



thai rolled ice cream

VOTED THE **NUMBER ONE DESSERT TREND** OF 2019

by the National Restaurant Association *What's Hot* Survey of over 100 chefs. Also known as "stir-fried ice cream," this dessert phenomenon started its popularity in South East Asia before taking the rest of the world by storm. Requiring only an ice cream mix and any selection of delicious inclusions, this style of creamy, delicious ice cream allows for a customizable and entertaining experience your customers will enjoy.



PREGEL HAS A WIDE SELECTION OF HIGH-QUALITY INGREDIENTS

to create amazing rolled ice cream that is creamy and indulgent, offering the nostalgic taste of traditional ice cream with a unique, visually appealing look.

- Bases
- Flavoring Pastes & Compounds
- Instant Flavored Bases
- Variegates & Toppings

STEPS TO CREATE thai rolled ice cream

1. Pour ice cream mix onto freezing stainless steel plate.
2. Mix in inclusion(s) of choice.
3. Flatten out blended ice cream mix into a large square, and allow mixture to completely freeze.
4. Use scraper blades to form rolls of ice cream, placing each immediately into a cup.
5. Repeat the process until the entire sheet of ice cream has been made into rolls.
6. Add dessert topping and garnishes, and serve.



mix.



flatten.



roll.



serve.

ready to
get **rollin'**?

Questions? WE'RE HAPPY TO HELP YOU LEARN MORE ABOUT THIS YEAR'S #1 DESSERT TREND
AND **HOW YOU CAN MAKE IT YOUR #1 MENU ITEM!**



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