

**PreGel**

**AMERICA**

Your Passion. Our Ingredients.®

*Refresh*

REJUVENATE

SPRING 2011  
**RECIPE BOOK**

*Revive*

# Gelato

## ROASTED ALMOND (COLD PROCESS)

GRAMS	OUNCES	INGREDIENTS
3000g	105.6oz	whole milk
150g	5.3oz	heavy cream
550g	14.1oz	sugar
50g	1.8 oz	PreGel Dextrose
400g	3.1oz	PreGel Roasted Almond Traditional Paste
300g	10.6oz	PreGel Totalbase®

### METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pour in batch freezer and freeze.

## ROASTED ALMOND (HOT PROCESS)

GRAMS	OUNCES	INGREDIENTS
3000g	105.6oz	whole milk
150g	5.3oz	heavy cream
550g	14.1oz	sugar
50g	1.8 oz	PreGel Dextrose
400g	3.1oz	PreGel Roasted Almond Traditional Paste
150g	10.6oz	PreGel Diamant 50

### METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pasteurize your mix at 85°C/185°F.
4. Pour in batch freezer and freeze.



# Gelato

## ALMOND CHOCOLATE CHIP GELATO (COLD PROCESS)

GRAMS	OUNCES	INGREDIENTS
3000g	105.6oz	whole milk
150g	5.3oz	heavy cream
550g	14.1oz	sugar
50g	1.8 oz	PreGel Dextrose
400g	3.1oz	PreGel Roasted Almond Traditional Paste
200g	7.0oz	PreGel Gran Stracciatella Reale Milk Arabeschi® (Milk Chocolate Chips)
300g	10.6oz	PreGel Totalbase®

### METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pour in batch freezer and freeze.
4. Fold in Gran Stracciatella Reale Milk Arabeschi® and decorate the top as desired.

## ALMOND CHOCOLATE CHIP GELATO (HOT PROCESS)

GRAMS	OUNCES	INGREDIENTS
3000g	105.6oz	whole milk
150g	5.3oz	heavy cream
550g	14.1oz	sugar
50g	1.8 oz	PreGel Dextrose
400g	3.1oz	PreGel Roasted Almond Traditional Paste
200g	7.0oz	PreGel Gran Stracciatella Reale Milk Arabeschi® (Milk Chocolate Chips)
150g	10.6oz	PreGel Diamant 50

### METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pasteurize your mix at 85°C/185°F.
4. Pour in batch freezer and freeze.
5. Fold in Gran Stracciatella Reale Milk Arabeschi® and decorate the top as desired.





# Sorbetto

## FOREST BERRIES SORBETTO (COLD PROCESS)

GRAMS	OUNCES	INGREDIENTS
1500g	53oz	water
1000g	35.3oz	fruit puree (can also use fresh or frozen fruit)
550g	19.4oz	sugar
100g	3.5oz	PreGel Dextrose
140g	5oz	PreGel Fruttosa®
100g	3.5oz	PreGel Forest Berries Fortefrutto® (Bilberries, Raspberries & Black Currants)
20g	0.70oz	PreGel Vellutina®
10g	0.35oz	lemon juice

### METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pour in batch freezer and freeze.

## FOREST BERRIES SORBETTO (HOT PROCESS)

GRAMS	OUNCES	INGREDIENTS
1500g	53oz	water
1000g	35.3oz	fruit puree (can also use fresh or frozen fruit)
550g	19.4oz	sugar
100g	3.5oz	PreGel Dextrose
140g	5oz	PreGel Fruttosa®
100g	3.5oz	PreGel Forest Berries Fortefrutto® (Bilberries, Raspberries & Black Currants)
20g	0.70oz	PreGel Vellutina®
10g	0.35oz	lemon juice

### METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pasteurize your mix at 65°C/149°F.
4. Pour in batch freezer and freeze.



# Gelato

## BALSAMIC FOREST BERRY GELATO (COLD PROCESS)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	milk
240g	8.46oz	heavy cream
600g	21.16oz	sugar
60g	2.12oz	PreGel Dextrose
300g	10.58oz	PreGel Totalbase®
90g	3.1oz	PreGel
		Mascarpone
		Powdered
		Flavoring (Italian
		Cream Cheese)
100g	3.5oz	PreGel Forest
		Berries Fortefrutto®
		(Bilberries,
		Raspberries &
		Black Currants)
50g	1.7oz	balsamic vinegar

### METHOD OF PREPARATION

1. Mix all ingredients together except balsamic vinegar.
2. Blend with immersion blender.
3. Pour in batch freezer and freeze.
4. Decorate with balsamic vinegar.

