

Pino
Pinguino®

*A world
of ideas*



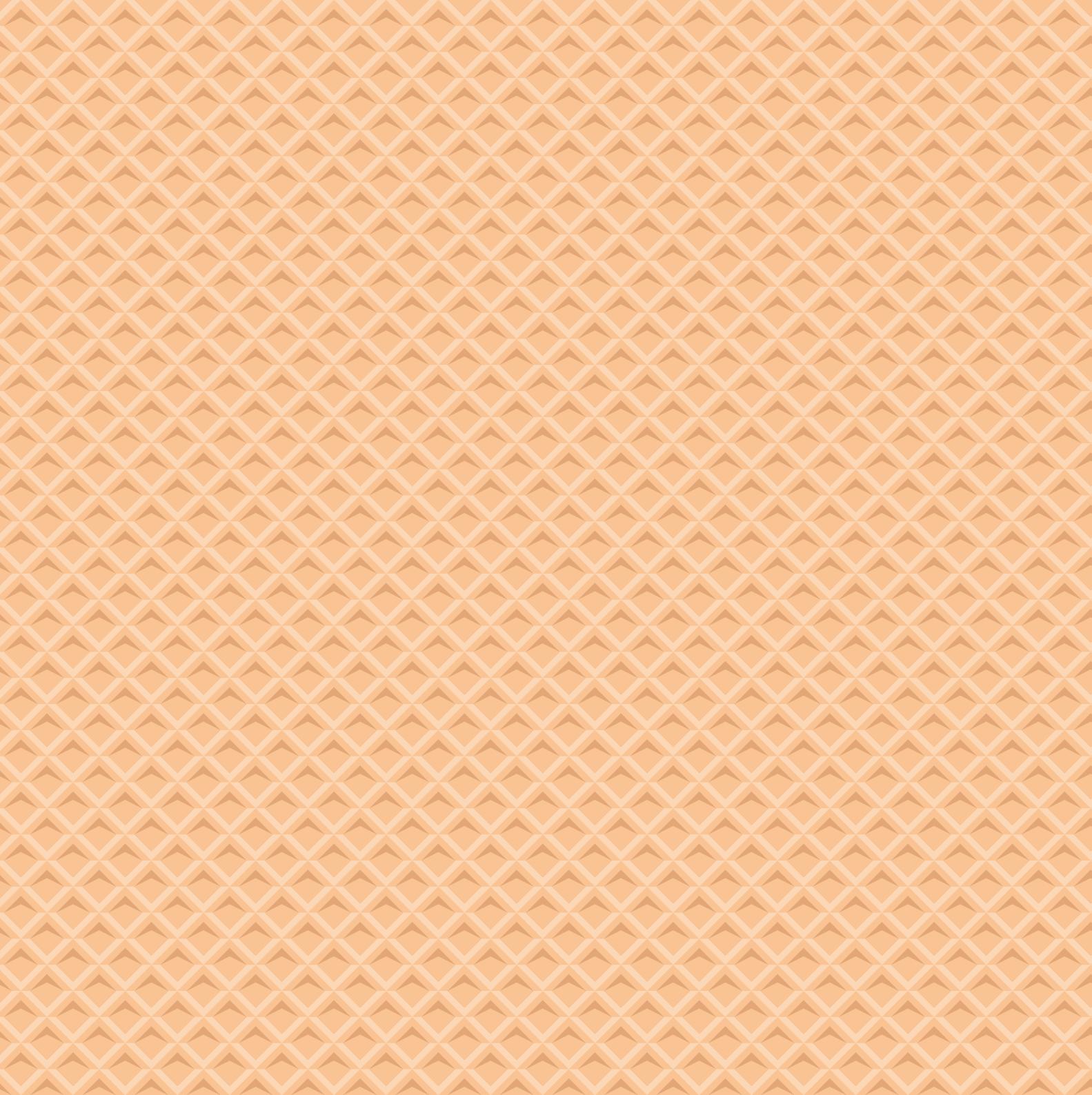




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PinoPinguino is the PreGel product line that made history in record time.

The perfect harmony of the ingredients gives all PinoPinguino products an authentic, full and round flavor.

With the full PinoPinguino line made up of the famous cream that stays soft even when below zero, a Sprint product for gelato making and a Frappè, powdered product perfect for making delicious drinks, the only limit is your imagination!



