

Recipe Book Semifreddi

Recipe Book

Semifreddi

Semifreddo desserts have for years been among the undisputed protagonists in gelato, catering and Horeca sectors.

PreGel proposes new ideas of easy to make desserts with traditional and mouth-watering flavours.

A complete recipe book full of delicious combinations that play with ingredients and textures to give a new look to your pastry showcase.

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GRAN VITTORIA SEMIFREDDO

Zabajone and Coffee Semifreddo



Base - Bisquit		
Code	Products	Quantity
88611	Cocoa Sponge Cake	1000 g
	Eggs	1000 g
	Water	200 g

Coffee Alcohol-free Concentrate		
Code	Products	Quantity
62276	Zuppi Coffee	500 g
	Water	500 g

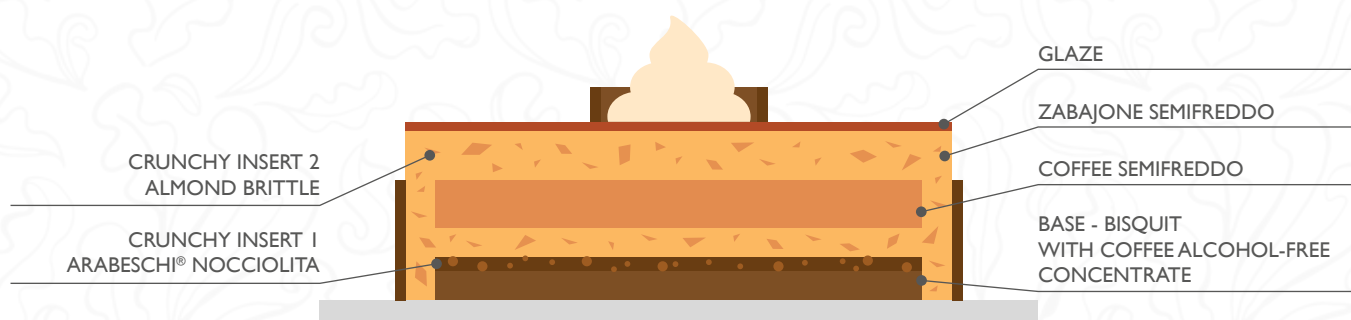
Crunchy Insert 1 - Arabeschi®		
Code	Products	Quantity
95422	Arabeschi® Nocciolita	as required

Crunchy Insert 2 - Almond Brittle		
Code	Products	Quantity
67404	Base per Croccante	500 g
	Sliced almonds	250 g

Coffee Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
28086	Traditional Paste Coffee Costa d'Oro	85 g

Zabajone Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
52306	Traditional Paste Zabajone Gran Vittoria Classico	250-300 g

Glaze		
Code	Products	Quantity
96702	Smart Glaze Caramel	as required



BASE - BISQUIT

1. Mix the ingredients in a stand mixer with a whisk attachment for 4-5 minutes at medium-high speed.
2. Spread 500- 550 g of the mix in 60x40 cm baking trays, using a spatula.
3. Bake at 220°C for about 5-7 minutes (baking times and temperatures may vary depending on the amount of mix and the type of oven).

COFFEE ALCOHOL-FREE CONCENTRATE

1. Dilute one part Zuppi in one part water to obtain a smooth liquid.

CRUNCHY INSERT 1 - ARABESCHI®

1. Use as is.

CRUNCHY INSERT 2 - ALMOND BRITTLE

1. Mix the Base per Croccante with the sliced almonds (or another type of nuts of your choice).
2. Spread the mix on parchment paper or Silpat.
3. Bake at 180° for about 6-8 minutes.

