

PreGel
AMERICA

Your Passion. Our Ingredients.®



NOW BREWING...
FRESH IDEAS



Your Passion. Our Ingredients.®

NOW BREWING... FRESH IDEAS



As a business owner in a \$30 billion dollar coffee industry, you strive to differentiate your establishment and keep your customers coming back for caffeine, ambience and comfort, as well as a broad assortment of menu options. To accomplish this it's important to:

- **Anticipate what the next industry trends are going to be**
- **Implement new ingredients into your arsenal of products**
- **Promote fresh concepts to your customer base**

As a specialty dessert ingredient manufacturer, PreGel AMERICA recognizes the essential, but tedious process of keeping ideas and creativity flowing while you execute the day-to-day requirements for running a business. That's why PreGel is the ideal business partner for the continued success of your coffeehouse. Our ingredient solutions coupled with our endless research on new recipes, concepts and trends, provide simple and easy ways to bring ingenuity into your shop.



CAFFEINATED CONTENT

1

PERFECT PAIRS

Drinks and pastries that make a lovely pair

3

LIQUID LINEAGE

A diverse family of flavored beverages

5

TWIST TRADITIONAL UP

Unique frozen dessert and specialty beverage ingredients

7

TOP TO FILLING

Flavorful fillings and sauces that add flavorful texture and are visually appealing

9

PRONTO! PASTRIES

Instant solutions that create no-fuss gourmet desserts

11

BAKERY BACKING

Partnership ideas to extend your offerings



1

PERFECT PAIRS



5

TWIST TRADITIONAL UP



9

PRONTO!
PASTRIES

PERFECT PAIRS

Hot, delicious beverages and mouthwatering pastries have always made the perfect pair, especially in coffeehouses. Whether it's the draw of flavor balance, textural compatibility, aromatic influence or all of the above, creating a "perfect pair" drink and pastry combination makes for an ideal menu option any time of day. Sourcing rich, flavorful ingredients such as PreGel Cinnamon Traditional Paste, PreGel Orange Fortefrutto®, PreGel Hazelnut Piemonte Traditional Paste (Dark Roasted Hazelnut) and PreGel Coffee Costa d'Oro Traditional Paste (Espresso) makes this objective a much easier (and tastier) one to meet. Explore these recipe ideas to inspire your menu selection and offer your consumers a double dose of deliciousness in one sitting.

1 CINNAMON EARL GREY TEA WITH ORANGE SCONES

INGREDIENTS

CINNAMON EARL GREY TEA

Grams	Ounces	Ingredients
260g	9.2oz	water
1 tea bag		Earl Grey Tea
12g	0.42oz	PreGel Cinnamon Traditional Paste

**You may substitute PreGel Cinnamon Traditional Paste with PreGel 5-Star Chef Pastry Select™ Cinnamon Compound*

... To view method of preparation, visit www.pregelrecipes.com ...

CINNAMON EARL GREY TEA

Infused with PreGel
Cinnamon Traditional Paste

ORANGE SCONE

Flavored with
PreGel Orange Fortefrutto®



ORANGE SCONES

Grams	Ounces	Ingredients
567g	20oz	all-purpose flour
1g	0.03oz	salt
142g	5.0oz	sugar
28g	1.0oz	baking powder
227g	8.0oz	butter
150g	5.3oz	eggs
65g	2.3oz	heavy cream
20g	0.71oz	PreGel Orange Fortefrutto®
1 each		orange (zest)

... To view method of preparation, visit www.pregelrecipes.com ...

2 HAZELNUT LATTE AND CINNAMON ESPRESSO COFFEE CAKE

INGREDIENTS

HAZELNUT LATTE

Grams	Ounces	Ingredients
295g	10.4oz	milk, hot
50g	1.8oz	brewed espresso
20g	0.70oz	PreGel Hazelnut Piemonte Traditional Paste (Dark Roasted Hazelnut)

*You may substitute PreGel Hazelnut Piemonte Traditional Paste (Dark Roasted Hazelnut) with PreGel 5-Star Chef Pastry Select™ Hazelnut Paste (Dark Roasted Hazelnut)

CINNAMON ESPRESSO COFFEE CAKE

Grams	Ounces	Ingredients
648g	22.9oz	sugar
260g	9.2oz	butter
454g	16oz	cake flour
454g	16oz	bread flour
41g	1.5oz	baking powder
20g	0.7oz	salt
214g	7.6oz	eggs
270g	9.5oz	milk
648g	22.9oz	sour cream
50g	1.8oz	PreGel Coffee Costa d'Oro Traditional Paste (Espresso)

*You may substitute PreGel Coffee Costa d'Oro Traditional Paste (Espresso) with PreGel 5-Star Chef Pastry Select™ Coffee Compound

... To view method of preparation, visit www.pregelrecipes.com ...