PinoPinguino Creams

The signature PinoPinguino product, which was created in 2010 and went on to become a classic in gelato parlour display cases the world over, is a soft cream featuring a structure that boasts unparalleled softness, that is perfectly maintained even below zero.

Its exceptional consistency and unmistakeable flavor make PinoPinguino a versatile product that is perfect for being used in a thousand different ways and for making more original creations – and not just in gelato making!

Available smooth, as well as with crunchy pieces, PinoPinguino allows you to experiment and introduce original recipes with rich flavor.



Classic



Almond



Bianco (white)



Caramel



Croccante



Hazelnut



Lemon



Nero (black)



Nocciolino



Orange



Peanut



Pistachio



Wafferino



As Is



The full and round flavor of PinoPinguino in all its simplicity and goodness.

Method:

- Mix carefully and then pour the contents of the bucket right into the pan.
- Place the pan in the freezer or the blast chiller for the time required to achieve the desired consistency.
- Serve in the gelato display case at around -14°C.
- It will become creamy and spreadable and perfect for trying as is.

Try it with: all PinoPinguino products!



Layered gelato



PinoPinguino is the perfect product for creating layered gelato pans: its distinctive soft consistency – which stays just as soft when below zero – makes it perfect for giving your gelato a delicious serving of rich flavor.

Method:

- Spread the first layer of gelato on the bottom of the pan and level it with a clean spatula.
- Pour a layer of PinoPinguino and place the pan in the blast chiller for a few minutes (or add the PinoPinguino palet that you made before with the special silicone mold).
- Continue to add another layer of gelato and level with the spatula again, then place the pan in the blast chiller for a few minutes.
- Finish off the pan by decorating it with PinoPinguino as you please and blast chill again for a few minutes.
- Display the pan in the display cabinet.

Try it with: all PinoPinguino products!



Artisan gelato



Ingredients

for one pan:

PinoPinguino (50%)	2 kg
Whole milk (or water*) (50%)	2 L

The smooth versions of PinoPinguino allow you to create a creamy gelato that is both rich and full in flavor.

Method:

- Mix the PinoPinguino and whole milk (or water) together with a whisk or a hand blender until you get an even mixture. Process in the batch freezer.
- Move the gelato right into the pan.
- Decorate as you please and place the pan in the display case.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, *Nero (black), Orange, Pistachio!

Soft gelato



Ingredients

per 1 kg of product:

PinoPinguino (35-40%) **350-400 g**

Whole milk (65-60%) **650-600 g**

In addition to the classic artisan gelato, PinoPinguino can also be used to make a delicious soft gelato with a soft consistency and round flavor.

Method:

- Mix the PinoPinguino and the whole milk together with a whisk or a hand blender until you get an even mixture.
- Pour the mixture into the soft gelato machine.
- Serve immediately.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, Nero (black), Orange, Pistachio!



Full Flavored Swirl



It is easy to satisfy everyone's needs with PinoPinguino. In fact, thanks to its soft consistency, it can also be served – practically and quickly – directly from the special counter-top machine.

Method:

- Pour the PinoPinguino directly from the bucket into the counter-top machine.
- Leave the product to cool by adjusting the machine and then scoop out as you like to fill cones, decorate gelato or eat on its own as a mousse.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, Nero (black), Orange, Pistachio!

Sticks & Bonbons



Ingredients

for sticks and/or bonbons with a double layer:

Gelato or semifreddo made with Five Star Chef Pronto Semifreddo or HappyTorte wmd

PinoPinguino 800 g

Coriandoline® Stick (or Gran Stracciatella Reale) 200 g PreGel

Used as is for soft fillings and inner layers, or as part of a recipe to create a crunchy outer layer, PinoPinguino is perfect for making original and delicious sticks and bonbons.

Method:

- Prepare the sticks (and/or bonbons) with home-made gelato or with the semifreddo base and place them in the blast chiller for around 30 minutes.
- Remove the sticks (and/or bonbons) from the molds and submerge them completely in the PinoPinguino as it is, then place them in the blast chiller again for around 20 minutes.
- Melt the PreGel Coriandoline® Stick (or the Gran Stracciatella Reale) in the microwave, add PinoPinguino and mix until you get an even mixture.
- Submerge the sticks in the coating and let any excess run off, then place them on display in the display freezer.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, Nero (black), Orange, Pistachio!

Try all PinoPinguino products to create delicious and **soft fillings** for sticks and bonbons!



