



**PreGel**

*Your passion. Our ingredients.*

INGREDIENT SOLUTIONS FOR

**DONUTS**

# DONUT OR IT'S ALL

## WHETHER YOU "DO" OR YOU "DOUGH",

American consumers continue their ongoing love affair with the beloved pastry treat commonly known as the donut. Though still round and appealing, the donut has noticeably evolved in flavor, design, and even when they're eaten. No longer just a common breakfast staple, the circle of sweet dough is making its "rounds" on menus across the country in two major ways: traditional and gourmet. And considering how you apply the necessary ingredients, you can create a "well-rounded" menu of dessert donut options.



ADD FLAVOR WITH

## STEP 1

### Make it Do(ugh)licious!

Old fashioned vanilla, sour cream, and chocolate were the typical, yet beloved flavors found in your basic donut selection. Nowadays, palates are changing, ingredients are becoming more abundant, and creativity is soaring. Satisfy the flavor preferences of consumers who prefer traditional tastes, and those who seek a more adventurous flavor experience. Try these easy-to-use ingredients to add some diversity to your flavoring options.

### PASTES & COMPOUNDS

- ⊗ PreGel Traditional Pastes
- ⊗ PreGel Five Star Pastry Pannacrema Compounds

### FILLINGS & VARIEGATES

- ⊗ PreGel Five Star Chef Pastry Cream Superior
- ⊗ PreGel Arabeschi® (Variegates)
- ⊗ PreGel Pino Pingrino® Fudge

ADD TEXTURE WITH

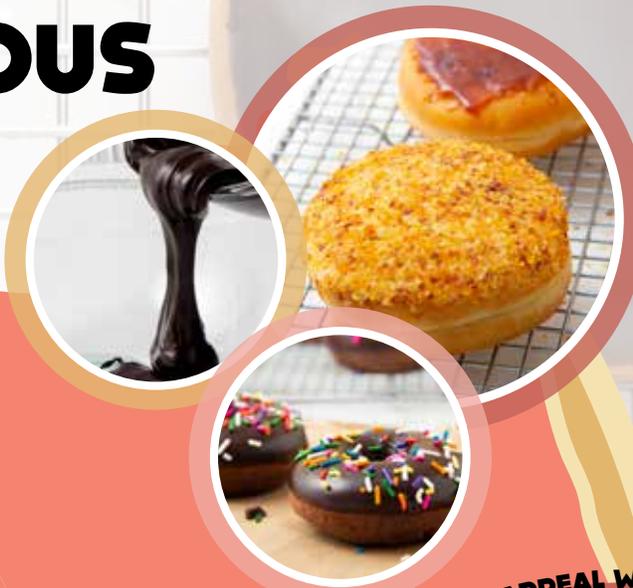
## STEP 2

### Add Some Do(ugh)mentation!

Sure, for some consumers, there's nothing better than an uninterrupted bite of sweet dough. But if you're feeling creative, customers appreciate a touch of added dimension via different kinds of fillings that instantly elevate the sweet treat.



# DOUGHNUT: DELICIOUS



## STEP 3

### Do(ugh)mand Attention!

They say we eat first with our eyes then our mouths, so make sure your dessert donuts are visually appealing. Donut glazes no longer have to be a simple sugar. Try adding color, flavor, and texture; your customers will notice.

ADD VISUAL APPEAL WITH

### TOPPING & GLAZES

- ⊗ PreGel Crunchy Caramel Shards Arabeschi®
- ⊗ PreGel Pâte à Glacer (Coating)



ADD SOME CREATIVITY WITH

## STEP 4

### Do(ugh)fine Innovation: Think Gourmet!

What does it mean to innovate? To renew, change something established. Utilize the perfect combination of the right techniques and ingredients to upgrade your dessert donut recipes and take traditional to gourmet in no time.

### ALL OF THE ABOVE

Mix and Match PreGel artisanal product to create innovative dessert donuts.

FIND OUR RECIPES HERE:  
[www.pregel.recipes.com](http://www.pregel.recipes.com)



supermarket sales of fresh donuts have **RISEN BY AN AVERAGE OF 5.2% PER YEAR** for the past four years

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