



A small nut capable of imparting extraordinary fragrance and flavor, the hazelnut is the star in many baking delights and has always been one of the most popular and well-loved gelato flavors around.

PreGel has created a special selection of sumptuous Classic Pastes to this precious nut, celebrating every nuance of its delicious flavor. It is a product line of impeccable quality, perfect for producing artisan hazelnut gelato packed with intense, natural flavor and a deep body of undertones and distinctive notes. The result will bring you moments of pure pleasure and win over even the most demanding of palates.

	Gelato color	Roasted	Green note	Sweet note	Bitter taste	Woody	Caramel note	Fatty
Brown hazelnut	4	4	1	3	2	2	2	1
Hazelnut p. granulated	3	3	1	3	1	1	2	1
Hazelnut p. Fine	3	3	1	3	1	1	2	1
Pgi Piedmont hazelnut	2	3	2	4	1	1	1	1
Regina hazelnut	3	2	3	5	1	1	2	1
Elite hazelnut	5	5	1	3	1	2	2	1
Hazelnut cream	4	3	2	2	2	1	2	2

PreGel Hazelnut Classic Pastes can be used at will in pastry, to flavor specialties such as ganaches, pralines, semifreddos, desserts, buttercreams, whipped cream and any other kind of cream.



THE SELECTION

CE0166 ENG

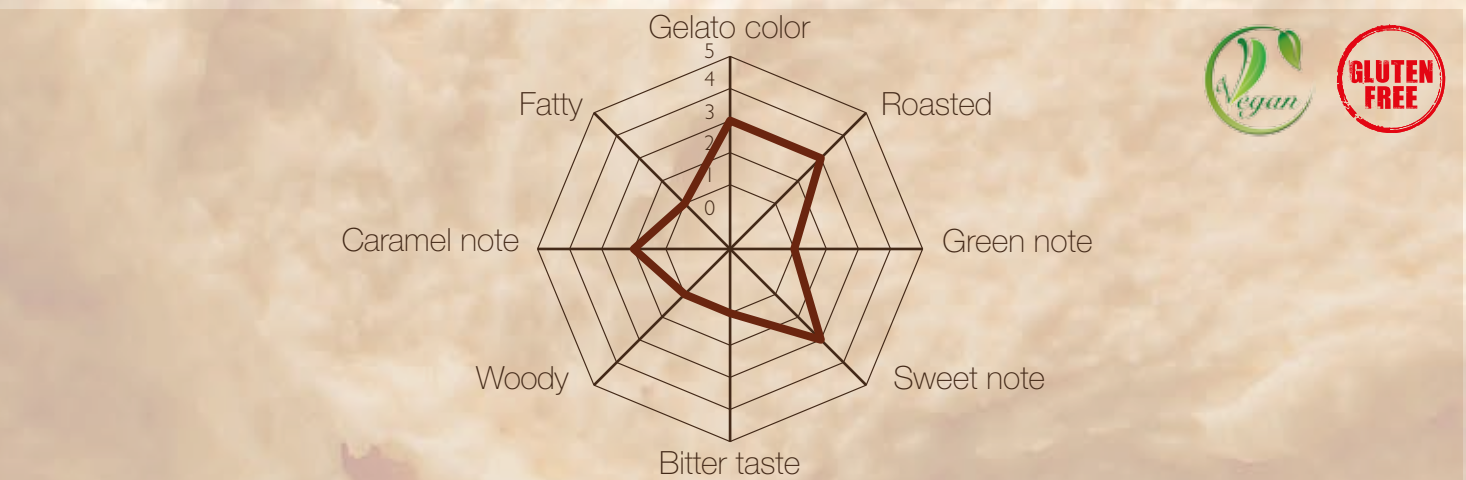
BROWN HAZELNUT

CODE	29202	PACKAGING	2 buckets x 5 kg	SUGGESTED DOSAGE	70 g/Kg gelato base
PROFILE	This highly concentrated paste is ideal for creating a gelato with an intense color and a rich, full-bodied flavor. Perfect if you're desiring a gelato that's not overly sweet yet packed with the bold flavor of top-quality toasted hazelnuts and a light, caramel aftertaste.				



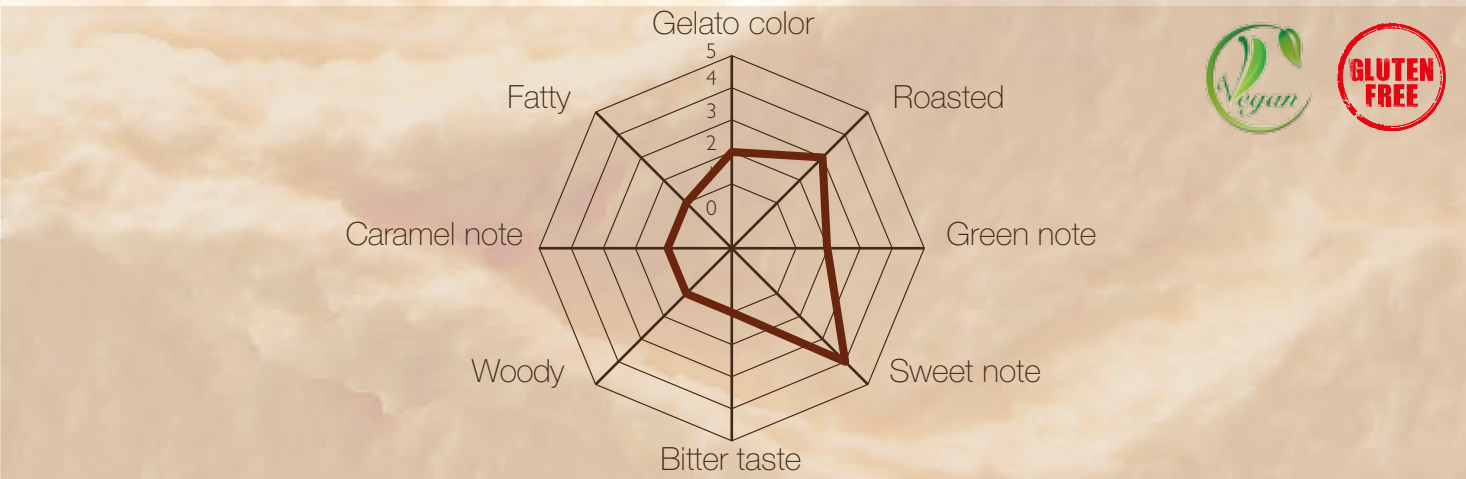
HAZELNUT P. FINE - HAZELNUT P. GRANULATED