Frozen Cakes



PinoPinguino products allow you to create original decorations and creamy fillings for gelato cakes and logs with new and surprising flavor pairings.

Gourmet Coffees



Thanks to the creaminess that distinguishes PinoPinguino, all the products in the line are the perfect ingredients for delicious speciality coffees. Sublime paired with other PreGel lines, such as Arabeschi® and Topping, all the PinoPinguino products, both the smooth and crunchy versions, can be used to create delicious gourmet coffees.

Method:

- Build it in the glass, alternating between layers of PinoPinguino, espresso coffee, PreGel Arabeschi® and/or Topping as you like.
- Finish off by decorating with a swirl of whipped cream.

Try it with: all PinoPinguino products!



shakes



Ingredients

for a 30 cl glass:

PinoPinguino 100 g

Water (or milk) 100 g

Espresso coffee (optional) 20 g

Ice cubes 150 g

Refreshing and perfect for summer, PinoPinguino shakes are the ideal solution for truly pleasant breaks.

Method:

- Pour all the ingredients into the blender.
- Blend for 25 seconds.
- Serve the product in a glass.
- Decorate as you like with whipped cream.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, Nero (black), Orange, Pistachio!

Hot Drinks



Ingredients

for a 30 cl glass:

PinoPinguino	120 g
Water (or milk)	180 g

Thanks to its versatility, PinoPinguino can also be used to create flavorsome hot drinks with a full and unique taste. Try them paired with whipped cream and chopped nuts!

Method:

- Pour all the ingredients into a steel jug and submerge the steam lance inside.
- Open the steam tap for 15-20 seconds.
- Serve the product in a glass.
- Decorate as you like with whipped cream.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, Nero (black), Orange, Pistachio!



Matte Glaze



Ingredients

per 1 kg of product:

PinoPinguino 800 g

Coriandoline® Stick
(or Gran Stracciatella Reale) 200 g
PreGel

Created as a cream for gelato making, over the years PinoPinguino has also established itself as an ingredient in delicious pastry creations. Use PinoPinguino to cover semifreddos and gelato cakes in flavor!

Method:

- Melt the PreGel Coriandoline® Stick (or Gran Stracciatella Reale) in the microwave.
- Add PinoPinguino and mix until you get an even mixture.
- Glaze the semifreddo or the gelato cake and put it in the freezer straight away.
- Decorate as you please.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, Nero (black), Orange, Pistachio!

Shiny Glaze



Ingredients

per 1 kg of product:

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

In addition to the matte version, with PinoPinguino you can also create shiny glaze that looks refined and elegant.

Method:

- Dissolve the Five Star Chef Geloglass in water.
- Add the PinoPinguino and mix thoroughly.
- Melt the PreGel Coriandoline® Stick (or the Gran Stracciatella Reale) in the microwave, then combine it with the first mixture until it is even.
- Leave the mixture to stand for as long as is needed for it to reach a temperature of 25°C.
- Glaze the semifreddo or the gelato cake and put it in the freezer straight away.
- Decorate as you please.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, Nero (black), Orange, Pistachio!



The New Cookie Idea



Ingredients

with classic shortcrust pastry:

Frollis Gluten Free Five Star Chef	1 kg
Butter	260 g
Eggs	200 g
Egg yolks	120 g
PinoPinguino	

Crumbly shortcrust biscuits with a creamy and richly-flavored centre and a delicious smell.

Method:

- Carefully mix the ingredients together in a planetary mixer with a flat whisk and then knead.
- Spread out the shortcrust pastry until it is around 4-mm thick.
- Cut out pastry discs that are around 60-mm in diameter to use as the biscuit base.
- Place the cut circles inside the hollows of the special biscuit trays.
- Fill the biscuit bases with PinoPinguino.
- Cut out pastry discs that are around 50-mm in diameter to use as the biscuit top.
- Press down lightly to join the two parts, taking care to slightly dampen the edges with water.
- Bake in the oven at 180° C for around 18 minutes.

Try it with: PinoPinguino Classic, Almond, Bianco (white), Caramel, Hazelnut, Lemon, Nero (black), Orange, Pistachio!

Pralines



The unmatched versatility of PinoPinguino makes it ideal for the most original creations in the chocolaterie field. Used as such or paired with the Five Star Chef CremDecó Frosting, PinoPinguino products can become delicious and original praline fillings.

Try it with: all PinoPinguino products!
Contact us for more information.



