

**MUST
HAVE**

The essentials



Prodotti Stella's essentials

Our essential “**Must-haves**” selection contains our most popular products, which play a key role in numerous gelato parlours.

It brings together a variety of items that we are sure will satisfy your customers' tastes, meet with great success and become an irreplaceable part of your range.



MUST HAVE

The essentials

KIT CODE: KT47
Total 18,5 kg

The kit contains

KOOKIE&CARMEL



PASTE
1 TIN - 3 kg
Code 8524



VARIEGATO
1 TIN - 2,5 kg
Code 8525



CRUMBS
1 BAG- 2 kg
Code 8793

FLEUR DE SEL



VARIEGATO
1 TIN - 2,5 kg
Code 8522

DISARONNO AN



PASTE
1 TIN - 2,5 kg
Code 9592

NUTGEL COCOA



1 TIN - 6 kg
Code 8777

Kookie & Caramel

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PASTE

This smooth flavouring paste with the flavour of caramel biscuits makes the ideal base for use in conjunction with the associated caramelized biscuit crumbs and variegato.

DOSAGE

50-60 g per litre of base mix.



3 kg

KOOKIE&CARMEL

“Speculoos” are traditional caramelized Belgian and Dutch biscuits that are famous all over the world. Prodotti Stella offers the distinctive flavour of these caramelized biscuits in gelato and semifreddo with 3 different products.



VARIEGATO

This paste has a high caramelized biscuit crumb content. It is ideal for variegato gelato and numerous cold pastry specialities.

DOSAGE

To taste for variegato purposes with gelato and semifreddo.



2,5 kg



CRUMBS

These crumbs are made from original caramelized Belgian biscuits and come in a variety of irregular shapes and sizes.

DOSAGE

To taste for variegato purposes with gelato and semifreddo.



2 kg

MUST HAVE

Kookie&Caramel

Ingredients for 1 litre of base:

White base	950g
Whole milk	50g
Kookie&Caramel Paste	50g
Kookie&Caramel Variegato	To taste
Kookie&Caramel Crumbs	To taste





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VARIEGATO FLEUR DE SEL

This paste is designed for variegato purposes and it has a good content of Fleur de Sel sea salt crystals, which are harvested from the surface of the water. It is mainly used for variegato and flavouring gelato and semifreddo, but we also recommend trying it as a flavouring paste for salted caramel gelato (100 g/l).

If you would like to add “**Fleur De Sel Caramel**” flavour to your selection, we recommend flavouring the base with “**Fleur De Toffee**” paste to make the gelato and then adding “**Variegato Fleur De Sel**” paste as a variegato.



DOSAGE

To taste for variegato purposes with gelato and semifreddo.



2,5 kg

MUST HAVE

Caramel Fleur De Sel

Ingredients for 1 litre of base:

Milk Base Mix	900g
Whole milk	100g
Fleur de Toffee (8521)	80-90g
Variegato Fleur De Sel	To taste



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PASTA DISARONNO AN

An alcohol-free cream paste with natural flavourings. Add the flavour of the internationally renowned liqueur to artisan gelato and pastries. The paste has a creamy texture and it is packed with pralined almonds and hazelnut chips that stay crispy in gelato. **It is a Prodotti Stella exclusive.**

Use it with **“Excellence Plain Chocolate Coating”** and **“Quattrostagioni Peach Variegato”** to make the Piedmontese speciality **“Persi Pien”**.

Complement the paste with the following products:

- Amaretto Grains
- Coating Disaronno



DOSAGE

130-150 g /l of milk base mix.



2,5 kg



MUST HAVE

*Disaronno
All Natural*

Ingredients for 1 litre of base:

Milk Base Mix	900g
Whole milk	100g
Disaronno All Natural	140g
Amaretto Grains	To taste



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For rich, creamy gelato

Whole milk	2200g
Nutgel Cocoa	2000g

For Cremino and Variegato

Use the product neat, with dosage to taste.

NUTGEL COCOA

This is a product with an exceptional hazelnut and cocoa content featuring the distinctive flavour of hazelnut spreads.

It is outstanding in cremino, as delicious variegato, neat in a gelato tub, and in icing on cakes and many other cold pastry specialities.



6 kg

A professional dispenser is available on request.

MUST HAVE

Nutgel Cocoa

Nutgels can also be put into a cone before gelato: the contrast between the crunchy wafer and the soft Nutgel is truly exquisite.





Prodotti Stella S.p.A.

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