HAZELNUT LATTE

Enriched with PreGel
Hazelnut Piemonte
Traditional Paste

CINNAMON ESPRESSO COFFEE CAKE

Spiced with PreGel
Cinnamon Traditional Paste



ADDING THE
PREGEL TOUCH

HAZELNUT PIEMONTE
TRADITIONAL PASTE
(DARK ROASTED HAZELNUT)

CINNAMON
TRADITIONAL PASTE

COFFEE COSTA D'ORO
TRADITIONAL PASTE (ESPRESSO)

LIQUID LINEAGE

Infuse innovative ideas with the right ingredients to satisfy all hot and cold drink preferences without spending a fortune. Utilize one flavor such as PreGel Mango Fortefrutto® to create a selection of cold beverage options including Italian sodas and smoothies. Versatile products can expand your menu without additional purchases. Keep in mind, these flavors not only produce delicious beverages, but they can also be employed to flavor pastries made in-house.

INGREDIENTS

MANGO ICED TEA

Grams	Ounces	Ingredients
260g	9.2oz	water
1 tea Bag		black tea
8g	0.28oz	PreGel Mango Fortefrutto®
10g	0.35oz	sugar

**You may substitute PreGel Mango Fortefrutto® with PreGel 5-Star Chef Pastry Select™ Mango Compound*

• • • To view method of preparation, visit www.pregelrecipes.com • • •

ADDING THE
PREGEL TOUCH

MANGO ICED TEA

Flavored with
PreGel Mango Fortefrutto®



MANGO FORTEFRUTTO®

Versatile flavoring that
can be used for drinks,
pastries, frozen desserts
and much more



FROZEN MANGO MARGARITA

Grams	Ounces	Ingredients
2000g	70.6oz	water
1 bag	35.3oz	PreGel Base CinCin (Alcoholic Base - Cold Process)
500g	17.6oz	tequila
360g	12.7oz	PreGel Mango Fortefrutto®

**You may substitute PreGel Mango Fortefrutto® with PreGel 5-Star Chef Pastry Select™ Mango Compound*

... To view method of preparation, visit www.pregelrecipes.com ...

MANGO BANANA SMOOTHIE

Grams	Ounces	Ingredients
80g	2.8oz	fresh banana
165g	5.8oz	frozen mango chunks
10g	0.35oz	PreGel Mango Fortefrutto®
60g	2.1oz	fresh yogurt
70g	2.5oz	water
10g	0.35oz	agave nectar

**You may substitute PreGel Mango Fortefrutto® with PreGel 5-Star Chef Pastry Select™ Mango Compound*

... To view method of preparation, visit www.pregelrecipes.com ...

MANGO ITALIAN SODA

Grams	Ounces	Ingredients
160g	5.6oz	seltzer water
35g	1.2oz	simple syrup
10g	0.35oz	PreGel Mango Fortefrutto®

**You may substitute PreGel Mango Fortefrutto® with PreGel 5-Star Chef Pastry Select™ Mango Compound*

... To view method of preparation, visit www.pregelrecipes.com ...

FIND MANY MORE
MANGO-INFLUENCED RECIPES
at www.pregelrecipes.com.



FROZEN MANGO
MARGARITA



MANGO BANANA
SMOOTHIE



MANGO ITALIAN
SODA

TWIST TRADITIONAL UP WITH CAFÉTTONE®

Conventional drink menus are commonplace and traditional. Think outside of the coffee mug and “twist traditional up” with the appealing inclusion of frozen dessert drinks into your beverage selections using PreGel’s Caféttone® Tenerissimo® dry powder mix and tabletop machine. With only the addition of water or milk, produce delicious frozen desserts & beverages similar to soft gelato in creamy flavors such as Dark Chocolate, Fior di Latte (Sweetened Milk), Mascarpone (Italian Cream Cheese), Salted Caramel and Vanilla. Swirl Caféttone® with coffee, espresso or hot chocolate for enhanced aesthetic appeal, or flavor with PreGel’s Traditional Pastes and create a niche adult following with alcohol-infused recipes.



Create delicious frozen desserts and beverages similar to soft gelato with our state-of-the-art tabletop machines. They are easy-to-use and ideal for businesses with limited counter space.