COFFEE SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Traditional Paste Coffee Costa d'Oro.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

ZABAJONE SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Traditional Paste Zabajone Gran Vittoria Classico.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

GLAZE

1. Take the amount required and mix vigorously with a soft spatula until liquid.

COMPOSITION

1. Place a round of cocoa bisquit on the bottom and soak with the syrup made with Zuppi Coffee.
2. Spread a layer of Arabeschi® Nocciolita on the round bisquit base.
3. Add pieces of almond brittle made with the Base per Croccante to the zabajone semifreddo (amounts: 200g of brittle, chopped fine, per litre of cream).
4. Fill the mould up to a third with the coffee semifreddo and up to two thirds with the zabajone semifreddo.
5. Blast chill the semifreddo and then glaze the surface only with Smart Glaze Caramel.
6. Decorate as desired.

Store the semifreddo at -18°C. Serving temperature -12° / - 8°C.

LANGHE SEMIFREDDO

Hazelnut and Chocolate Semifreddo



Base - Bisquit		
Code	Products	Quantity
88611	Cocoa Sponge Cake	1000 g
	Eggs	1000 g
	Water	200 g

Alcohol-free Concentrate		
Code	Products	Quantity
31606	Zuppi Chocolate	500 g
	Water	500 g

Crunchy Insert 1 - Arabeschi®		
Code	Products	Quantity
13442	Arabeschi® Choco-Hazelnut Rock	as required

Chocolate Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
56522	Traditional Paste Cacaopat	120 g

Hazelnut Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
23302	Traditional Paste PGI Piedmont Hazelnut	120 g

Coating		
Code	Products	Quantity
95302	Crunchy Coatings Hazelnut	as required



BASE - BISQUIT

1. Mix the ingredients in a stand mixer with a whisk attachment for 4-5 minutes at medium-high speed.
2. Spread 500- 550 g of the mix in 60x40 cm baking trays, using a spatula.
3. Bake at 220°C for about 5-7 minutes (baking times and temperatures may vary depending on the amount of mix and the type of oven).

ALCOHOL-FREE CONCENTRATE

1. Dilute one part Zuppi in one part water to obtain a smooth liquid.

CRUNCHY INSERT 1 - ARABESCHI®

1. Use as is.

CHOCOLATE SEMIFREDDO

1. Heat Traditional Paste Cacaopat to 50°C and mix it vigorously in a small amount of cream.
2. Leave the mix to cool.
3. Add it to the rest of the cream and powder, mix well and whip in the planetary mixer to obtain the desired consistency.

HAZELNUT SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Traditional Paste PGI Piedmont Hazelnut.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

COATING

1. Use a clean spatula to mix the coating in the bucket to obtain an even consistency.
2. The optimal usage temperature of the product is 20°-25°C.
3. Heat the product for a few seconds in the microwave if necessary.

