



## CHOOSE A FLAVOR AND LET IT INSPIRE YOU

Ten options, each one as irresistible as the next, within a product range that has made culinary history in record time.

PinoPinguino is the gelato sauce that stays soft and spreadable, even in freezing temperatures, and provides a veritable explosion of flavor when it melts in your mouth.

The perfect balance between the ingredients gives all the PinoPinguino products an authentic taste that is full and rich, with exceptional consistency that makes them extremely versatile and suited for a boundless number of the most innovative creations.

When it comes to PinoPinguino product line, the only limit is your imagination!



BLACK



CROCCANTE



CLASSIC



WAFFERINO



PEANUT



ALMOND



HAZELNUT



WHITE



PISTACHIO



LEMON

CE0167 ENG

**PreGel**  
Your passion. Our ingredients.



# WORLD

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Pure and simple...

Rich and creamy

Cremino gelato

Soft and delicious

Crunchy with a soft centre

Sweet refill

Rich whirlwind

Velvety coating & Elegant coating

### IN A TUB

#### INGREDIENTS:

PinoPinguino

#### METHOD:

pour the PinoPinguino directly into the gelato tub and place in the showcase. It will become creamy and easy to spread, perfect for enjoying as is.

#### TRY IT WITH:

all PinoPinguino products!

### CREAMY GELATO

#### INGREDIENTS (per a tub):

PinoPinguino 2 Kg  
Whole milk (or water\*) 2 lt

#### METHOD:

blend the PinoPinguino with the whole milk using a whisk or an immersion blender. Stir until creamy, then pour in the batch freezer. Decorate the tub as you like and place in the showcase.

#### TRY IT WITH:

PinoPinguino Classic, Almond, Black (we recommend using water for this product), Lemon, Pistachio and White

### VARIEGATED & LAYERED

#### INGREDIENTS:

PinoPinguino  
Gelato

#### METHOD:

create a layer of gelato on the bottom of the tub, taking care to make it even. Pour the PinoPinguino on top to create a layer and cool for a few minutes, or add the PinoPinguino palet (which you have made previously with the special mould). Continue with another layer of gelato, even it out and cool the tub for a few minutes, then finish it off by decorating it to your liking with PinoPinguino and then cool once again for a few minutes.

#### TRY IT WITH:

all the PinoPinguino products!

### SOFT

#### INGREDIENTS (per 1 kg of product):

PinoPinguino (35-40%) 350-400 g  
Whole milk (65-60%) 650-600 g

#### METHOD:

blend the PinoPinguino together with the whole milk until you get an homogeneous mixture, using a whisk or an immersion blender. Pour the mixture into the soft gelato machine.

#### TRY IT WITH:

PinoPinguino Classic, Almond, Black, Lemon, Pistachio and White

### GELATO POPS & PRALINES

#### INGREDIENTS FOR THE GELATO POPS/PRALINE:

Gelato  
FOR THE COATING (per 1 kg of product):  
PinoPinguino 800 g  
Coriandoline® Stick 200 g

#### METHOD:

make the gelato pops using artisan gelato (or Pronto Semifreddo or HappyTorte WMD) and place in the blast chiller for around 30 minutes. Shape the lollies and dip them into PinoPinguino as is, then place them in the blast chiller for around another 20 minutes. For the coating, dip the lollies in the Coriandoline® (which you have melted beforehand) mixed with PinoPinguino, let the excess drip off and display in the freezer.

#### TRY IT WITH:

all the PinoPinguino products!

### GOURMET COFFEE

#### INGREDIENTS:

PinoPinguino  
Arabeschi® and/or Topping  
Espresso coffee  
Whipped cream

#### METHOD:

alternate between layers of PinoPinguino, espresso coffee, Arabeschi® and/or Topping as you like. Finish off by decorating with a swirl of whipped cream.

#### TRY IT WITH:

all the PinoPinguino products!

### BENCHTOP MACHINE

#### INGREDIENTS:

PinoPinguino

#### METHOD:

pour the PinoPinguino into the machine right from the tub. Leave the product to cool, adjusting the settings on the machine, then use as you please, to fill cones, garnish gelato or just eat as is like a mousse.

#### TRY IT WITH:

PinoPinguino Classic, Pistachio and White

### GLOSSY GLAZE

#### INGREDIENTS (per 1 kg of product):

PinoPinguino 475 g  
Coriandoline® Stick (or Gran Stracciatella Reale) 125-145 g  
Geloglass 190 g  
Water 190 g

#### METHOD:

dissolve the Geloglass in water, then add the PinoPinguino and stir carefully. Melt the Coriandoline® Stick and add to the first mixture, then leave to rest for at least 30/40 minutes. When the mixture reaches a temperature of around 25°C, frost the semifreddo (or gelato cake) and place in the freezer straight away.

#### TRY IT WITH:

PinoPinguino Classic, Almond, Black, Lemon, Pistachio and White

### SATIN GLAZE

#### INGREDIENTS (per 1 kg of product):

PinoPinguino 800 g  
Coriandoline® Stick (or Gran Stracciatella Reale) 200 g

#### METHOD:

melt the Coriandoline® Stick and mix it with the PinoPinguino. Frost the semifreddo (or the gelato cake) and place in the freezer straight away.

#### TRY IT WITH:

all the PinoPinguino products!