

SEASONAL FLYER



PANETTONE GELATO

(HOT PROCESS)

GRAMS	INGREDIENTS
3000 g	Milk
150 g	Cream
540 g	Sugar
60 g	Dextrose
150 g	Base Diamant 50 - 01748
150 g	Instant skimmed milk powder
as needed	Arabeschi® Biscotto (Chocolate & Cookie) - 27122

METHOD OF PREPARATION

1. Combine all ingredients except the **Arabeschi® Biscotto** in a large plastic bucket.
2. Mix well for 2-3 minutes using an immersion blender.
3. Place in Hot Process machine and process according to manufacturer's instructions.
4. Place in batch freezer and process according to manufacturer's instructions
5. When extruding the gelato, fold in the **Arabeschi® Biscotto**.

(COLD PROCESS)

GRAMS	INGREDIENTS
3000 g	Milk
150 g	Cream
540 g	Sugar
60 g	Dextrose
300 g	Totalbase® - 09308
as needed	Arabeschi® Biscotto (Chocolate & Cookie) - 27122

METHOD OF PREPARATION

1. Combine all ingredients except the **Arabeschi® Biscotto** in a large plastic bucket.
2. Mix well for 2-3 minutes using an immersion blender.
3. Place in Hot Process machine and process according to manufacturer's instructions.
4. Place in batch freezer and process according to manufacturer's instructions
5. When extracting the gelato, fold in the **Arabeschi® Biscotto®**.

PANETTONE CAKE

DOUGH #1

GRAMS	INGREDIENTS
1000 g	My Sweet Mix
15 g	Instant Yeast
300 g	Eggs
200 g	Milk
100 g	Butter

DOUGH #2

GRAMS	INGREDIENTS
	Dough #1
500 g	My Savory Mix
250 g	Eggs
400 g	Butter
100 g	Honey Topping
as required	Flavouring Pastes
optional	Candied fruit

METHOD OF PREPARATION

1. **Dough 1:** knead all ingredients except the butter in a planetary mixer for 5 minutes at medium speed (using a spiral or dough hook attachment) until the mixture is homogeneous. Next add the butter and knead for another 5 minutes at medium speed. The correct final temperature of the dough is 27-28°C.
2. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough volume has redoubled.
3. **Dough 2:** knead the first dough with **My Sweet Mix** and eggs in a planetary mixer for 5 minutes at medium speed. Next add butter, **Honey Topping** and flavouring pastes and knead for 10 minutes at medium speed.
4. Let the dough to rest for 10 minutes at room temperature.
5. Cut into shape, roll and place into the molds (600 g dough for low molds with 750 g capacity, or 500 g of dough for smaller molds). Allow to rest for 5 minutes at room temperature so that a thin dry skin is created.
6. Let the dough proof for about 2 -3 hours - depending on the size - in a proofer at 30°C (70-80% R.H.).
7. Allow to rest at room temperature for about 30 minutes.
8. Garnish to taste with glaze for baked products and pearl sugar. Dust with icing sugar.
9. Bake in vented oven at 165- 170°C for about 35-40 minutes (depending on the size).
10. Cut a small hole from the bottom and pipe the gelato into it.



WHITE CHOCOLATE PECAN GELATO

(HOT PROCESS)

GRAMS	INGREDIENTS
3000 g	Milk
150 g	Cream
540 g	Sugar
60 g	Dextrose
150 g	Base Diamant 50 - 01748
150 g	Instant skimmed milk powder
350 g	Cioccobianco Traditional Paste - 55502
250 g	Toasted pecans