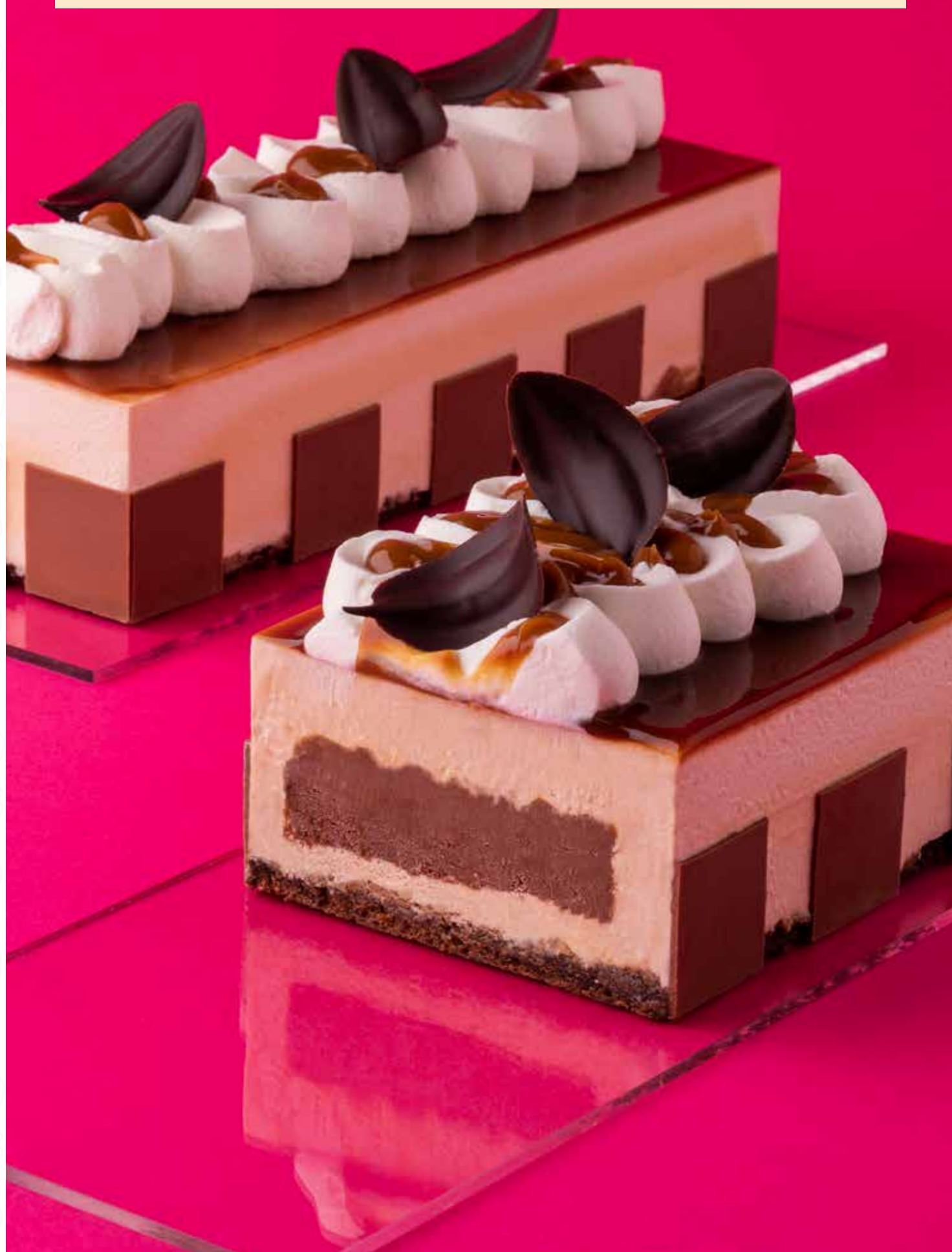
COMPOSITION

1. Place a round of cocoa bisquit on the bottom, soak with the syrup made with the Zuppi Chocolate.
2. Spread a layer of Arabeschi® Choco-Hazelnut Rock on the sponge bisquit round.
3. Fill the mould up to a third with the chocolate semifreddo and up to two thirds with the hazelnut semifreddo.
4. Blast chill the semifreddo and then glaze with the Crunchy Coatings Hazelnut.
5. Decorate as desired.

Store the semifreddo at -18°C. Serving temperature -12°/ - 8°C.

FANTASIA CHOCOCARAMEL SEMIFREDDO

Chocolate and Salted Butter Caramel Semifreddo



Base - Bisquit		
Code	Products	Quantity
88611	Cocoa Sponge Cake	1000 g
	Eggs	1000 g
	Water	200 g

Alcohol-free Concentrate		
Code	Products	Quantity
31606	Zuppi Chocolate	500 g
	Water	500 g

