

PASTRY

# Five Star Chef

NEW!

*Pre 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, cookies, or rice puffs. 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 five delicious flavors:

**Gianduaia, Lemon, White Chocolate,  
Hazelnut, and Pistachio.**

Save time and produce results that taste and look amazing!

## *Benefits:*

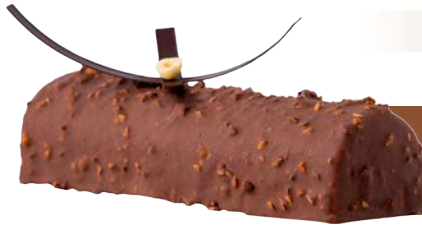
- Covers evenly
- Disguises imperfections
- Offers an upgrade in presentation and texture
- Easy-to-use
- Offers cleaner cuts with minimal smearing
- Line boasts an array of nuts, wafers, cookies, and rice puffs as inclusions
- Saves time

## *Applications:*

- gelato dome cakes
- terrines
- semifreddo



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**Gianduja**  
*Crunchy Coating - 95102*

Packaging: 2 buckets x 5.5 lbs (2.5 kg)  
Utterly irresistible, this tantalizing frozen dessert coating boasts the mouthwatering chocolate-hazelnut flavor of gianduja enriched with delightfully crunchy pieces of wafer and hazelnut grains.



**Lemon**  
*Crunchy Coating - 95502*

Packaging: 2 buckets x 5.5 lbs (2.5 kg)  
Revitalizing in color and taste, this frozen dessert coating offers the distinct flavor of lemon enhanced with enchanting crunchy cookie pieces.



**White Chocolate**  
*Crunchy Coating - 95202*

Packaging: 2 buckets x 5.5 lbs (2.5 kg)  
Classically smooth and creamy, this frozen dessert coating highlights the delicate flavor of white chocolate enlivened with delectable crunchy pieces of puffed rice.



**Hazelnut**  
*Crunchy Coating - 95302*

Packaging: 2 buckets x 5.5 lbs (2.5 kg)  
The buttery, earthy flavor of hazelnut dominates this frozen dessert coating that is boosted with the inclusion of pleasurable crunchy hazelnut grain pieces.



**Pistachio**  
*Crunchy Coating - 95402*

Packaging: 2 buckets x 5.5 lbs (2.5 kg)  
Bursting with the captivating flavor of fresh pistachio nuts, this frozen dessert coating is chockful of crunchy pistachio pieces and almond grains.

**Flavors**

# Directions

1. Heat the product in a microwave oven for a few seconds (to around 80-89.6°F/30-32°C) to make it more fluid.
2. 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.
3. Take the required amount of product out of the mixing bucket.
4. Make certain the dessert is perfectly frozen before coating (it is recommended to place it in a shock freezer prior to proceeding).
5. 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).
6. Store the dessert at -0.4°F/-18°C. Garnish as desired.
7. Allow the dessert to adjust to room temperature for 10 minutes before serving.
8. Use a warm knife to cut the gelato cake.