Pino
Pinguino
Sprint



Complete powdered product to make gelato with the classic flavor of PinoPinguino.

Free from hydrogenated vegetable fats or colorings, PinoPinguino Sprint is the solution you need to get both creamy and soft gelato in a few, simple steps, bringing to mind the most famous cream for gelato making.

PinoPinguino Sprint is also perfect for making delicious and refreshing granita (400g / L milk)!

Method:

- Mix the PinoPinguino and the milk together with a whisk or a hand blender until you get an even mixture.
- Pour the mixture into the soft gelato machine.
- Serve immediately.

Ingredients

for artisan gelato:

PinoPinguino Sprint

1 bag
(1,50 kg)

Milk

2,7 - 3 L

Ingredients

for soft gelato:

PinoPinguino Sprint

1 bag
(1,50 kg)

Milk

2,7 - 3 L

Method:

- Mix the PinoPinguino Sprint and the milk together with a whisk or a hand blend to get an even mixture. Process in the batch freezer.
- Move the gelato right into the pan.
- Decorate as you please and place the pan in the display case.



Pino
Pinguino
Frappè



The uses for PinoPinguino products do not finish here! PinoPinguino Frappè actually allows you to make a simple frappè with a creamy, round flavor.

PinoPinguino Frappè will satisfy even the most gluttonous customers!

Ingredients

for a 30 cl glass:

PinoPinguino Frappè	60 g
Milk	120 g
Ice cubes	150 g

Method:

- Pour all the ingredients into the blender.
- Blend for 25 seconds.
- Serve the product in a glass.
- Decorate as you like.



PINOPINGUINO CREAMS

CODE	PRODUCT	PACKING	GF	V	K	H	POF
32226	PINOPINGUINO CLASSIC Smooth cream, chocolate and hazelnut flavor	6 bottles x 1 kg	X		X	X	
82272	PINOPINGUINO CLASSIC Smooth cream, chocolate and hazelnut flavor	2 buckets x 3 kg	X		X	X	
83902	PINOPINGUINO ALMOND Thick and smooth cream, sweet almond flavor	2 buckets x 3 kg	X		X	X	X
93502	PINOPINGUINO BIANCO (WHITE) Smooth cream, white chocolate flavor	2 buckets x 3 kg	X		X	X	
97602	PINOPINGUINO CARAMEL Enveloping and smooth cream, caramel-toffee flavor	2 buckets x 3 kg	X		X	X	X
69472	PINOPINGUINO CROCCANTE Chocolate flavored cream, enriched by biscuit crumbs	2 buckets x 3 kg				X	
42822	PINOPINGUINO HAZELNUT Smooth cream,hazelnut flavor	2 buckets x 3 kg	X				X
95002	PINOPINGUINO LEMON Smooth cream, fresh lemon flavor	2 buckets x 3 kg	X				X
54072	PINOPINGUINO NERO Smooth cream, dark chocolate flavor	2 buckets x 3 kg	X		X	X	X
93402	PINOPINGUINO NOCCIOLINO (HAZELNUT) Hazelnut flavored cream, enriched by crunchy hazelnut grains	2 buckets x 3 kg			X	X	X
12972	PINOPINGUINO ORANGE Smooth cream, fresh orange flavor	2 buckets x 3 kg	X		X	X	X
61322	PINOPINGUINO PEANUT Peanut flavored cream enriched by crunchy peanut grains	2 buckets x 3 kg	X	X		X	X
46452	PINOPINGUINO PISTACHIO Smooth cream, pistachio flavor	2 buckets x 3 kg	X			X	X
84902	PINOPINGUINO WAFFERINO (WAFER) Chocolate and hazelnut flavored cream enriched by wafer bits	2 buckets x 2,5 kg			X	X	X

GF:Gluten Free V:Vegan K:Kosher H:Halal POF: Palm Oil Free

PINOPINGUINO SPRINT

CODE	PRODUCT	PACKING	GF	V	K	H	POF
67128	PINOPINGUINO SPRINT	8 bags x 1,50 kg	x				x

PINOPINGUINO FRAPPÈ

CODE	PRODUCT	PACKING	GF	V	K	H	SOP
74666	PINOPINGUINO FRAPPÈ	6 jars x 0,90 kg	x				x

GF:Gluten Free V:Vegan K:Kosher H:Halal POF: Palm Oil Free

Another incredible addition to the PinoPinguino family:
delicious and crunchy **chocolate cookies!**

Contact us for further information!