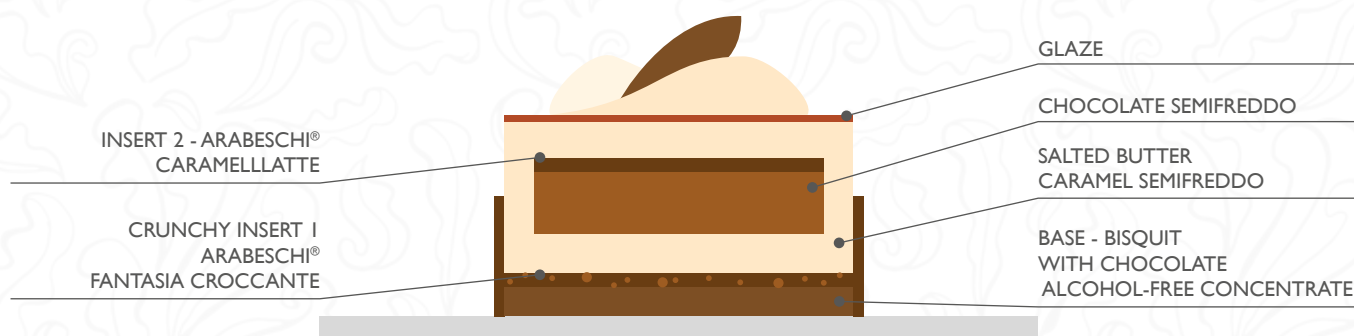
Crunchy Insert 1 - Arabeschi®		
Code	Products	Quantity
36022	Arabeschi® Fantasia Croccante	as required

Insert 2 - Arabeschi®		
Code	Products	Quantity
17206	Arabeschi® Caramelllatte	as required

Chocolate Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
28322	Traditional Paste Prontociocc	150 g

Salted Butter Caramel Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
64702	Traditional Paste Salted Butter Caramel	120 g

Glaze		
Code	Products	Quantity
96702	Smart Glaze Caramel	as required



BASE - BISQUIT

1. Mix the ingredients in a stand mixer with a whisk attachment for 4-5 minutes at medium-high speed.
2. Spread 500- 550 g of the mix in 60x40 cm baking trays, using a spatula.
3. Bake at 220°C for about 5-7 minutes (baking times and temperatures may vary depending on the amount of mix and the type of oven).

ALCOHOL-FREE CONCENTRATE

1. Dilute one part Zuppi in one part water to obtain a smooth liquid.

CRUNCHY INSERT 1 - ARABESCHI®

1. Use as is.

INSERT 2 - ARABESCHI®

1. Use as is.

CHOCOLATE SEMIFREDDO

1. Heat Traditional Paste Prontociocc to 50°C and mix it vigorously in a small amount of cream.
2. Leave the mix to cool.
3. Add it to the rest of the cream and powder, mix well and whip in the planetary mixer to obtain the desired consistency.

SALTED BUTTER CARAMEL SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Traditional Paste Salted Butter Caramel.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

GLAZE

1. Take the amount required and mix vigorously with a soft spatula until liquid.

COMPOSITION

1. Place a round of cocoa bisquit on the bottom, soak with the syrup made with the Zuppi Chocolate.
2. Spread a layer of Arabeschi® Fantasia Croccante on the sponge bisquit round.
3. Fill the mould up to a third with the salted butter caramel semifreddo.
4. Insert a layer of chocolate semifreddo.
5. Use a piping bag to insert a layer of Arabeschi® Caramelllatte inside.
6. Complete the dessert with the salted butter caramel semifreddo.
7. Blast chill the semifreddo and then glaze the surface only with Smart Glaze Caramel.
8. Decorate as desired.

Store the semifreddo at -18°C. Serving temperature -12° / - 8°C.