METHOD OF PREPARATION

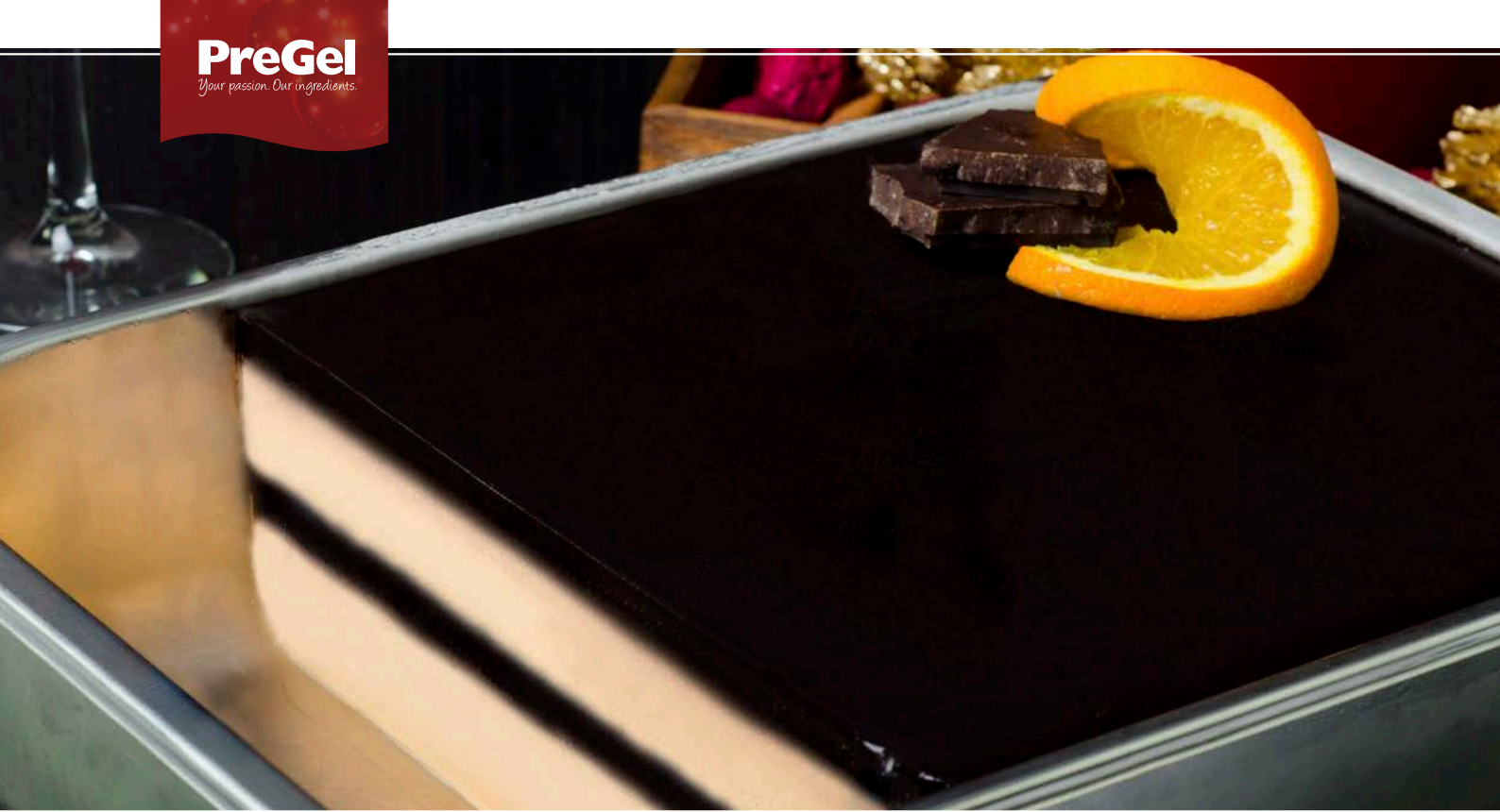
1. Combine all ingredients in a large bucket.
2. Mix well for 2-3 minutes using an immersion blender.
3. Place in Hot Process machine and process according to manufacturer's instructions.
4. Place in batch freezer and process according to manufacturer's instructions

(COLD PROCESS)

GRAMS	INGREDIENTS
3000g	Milk
150 g	Cream
540 g	Sugar
60 g	Dextrose
300 g	Totalbase® - 09308
350 g	Cioccobianco Traditional Paste - 55502
250 g	Toasted pecans

METHOD OF PREPARATION

1. Combine all ingredients in a large bucket.
2. Mix well for 2-3 minutes using an immersion blender.
3. Place in batch freezer and process according to manufacturer's instructions



ORANGE & DARK CHOCOLATE LAYERED GELATO

(HOT PROCESS)

GRAMS	INGREDIENTS
3000g	Milk
150g	Cream
540g	Sugar
60g	Dextrose
150 g	Base Diamant 50 - 01748
150g	Instant skimmed milk powder
300g	Fortefrutto® Orange N - 40372 <i>or Orange C - 45372</i>
As desired	PinoPinguino® Nero (Dark Chocolate) - 54072

METHOD OF PREPARATION

1. Combine first seven ingredients in a large bucket.
2. Mix well for 2-3 minutes using an immersion blender.
3. Place in Hot Process machine and process according to manufacturer's instructions.
4. Place in batch freezer and process according to manufacturer's instructions
5. Extract gelato into gelato pan and transfer immediate to display case.
6. Using the soft gelato, in a clean gelato pan spread a flat layer of orange gelato. Blast freeze until firm.
7. Pour **PinoPinguino® Nero** over gelato. Blast freeze until firm.
8. Spread a second layer of orange gelato into pan. Blast freeze until firm.
9. Pour a second layer of **PinoPinguino® Nero** over gelato. Blast freeze until firm.
10. Transfer to display case to hold.

