

CRUNCHY COATINGS

PreGel's top-quality line of **Five Star Chef** products presents **Crunchy Coatings**, a collection of extremely multipurpose coatings, enriched with crunchy inclusions to add extraordinary character to your favorite desserts.

In fact, **Five Star Chef Crunchy Coatings** are perfect for coating desserts to be served at **negative temperatures**, such as semifreddos, gelato cakes, and gelato sticks, as well as desserts to be served at **positive temperatures**, such as mousses and Bavarian creams.

Simple and easy to use, **Crunchy Coatings** boast an impeccable **gripping texture** that allows for an even coating of the whole dessert's surface. Moreover, their texture remains always soft, thus ensuring consistently neat cuts with minimal cracking.

Available in seven scrumptious flavors, **Crunchy Coatings** range from great classics up to new and trendy flavors to indulge even the most demanding consumers.

But the distinctive detail which makes them truly unique is the rich **cascade of crunchy bits** that produce a tempting and pleasant contrast with the smooth and soft texture of the coating. With seven tempting flavor and color options to choose from, you can coat your treats in pure flavor.

Packaging: 2 buckets x 2,5 kg

PreGel

Your passion. Our ingredients.

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PASTRY

Five Star Chef

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from
our
family
to
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Method:

- ★ Use Five Star Chef Crunchy Coatings at room temperature (20-25°C/68-77°F). If needed, heat the product for a few seconds in a microwave oven to make it more fluid (be careful not to exceed 25°C/77°F).
- ★ Stir the product in a bucket with a clean spatula to make it homogeneous. A possible outcropping of crunchy pieces is an absolutely normal occurrence to be easily solved by simply mixing the product.
- ★ Take the required amount of product out of the bucket.
- ★ Be sure the dessert is perfectly frozen prior to coating it (for a better outcome we suggest placing the dessert in a shock freezer), then place it on a grid.
- ★ Evenly coat the dessert, making sure to cover the whole surface.
- ★ Let the coating harden for a few minutes in the shock freezer (-18°C/64°F), then plate it and garnish to taste.
- ★ Depending on the application, store at the appropriate temperature: positive temperatures for mousses and Bavarian creams; negative temperatures for semifreddos and gelato cakes.
- ★ Place your semifreddos and gelato cakes at positive temperatures for 10 minutes before serving them.



GIANDUIA
(Code 95102)

Chocolate and hazelnut flavor, enriched with wafer bits and chopped hazelnuts.



HAZELNUT
(Code 95302)

Hazelnut flavor enriched with chopped hazelnuts.



OTTO CARAMEL BISCOTTO

(Code 66732)

Caramelized biscuit flavor, enriched with caramelized biscuit bits.



PISTACHIO
(Code 95402)

Pistachio flavor, enriched with chopped pistachios and almonds.



LEMON

(Code 95502)

Lemon flavor enriched with mini-biscuits.



WHITECHOCO
(Code 95202)

White chocolate flavor, enriched with puffed rice.



COCONUT

(Code 66932)

Coconut flavor, enriched with chopped almonds, biscuit bits and grated coconut.