CHOCO GIANDUIA CROCK SEMIFREDDO

Three-Texture Gianduia Semifreddo



Base - Bisquit		
Code	Products	Quantity
88611	Cocoa Sponge Cake	1000 g
	Eggs	1000 g
	Water	200 g

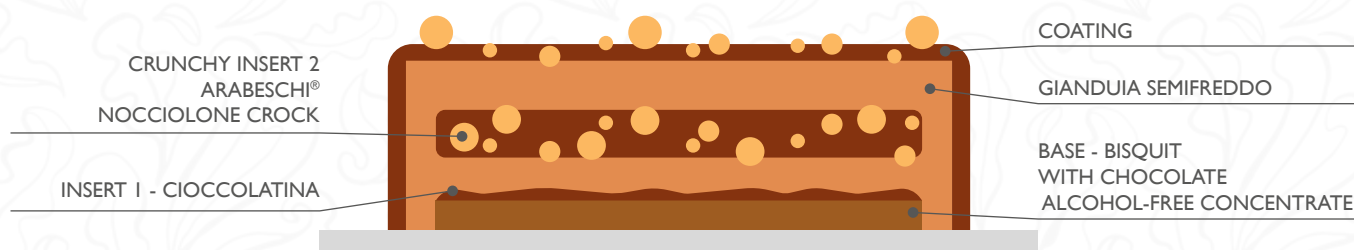
Insert 1 - Cioccolatina		
Code	Products	Quantity
67572	Cioccolatina Classic	as required

Crunchy Insert 2 - Arabeschi®		
Code	Products	Quantity
28572	Arabeschi® Nocciolone Crock	as required

Alcohol-free Concentrate		
Code	Products	Quantity
31606	Zuppi Chocolate	500 g
	Water	500 g

Gianduia Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
50702	Traditional Paste Gianduia	180 g

Coating		
Code	Products	Quantity
95102	Crunchy Coatings Gianduia	as required



BASE - BISQUIT

1. Mix the ingredients in a stand mixer with a whisk attachment for 4-5 minutes at medium-high speed.
2. Spread 500- 550 g of the mix in 60x40 cm baking trays, using a spatula.
3. Bake at 220°C for about 5-7 minutes (baking times and temperatures may vary depending on the amount of mix and the type of oven).

ALCOHOL-FREE CONCENTRATE

1. Dilute one part Zuppi in one part water to obtain a smooth liquid.

INSERT 1 - CIOCCOLATINA

1. Use as is.

CRUNCHY INSERT 2 - ARABESCHI®

1. Use as is.

GIANDUIA SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Traditional Paste Gianduia.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

COATING

1. Use a clean spatula to mix the coating in the bucket to obtain an even consistency.
2. The optimal usage temperature of the product is 20°-25°C.
3. Heat the product for a few seconds in the microwave if necessary.

COMPOSITION

1. Place a round of cocoa bisquit on the bottom, soak with the syrup made with Zuppi Chocolate.
2. Spread a layer of Cioccolatina Classic.
3. Fill the mould half-way up with the gianduia semifreddo.
4. Use a piping bag to insert a layer of Arabeschi® Nocciolone Crock inside.
5. Complete with the gianduia semifreddo.
6. Blast chill the semifreddo and then glaze with Crunchy Coatings Gianduia.
7. Decorate as desired.

Store the semifreddo at -18°C. Serving temperature -12°/ - 8°C.

THREE PISTACHIOS SEMIFREDDO

Three-Texture Pistachio Semifreddo



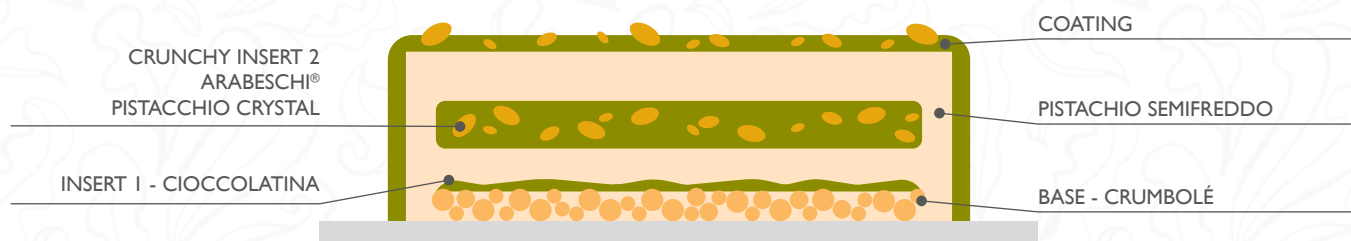
Base		
Code	Products	Quantity
64422	CrumbOlé Classic	as required