126100 Ugolini Minigel Machine

BAILEYS® CARAMEL MASCARPONE CAFÉTTONE®

Made with PreGel Mascarpone Tenerissimo® (Italian Cream Cheese) and enhanced with PreGel Caramellatte Traditional Paste (Caramel and Milk)

ADDING THE
PREGEL TOUCH

CARAMELLATTE TRADITIONAL PASTE (CARAMEL AND MILK)

Versatile flavor paste for drinks, pastries, frozen desserts and much more

INGREDIENTS

BAILEYS® CARAMEL MASCARPONE CAFÉTTONE®

Grams	Ounces	Ingredients
1 bag	26.8oz	PreGel Mascarpone Tenerissimo® (Italian Cream Cheese)
2000g	70.6oz	milk
250g	8.8oz	Baileys® Irish Cream
60g	2.1oz	PreGel Caramellatte Traditional Paste (Caramel & Milk)

... To view method of preparation, visit www.pregelrecipes.com ...

SALTED CARAMEL CAFÉTTONE® AFFOGATO

Grams	Ounces	Ingredients
1 bag	35.3oz	PreGel Salted Caramel Tenerissimo®
2000g as needed	70.6oz	whole milk espresso, hot chocolate or rum

... To view method of preparation, visit www.pregelrecipes.com ...

EXPERIENCE THE EXCITEMENT OF TWISTING TRADITIONAL UP

with video tutorials on PreGel's Caféttone® Frozen Dessert & Beverages mix on www.thepregelchannel.com



also check out our
FRUITTONE® AND YOGURTTONE®
TRAINING VIDEOS



TWISTING
CLASSIC UP

SWIRLED
WITH RUM

SALTED CARAMEL
CAFÉTTONE® AFFOGATO
SWIRLED WITH ESPRESSO

SWIRLED WITH
HOT CHOCOLATE

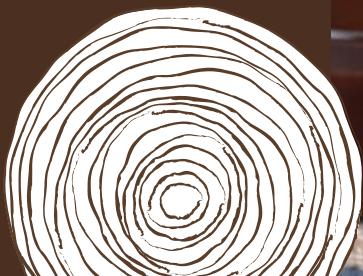
TOP TO FILLING

Arabeschi® is Italy's delicious answer to dessert and drink garnishes, layers and fillings. These sauces are the ideal addition to croissants and pastries, or can be used as a dipping option for cookies such as biscotto. They even top warm beverages. PreGel's Arabeschi® provides exceptional flavor combinations, diverse textural components and attention-grabbing visual appeal. Treat your customers to domestic, exotic and fun selections such as creamy chocolate and hazelnut, fig with tiny seeds and white chocolate with coconut and almond pieces. Adding personality to your pastries and specialty Cafétone® beverages is easily done with any of the six sinful flavors of Pino Pinguino®, PreGel's newest line of Arabeschi®. With the ability to stay soft even in freezing temperatures, Pino Pinguino® is a delicious value-add.



PINO PINGUINO® ORIGINAL
ARABESCHI® (CHOCOLATE HAZELNUT)

A rich combination of creamy
chocolate and hazelnut



PINO PINGUINO® NOCCIOLINO ARABESCHI® (HAZELNUT CRUNCH)

A blend of delicate flavor including hazelnut and crunch pieces

FIG ARABESCHI® (PURÉED FIGS)

Pureed fig with tiny seeds that add texture

COCCO SNACK ARABESCHI® (WHITE CHOCOLATE COCONUT CRUNCH)

A creamy white chocolate sauce with pieces of coconut and almond

PINO PINGUINO® BIANCO ARABESCHI® (WHITE CHOCOLATE)

A velvety, melt-in-your-mouth white chocolate topping and filling

ADDING THE
PREGEL TOUCH

CHOCOLATE HAZELNUT CROISSANTS

A delicious combination of a French classic with PreGel's Pino Pinguino® Original Arabeschi® and PreGel 5-Star Chef Pastry Select™ Pastry Cream Superior (Cold Process)



INGREDIENTS

CHOCOLATE HAZELNUT CROISSANTS

Grams	Ounces	Ingredients
350g	12.3oz	PreGel 5-Star Chef Pastry Select™ Pastry Cream Superior (Cold Process)
800g	28.2oz	milk
200g	7.1oz	cream
as needed		Pino Pinguino® Original Arabeschi® (Chocolate Hazelnut)
as needed		premade croissants

• • • To view method of preparation, visit www.pregelrecipes.com • • •

For more filling ideas, utilize PreGel's 5-Star Chef Pastry Select™ Pastry Cream Superior Hot Process or Cold Process, and pair with any flavor of PreGel's Arabeschi® and Toppings or PreGel's 5-Star Chef Pastry Select™ Fillings.

