

PreGel
AMERICA

Your Passion. Our Ingredients.®

CASINO ROYALE

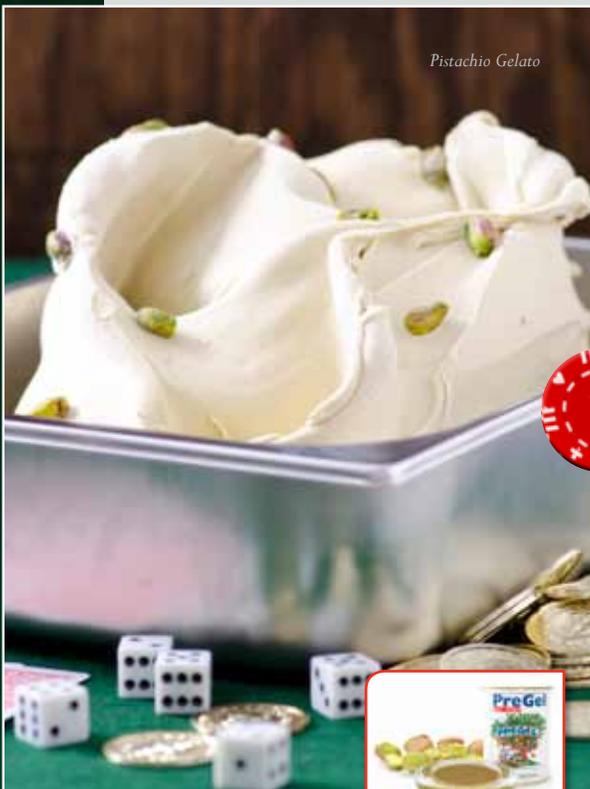
A SELECTION OF PREMIUM DESSERT INGREDIENTS TO INSPIRE A WINNING STREAK



RAISE THE ANTE ON YOUR DESSERTS

On a daily basis, thousands of patrons flood the glamorous front doors of casinos nationwide. While these guests spend the majority of their day sitting at a black jack table or playing the slots, they are also spending time enjoying the top-notch sweets found at casino resorts. From fine dining to buffet and comfort food, pastry chefs are creating high volumes of desserts for thousands of guests, all while keeping the quality they are renowned for at the forefront of their operations.

The top priorities casino pastry chefs cite for their operations are 1) a well-trained staff, 2) simplifying pastry preparation, and 3) superior products that leave little room for error. Finding products that meet these standards can save time for the busy chef, while helping ensure that every dessert remains consistent in presentation for each guest that walks through the door, regardless of day or time. Up the ante of your menu with PreGel's top products essential for casino desserts.



Pistachio Gelato

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PREGEL GREEN PURE PISTACHIO TRADITIONAL PASTE (SLIGHTLY TOASTED PURE PISTACHIO)

Made with an authentic pistachio flavor that provides the perfect balance of nutty goodness and savory saltiness, this paste is popular in high-end buffets and banquets. Presenting a top-notch flavor, this product can be used in various applications such as gelato, cookies and ganache.

82702 PreGel Green Pure Pistachio Traditional Paste 2 tins x 5.5 lbs
(Slightly Toasted Pure Pistachio)



“AS A PASTRY CHEF THAT HAS WORKED IN HIGH-END HOTELS AND CASINOS, I DEMAND A HIGH QUALITY PRODUCT AT ALL TIMES. I HAVE FOUND PREGEL AMERICA MEETS THIS DEMAND, AND THEY HAVE CONTINUOUSLY HELPED ME AND MY TEAM ON OUR QUEST FOR THE BEST.”

- Chef Lynn Mansel, Executive Pastry Chef/Director of Culinary at the Mohegan Sun

see back cover for full interview



5-STAR CHEF PASTRY SELECT™ MILK CHOCOLATE CRUNCH FILLING

This delectable combination of crispy rice cereal pieces and rich milk chocolate is great for accenting or starring in any pastry dish. A versatile product that can be a great add-on for many different applications, suggested uses include as a crunch layer in a verrine or cake, or as an added crunch component to a mousse or ice cream.