## BALSAMIC FOREST BERRY GELATO (HOT PROCESS)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	milk
240g	8.46oz	heavy cream
600g	21.16oz	sugar
60g	2.12oz	PreGel Dextrose
150g	5.3oz	PreGel Diamant 50
90g	3.1oz	PreGel
		Mascarpone
		Powdered
		Flavoring (Italian
		Cream Cheese)
100g	3.5oz	PreGel Forest
		Berries Fortefrutto®
		(Bilberries,
		Raspberries &
		Black Currants)
50g	1.7oz	balsamic vinegar

### METHOD OF PREPARATION

1. Mix all ingredients together except balsamic vinegar.
2. Blend with immersion blender.
3. Pasteurize the mix at 85°C/185°F.
4. Pour in batch freezer and freeze.
5. Decorate with balsamic vinegar.





# TENERO

(SOFT SERVE)

## RASPBERRY SORBETTO TENERO

GRAMS	OUNCES	INGREDIENTS
2500g	88.2oz	water
1100g	38.8oz	PreGel Raspberry Super Sprint

### METHOD OF PREPARATION

1. Combine all ingredients and mix well with an immersion blender.
2. Prepare in a soft serve machine.

(Add 1 qt (32oz) of nonfat yogurt to create raspberry frozen yogurt.)



**Try topping it with  
Forest Berries Topping  
(Bilberries, Raspberries  
& Black Currants)!**



# TENERO

(SOFT SERVE)

## CHOCOLATE GELATO TENERO

GRAMS	OUNCES	INGREDIENTS
2500g	88.2oz	milk
1100g	38.8oz	PreGel Chocolate Super Sprint

### METHOD OF PREPARATION

1. Combine all ingredients and mix well with an immersion blender.
2. Prepare in a soft serve machine.

(Add 1 qt (32oz) of nonfat yogurt to create chocolate frozen yogurt.)



***If you're truly inspired  
by the season, try  
offering a chocolate and  
raspberry swirl!***





  
TENERO  
redefining soft serve

# PASTRY

## PANNACOTTA WITH FOREST BERRY TOPPING

GRAMS	OUNCES	INGREDIENTS
200g	8.8 oz	5-Star Chef Pastry Select Pronto Pannacotta
600g	21.2 oz	whole milk
600g	21.2 oz	heavy cream
as needed		PreGel Forest Berries Topping (Bilberries, Raspberries & Black Currants)

### METHOD OF PREPARATION

1. In a pot heat the whole milk to 40°C/104°F.
2. Remove from heat; whisk in 5-Star Chef Pastry Select Pronto Pannacotta powder; whisk in heavy cream.
3. Place in desired mold, place in the refrigerator till set.
4. Remove from mold and top with PreGel Forest Berries Topping; garnish as desired.

## ALMOND SUGAR COOKIE

GRAMS	OUNCES	INGREDIENTS
300g	10.6oz	butter
100g	3.5oz	PreGel Roasted Almond Traditional Paste
160g	5.6oz	sugar
40g	1.4oz	egg yolks
20g	0.7oz	PreGel Vanilla Purissima Bean Traditional Paste (Vanilla Bean)
450g	15.9oz	all-purpose flour

### METHOD OF PREPARATION

1. Cream together butter, sugar and PreGel Roasted Almond Traditional Paste until light and fluffy.
2. Add eggs yolks and PreGel Vanilla Purissima Bean Traditional Paste.
3. Add flour and mix until dough comes together.
4. Roll into log shape, and allow to cool in refrigerator.
5. Cut into cookies, about 1/3 inch thickness.
6. Roll edge of cookie into egg wash, and then in granulated sugar.
7. Press a whole almond into the center of each cookie.
8. Bake at 176°C/350°F for about 8 to 10 minutes until done.



The background of the page is composed of several overlapping, wavy, organic shapes in various shades of green, ranging from a vibrant lime green to a muted sage green. A large, white, curved shape cuts across the middle of the page, creating a sense of movement and depth. The overall aesthetic is clean, modern, and natural.

Questions on these recipes? Contact PreGel's Professional Training Center at 866 977 3435 or email [training@pregelamerica.com](mailto:training@pregelamerica.com) for more information. For more recipes from PreGel AMERICA, visit [www.pregelrecipes.com](http://www.pregelrecipes.com).