

PASTRY

Five Star Chef

NEW!

Dre Gel's
CRUNCHY
COATINGS

Revolutionary Dessert Coatings
You'll Want to Crunch Through



It's **CRUNCH** *time* ... *literally*

PreGel's new line of Crunchy Coatings provides the convenience of having dessert coatings of extraordinary quality at your immediate disposal, complete with crunchy inclusions of nuts, wafers, or cookies. Evenly coat gelato dome cakes, terrines, and semifreddo, hide imperfections, and experience cleaner cuts with minimal smearing. Available exclusively through PreGel, our Crunchy Coatings are available in three delicious flavours:

Gianduvia, Hazelnut & Lemon

Save time and produce results that taste and look amazing!

Benefits:

- Covers evenly
- Disguises imperfections
- Offers an upgrade in presentation and texture
- Easy-to-use
- Offers cleaner cuts with minimal smearing
- Line boasts an array of nuts, wafers, and cookies as inclusions
- Saves time

Applications:

- gelato dome cakes
- terrines
- semifreddo



Flavours



Gianduia *Crunchy Coating - 95102*

Packaging: 2 buckets x 2.5 kg

Utterly irresistible, this tantalizing frozen dessert coating boasts the mouthwatering chocolate-hazelnut flavour of gianduia enriched with delightfully crunchy pieces of wafer and hazelnut pieces.



Hazelnut *Crunchy Coating - 95302*

Packaging: 2 buckets x 2.5 kg

The buttery, earthy flavour of hazelnut dominates this frozen dessert coating that is boosted with the inclusion of pleasurable crunchy hazelnut pieces.



Lemon *Crunchy Coating - 95502*

Packaging: 2 buckets x 2.5 kg

Revitalizing in colour and taste, this frozen dessert coating offers the distinct flavour of lemon enhanced with enchanting crunchy cookie pieces.

Directions

1. Stir the product in a mixing bucket with a clean spatula to make it homogenous. A possible surfacing of the crunchy bits is a natural occurrence, which can be solved by thoroughly mixing the product.
2. Take the required amount of product out of the mixing bucket.
3. Make certain the dessert is perfectly frozen before coating (it is recommended to place it in a shock freezer prior to proceeding).
4. Evenly coat the dessert, making sure to cover the entire surface (for optimal results, elevate the gelato cake before coating to prevent accumulation of coating around the bottom edge).
5. Store the dessert at $-18^{\circ}\text{C}/-0.4^{\circ}\text{F}$. Garnish as desired.
6. Allow the dessert to adjust to room temperature for 10 minutes before serving.
7. Use a warm knife to cut the gelato cake.