55332 5-Star Chef Pastry Select™ Milk Chocolate Crunch Filling 2 buckets x 5.5 lbs



5-STAR CHEF PASTRY SELECT™ PRONTO PANNACOTTA (COOKED CREAM)

Perfect for quick preparation of pannacotta, Pronto Pannacotta is a complete and instant powdered product that provides the flavor and texture of the made-from-scratch recipe.

83514 Pronto Pannacotta (Cooked Cream) 4 bags x 3.3 lbs



Pistachio Chocolate Verrine

Pannacotta with Passion Fruit

Crème Brûlée

Raspberry Marshmallows



PREGEL ALBUMISSIMO (EGG WHITE BASE)

Ideal for quick and efficient pastry preparation, Albumissimo is a powdered egg white product that can be used as a substitute for egg whites or as an additional element to egg whites used in any recipe. Albumissimo eliminates the need to crack each egg by hand, helps with sanitation in the kitchen and can be used in a number of pastry applications.

71904 PreGel Albumissimo (Egg White Base) 4 bags x 4.4 lbs



5-STAR CHEF PASTRY SELECT™ PRONTO CRÈME BRÛLÉE (BURNT CREAM)

Pronto Crème Brûlée is a major time saver for chefs with its quick preparation and its authentic, made-from-scratch flavor. The product comes as a complete and instant powdered product that can be served as is or customized with any flavoring or concept.

83214 Pronto Crème Brûlée (Burnt Cream) 4 bags x 3.3 lbs



THE MOHEGAN SUN DOESN'T GAMBLE ON QUALITY INGREDIENTS

CHEF LYNN MANSEL (LM), EXECUTIVE PASTRY CHEF/DIRECTOR OF CULINARY AT THE MOHEGAN SUN, SHARES SOME INSIGHT ABOUT HOW PREGEL AMERICA (PGA) HELPS HIM PROVIDE TOP-QUALITY DESSERTS TO GUESTS AT ONE OF THE TOP 10 LARGEST CASINOS IN THE WORLD.



Chef Lynn Mansel



PGA: As a pastry chef in a casino, how do you produce high volumes of desserts while also maintaining top quality?

LM: As an executive pastry chef at one of the top 10 largest casinos in the world, we hold ourselves to a very high standard for our guests and high rollers. We pride ourselves in producing everything fresh and in-house with high standards; however with the change in the economy, we have streamlined our staff in a more efficient way. PreGel AMERICA's 5-Star Chef Pastry Select™, and Pastry & Confections lines feature products that help us address our various issues involving staffing, while also allowing us to continue to provide the best and highest quality to our guests. PreGel is very knowledgeable about the business, is easy to work with and is a dependable resource for our company. I highly recommend their products and services.

PGA: How has using PreGel products helped you with the ease and efficiency of pastry preparation in high-volume casinos?

LM: PreGel AMERICA's 5-Star Chef Pastry Select™, and Pastry & Confections lines have given us the tools to maintain top quality while simplifying the preparation process. Although staff reduction caused us to lose qualified pastry team members, we are still able to maintain a high-end dessert product at high volume demand, as our buffets seat 5,000 people per day, not to mention our banquets of 3,500 in addition to the many restaurants we offer. PreGel AMERICA's formulas are easy-to-use and ensure superior ingredients, helping us to continue our goal for top guest satisfaction all the time.

PGA: Which products would you recommend to other casino chefs and why?

LM: As a pastry chef that has worked in high-end hotels and casinos, I demand a high quality product at all times. I have found PreGel AMERICA meets this demand, and they have continuously helped me and my team on our quest for the best. It's easy for me to recommend products from PreGel as we continue to use them daily.

PreGel products such as their various Pronto Pastries, Milk Chocolate Crunch Filling, Torrone Traditional Paste and Forest Berries Topping have helped us to continue producing high volumes of desserts for buffets and banquets, while still continuing to create our own recipes and hands-on desserts for our high-end restaurants. PreGel AMERICA has helped us continue our goal for guest satisfaction during tough economic times by giving the best to our customers without compromising quality and flavor.

PreGel AMERICA has been a valuable partner and resource that enables us to respond effectively to our loyal guests in a cost-efficient manner.

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**READY TO
UP THE ANTE?**
Contact PreGel to request
a sample or place an order.

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