CODE	51402	PACKAGING	2 buckets x 5 kg	SUGGESTED DOSAGE	70 g/Kg gelato base
PROFILE	This pure paste features a delicate beige color and is perfect for producing a gelato with a balanced, sweet flavor that stops short of being overpowering. Available in smooth – for a creamier finish – or with chunks of hazelnut, for a tantalizing contrast with the consistency of the gelato itself. Hazelnut P. Granulated (code: 58202; 2 tubs x 5 kg).				



PGI PIEDMONT HAZELNUT

CODE	23302	PACKAGING	2 buckets x 5 kg	SUGGESTED DOSAGE	100-130 g/Kg gelato base
PROFILE	This exquisite pure paste makes for a gelato with a subtle, sandy color, packed with the deliciously sweet, delicate flavor of Italy's best lightly toasted hazelnuts. Made exclusively using Tonde Gentile Trilobate I.G.P. hazelnuts from Piedmont, it's perfect for a gelato with a balanced, clean flavor worthy of the most discerning palates.				



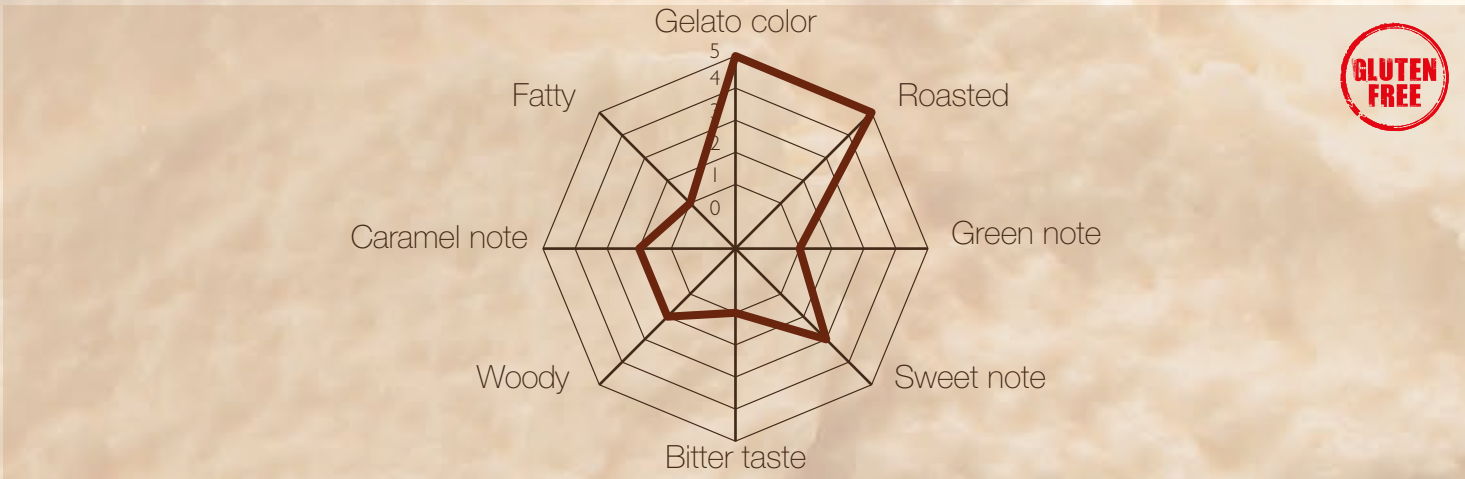
REGINA HAZELNUT

CODE	51502	PACKAGING	2 buckets x 5 kg	SUGGESTED DOSAGE	80-120 g/Kg gelato base
PROFILE	This pure paste produces a gelato with a light color and an incredibly sweet, clean taste. The well-rounded flavor is perfectly balanced thanks to a very light toasting process. This doesn't alter the natural sweetness of the freshly harvested hazelnuts, instead preserving their distinctive grassy notes.				



ELITE HAZELNUT

CODE	27002	PACKAGING	2 buckets x 5 kg	SUGGESTED DOSAGE	70 g/Kg gelato base
PROFILE	A highly concentrated paste with a bold color, the strong, persistent flavor is obtained by thoroughly toasting the hazelnuts. Woody, caramel notes make for a complex aroma. Perfect for producing a full-bodied gelato with a warm, welcoming flavor.				



HAZELNUT CREAM

CODE	53912	PACKAGING	2 buckets x 3 kg	SUGGESTED DOSAGE	70 g/Kg gelato base
PROFILE	This highly concentrated, stabilized paste makes for a gelato with an intense color and well-balanced flavor of moderately toasted hazelnuts, without being overbearingly sweet. Also available in jar (code: 53946; 6 jars x 1 kg).				