Pistachio semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
84346	Pannacrema Pistachio Élite	150 g

Insert 1 - Cioccolatina		
Code	Products	Quantity
49022	Cioccolatina Pistachio	as required

Coating		
Code	Products	Quantity
95402	Crunchy Coatings Pistachio	as required

Crunchy Insert 2 - Arabeschi®		
Code	Products	Quantity
28672	Arabeschi® Pistacchio Crystal	as required



BASE

1. Take the amount required and press down a thin layer of CrumbOlé Classic on the bottom of the mould.
2. Place in the blast chiller until it sets.

INSERT 1 - CIOCCOLATINA

1. Use as is.

CRUNCHY INSERT 2 - ARABESCHI®

1. Use as is.

PISTACHIO SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Pannacrema Pistacchio Élite.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

COATING

1. Use a clean spatula to mix the coating in the bucket to obtain an even consistency.
2. The optimal usage temperature of the product is 20°-25°C.
3. Heat the product for a few seconds in the microwave if necessary.

COMPOSITION

1. Place a layer of CrumbOlé Classic on the base.
2. Spread a layer of Cioccolatina Pistachio on top.
3. Fill the mould half-way up with the pistachio semifreddo.
4. Use a piping bag to insert a layer of Arabeschi® Pistacchio Crystal inside.
5. Complete with the pistachio semifreddo.
6. Blast chill the semifreddo and then glaze with Crunchy Coatings Pistachio.
7. Decorate as desired.

Store the semifreddo at -18°C. Serving temperature -12° / -8°C.

RASPBERRY SYMPHONY SEMIFREDDO

Raspberry And White Chocolate Semifreddo



Base - Bisquit		
Code	Products	Quantity
90211	Sponge Cake	1000 g
	Eggs	800 g
	Water	150 g

Alcohol-free Concentrate		
Code	Products	Quantity
62376	Zuppi Forest Berries	500 g
	Water	250 g

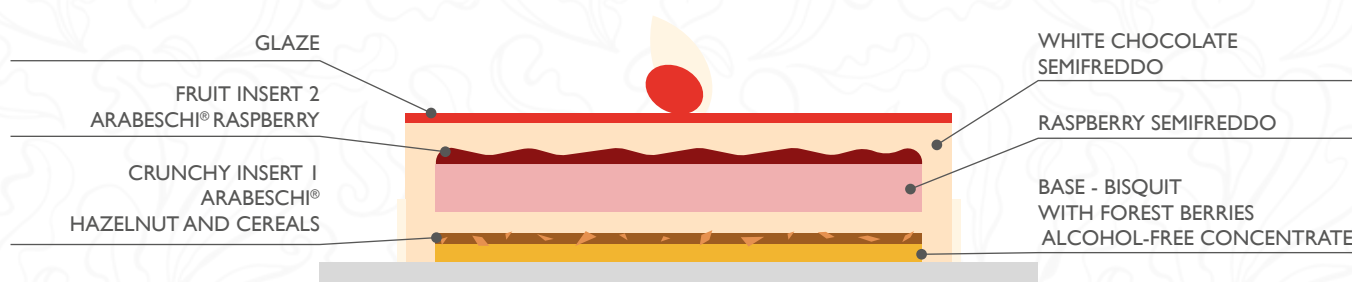
Crunchy Insert 1 - Arabeschi®		
Code	Products	Quantity
17802	Arabeschi® Hazelnut and Cereals	as required