(COLD PROCESS)

GRAMS	INGREDIENTS
3000g	Milk
150g	Cream
540g	Sugar
60g	Dextrose
300 g	Totalbase® - 09308
300g	Fortefrutto® Orange N - 40372 <i>or Orange C - 45372</i>
As desired	PinoPinguino® Nero (Dark Chocolate) - 54072

METHOD OF PREPARATION

1. Combine first seven ingredients in a large bucket.
2. Mix well for 2-3 minutes using an immersion blender.
3. Place in batch freezer and process according to manufacturer's instructions
4. Extract gelato into gelato pan and transfer immediate to display case.
5. Using the soft gelato, in a clean gelato pan spread a flat layer of orange gelato. Blast freeze until firm.
6. Pour **PreGel PinoPinguino® Nero** over gelato. Blast freeze until firm.
7. Spread a second layer of orange gelato into pan. Blast freeze until firm.
8. Pour a second layer of **PreGel PinoPinguino® Nero** over gelato. Blast freeze until firm.
9. Transfer to display case to hold.



CHOCOLATE HAZELNUT GELATO BONBONS

(HOT PROCESS)

GRAMS	INGREDIENTS
3000 g	Milk
150 g	Cream
540 g	Sugar
150 g	Instant skimmed milk powder
60 g	Dextrose
150 g	Base Diamant 50 - 01748
350 g	Chocolate-Hazelnut Traditional Paste - 54802
As desired	Arabeschi® Choco-Hazelnut Rock - 13402

METHOD OF PREPARATION

1. Combine all ingredients except **Arabeschi® Choco-Hazelnut Rock** in a large plastic bucket.
2. Mix well for 2-3 minutes using an immersion blender.
3. Place in Hot Process machine and process according to manufacturer's instructions.
4. Place in batch freezer and process according to manufacturer's instructions
5. Fold **Arabeschi® Choco-Hazelnut Rock** into gelato when extracting from the batch freezer.

FINAL ASSEMBLY

GRAMS	INGREDIENTS
as desired	Gran Stracciatella Reale (Chocolate Chips) - 26506
as desired	Chopped hazelnut pieces

(COLD PROCESS)

GRAMS	INGREDIENTS
3000 g	Milk
150 g	Cream
540 g	Sugar
60 g	Dextrose
300 g	Totalbase® - 09308
350 g	Chocolate-Hazelnut Traditional Paste - 54802
As desired	Arabeschi® Choco-Hazelnut Rock - 13402

METHOD OF PREPARATION

1. Combine all ingredients except **Arabeschi® Choco-Hazelnut Rock** in a large plastic bucket.
2. Mix well for 2-3 minutes using an immersion blender.
3. Place in batch freezer and process according to manufacturer's instructions
4. Fold **Arabeschi® Choco-Hazelnut Rock** into gelato when extracting from the batch freezer.

METHOD OF PREPARATION

1. Scoop Choco-Hazelnut Gelato into desired size balls and store in freezer until ready to dip.
2. Melt **Gran Stracciatella Reale** to about 30-35°C.
3. Dip gelato balls into **Gran Stracciatella Reale** and allow excess to drip off.
4. Immediately coat in chopped hazelnut pieces and allow to set.
5. Coat a second time in **Gran Stracciatella Reale** and allow excess to drip off.
6. Store frozen until ready to serve.



TORRONE MARSHMALLOW TREATS

GRAMS	INGREDIENTS
45 g	Unsalted butter
283.5 g	Marshmallow
168 g	Puffed rice cereal
168 g	Torrone Traditional Paste (Nougat) - 52102

METHOD OF PREPARATION

1. In a large saucepan melt the butter over low heat.
2. Add the marshmallows and melt completely until smooth.
3. Add in the puffed rice cereal and **Torrone Traditional Paste (Nougat)** and mix until thoroughly incorporated.
4. Pour into a parchment lined sheet tray or lightly greased square cake mold and press until flat on the top.
5. Allow the treats to set and cool.
6. Cut with a serrated knife when ready to serve.



WHITE MINT SOFT SERVE

GRAMS	INGREDIENTS
1600 g	Fiordilatte Soft (one bag) - 03108
4000 g	Water
200 g	White Mint N Traditional Paste - 59872
As desired	Chocolate Topping - 10206

METHOD OF PREPARATION

1. Mix **Fiordilatte Soft** with water and the **White Mint N Traditional Paste**.
2. Pour the mix into the machine and process.
3. Garnish with **Chocolate Topping**.

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