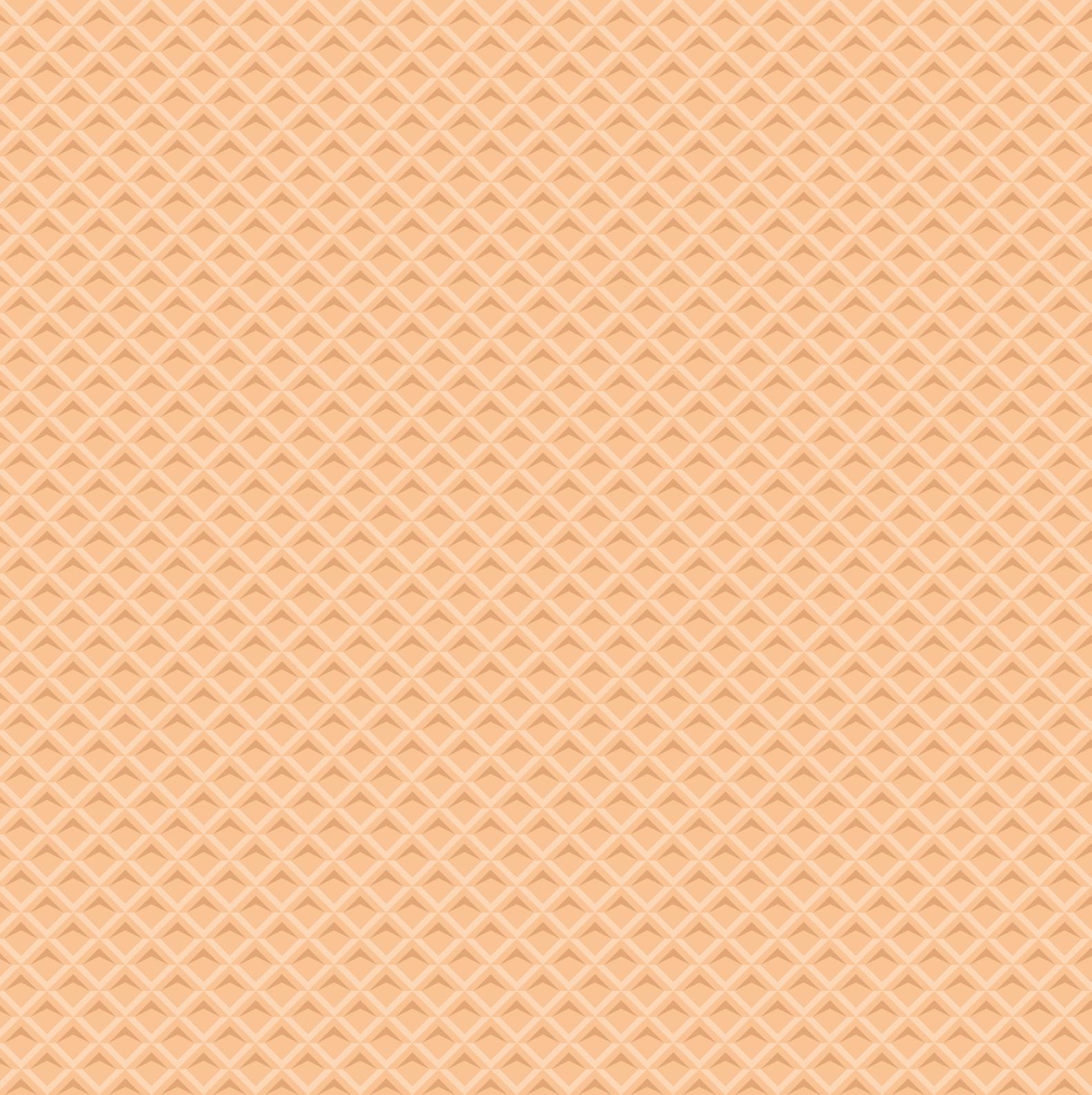
Merchandisings



PinoPinguino has now become one of the most popular flavors in gelato making and is increasingly requested and recognised by people with a sweet tooth of all ages, not just children.

That is why PreGel wanted to give PinoPinguino a complete line of items for stores to help promote the flavors in your store and attract more and more customers.

Contact us to request the official PinoPinguino merchandising.





#*PinoPinguino*