PRONTO! INSTANT PASTRIES

Looking to instantly intrigue your customers? Try adding a plethora of irresistible specialty desserts to your menu selection. PreGel's 5-Star Chef Pastry Select™ Pronto Line (Dessert Bases) includes Pronto Crème Brûlée (Burnt Cream), Pronto Crème Caramel (Flan), Pronto Crema Tiramisù, Pronto Pannacotta (Cooked Cream) and Tortino al Cioccolato (Molten Chocolate Base). These revolutionary powdered mixes allow for the no-fuss preparation of authentic desserts utilizing only milk and/or heavy cream. Flavor each with PreGel Traditional Pastes and Fortefrutto® or PreGel 5-Star Chef Pastry Select™ Compounds and Pastes for added appeal and taste, or to create seasonal flavor options.

HAZELNUT CRÈME BRÛLÉE

An irresistible combination of hazelnut and rich crème brûlée

COFFEE PANNACOTTA

The perfect flavor balance of bold coffee and sweet cream

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

A complete and instant powdered product for the quick preparation of pannacotta



CINNAMON CRÈME CARAMEL

A smooth blend of warm cinnamon spice and creamy flan



PREGEL 5-STAR CHEF PASTRY SELECT™ PRONTO CRÈME CARAMEL (FLAN)

A complete and instant powdered product for the quick preparation of classic crème caramel



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

A complete and instant powdered product for the quick preparation of delicious crème brûlée

ADDING THE
PREGEL TOUCH

INGREDIENTS

COFFEE PANNACOTTA

Grams	Ounces	Ingredients
200g	7.1oz	PreGel 5-Star Chef Pastry Select™ Pronto Pannacotta (Cooked Cream)
600g	21.2oz	whole milk
600g	21.2oz	heavy cream
70g	2.5oz	PreGel 5-Star Chef Pastry Select™ Coffee Compound
as needed		PreGel Chocolate Topping

• • • To view method of preparation, visit www.pregelrecipes.com • • •

CINNAMON CRÈME CARAMEL

Grams	Ounces	Ingredients
160g	5.6oz	PreGel 5-Star Chef Pastry Select™ Pronto Crème Caramel (Flan)
1000g	35.3oz	milk
80g	2.8oz	PreGel Cinnamon Traditional Paste
as needed		PreGel Caramel Topping

*You may substitute PreGel Cinnamon Traditional Paste with PreGel 5-Star Chef Pastry Select™ Cinnamon Compound

• • • To view method of preparation, visit www.pregelrecipes.com • • •

HAZELNUT CRÈME BRÛLÉE

Grams	Ounces	Ingredients
360g	12.7oz	PreGel 5-Star Chef Pastry Select™ Pronto Crème Brûlée (Burnt Cream)
500g	17.6oz	milk
500g	17.6oz	cream
150g	5.3oz	PreGel 5-Star Chef Pastry Select™ Hazelnut Paste (Dark Roasted Hazelnut)

*You may substitute 5-Star Chef Pastry Select™ Hazelnut Paste (Dark Roasted Hazelnut) with PreGel Hazelnut Piemonte Traditional Paste (Dark Roasted Hazelnut)

• • • To view method of preparation, visit www.pregelrecipes.com • • •

BAKERY BACKING

Fresh pastry shells piped with a selection of flavored pastry creams is a perfect match for specialty beverages. Consider partnering with a local bakery for pastry shells made daily, then impress customers while piping freshly prepared pastry creams of choice right before their eyes.

INGREDIENTS

FRESH FRUIT TART

Grams	Ounces	Ingredients
350g	12.3oz	PreGel 5-Star Chef Pastry Select™ Pastry Cream Superior (Cold Process)
800g	28.2oz	milk
200g	7.1oz	cream
as needed		PreGel Geloglass (Fruit Finish)

...To view method of preparation, visit www.pregelrecipes.com ...

Cook up tart shells, cookies, cakes and more with PreGel Frollis (Sweet Dough) instant dessert base from PreGel's Pastry & Confections line of ingredients.

FOR MORE PREGEL FROLLIS (SWEET DOUGH) RECIPES, visit www.pregelrecipes.com.

ADDING THE PREGEL TOUCH

PREGEL 5-STAR CHEF PASTRY SELECT™ PASTRY CREAM SUPERIOR (COLD PROCESS)

Easy to prepare mix that results in a creamy pastry cream and pairs perfectly with fruit.

FRESH FRUIT TART

A classic and tasty treat that will make any customer's day, made using PreGel's 5-Star Chef Pastry Select™ Pastry Cream Superior (Cold Process)





PREGEL GELOGLASS
(FRUIT FINISH)

Adds a refined shine to fruit
and prevents quick oxidation



CREATE
SOMETHING MORE
THAN THE AVERAGE JOE

Think outside of the coffee bean and brew innovation
in every aspect of your shop with PreGel AMERICA.

IT'S EASY TO GET INSPIRED

Visit PreGel AMERICA's website
for more recipes and
free samples!

www.pregelamerica.com

PreGel
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Your Passion. Our Ingredients.®

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