Fruit Insert 2 - Arabeschi®		
Code	Products	Quantity
89102	Arabeschi® Raspberry N	as required

White Chocolate Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
55502	Traditional Paste Cioccobianco	120 g

Raspberry Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
97406	Pannacrema Raspberry	50 g

Glaze		
Code	Products	Quantity
96202	Smart Glaze Raspberry	as required



BASE - BISQUIT

1. Mix the ingredients in a stand mixer with a whisk attachment for 4-5 minutes at medium-high speed.
2. Spread 500- 550 g of the mix in 60x40 cm baking trays, using a spatula.
3. Bake at 220°C for about 5-7 minutes (baking times and temperatures may vary depending on the amount of mix and the type of oven).

ALCOHOL-FREE CONCENTRATE

1. Dilute two parts Zuppi in one part water to obtain a smooth liquid.

CRUNCHY INSERT 1 - ARABESCHI®

1. Use as is.

FRUIT INSERT 2 - ARABESCHI®

1. Use as is.

WHITE CHOCOLATE SEMIFREDDO

1. Heat Traditional Paste Cioccobianco a 50°C and mix it vigorously in a small amount of cream.
2. Leave the mix to cool.
3. Add it to the rest of the cream and powder, mix well and whip in the planetary mixer to obtain the desired consistency.

RASPBERRY SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Pannacrema Raspberry.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

GLAZE

1. Take the amount required and mix vigorously with a soft spatula until liquid.

COMPOSITION

1. Place a classic bisquit round on the bottom and soak with the syrup made with the Zuppi Forest Berries.
2. Spread a layer of Arabeschi® Hazelnut and Cereals on top.
3. Fill the mould up to a third with the white chocolate semifreddo.
4. Insert a layer of raspberry semifreddo.
5. Use a piping bag to insert a layer of Arabeschi® Raspberry N inside.
6. Complete the dessert with the white chocolate semifreddo.
7. Blast chill the semifreddo and then glaze the surface only with Smart Glaze Raspberry.
8. Decorate as desired.

Store the semifreddo at -18°C. Serving temperature -12°/ - 8°C.

STRAWBERRY SYMPHONY SEMIFREDDO

Pannacotta And Strawberry Semifreddo



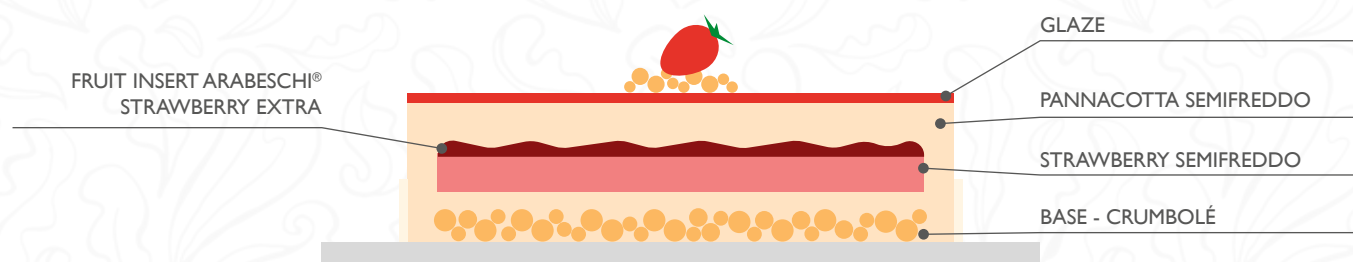
Base		
Code	Products	Quantity
64422	CrumbOlé Classic	as required

Fruit Insert - Arabeschi®		
Code	Products	Quantity
72716	Arabeschi® Strawberry Extra	as required

Pannacotta semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
54772	Traditional Paste Pannacotta	120 g

Strawberry semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
37506	Pannacrema Strawberry	50 g

Glaze		
Code	Products	Quantity
96102	Smart Glaze Strawberry	as required



BASE

1. Take the amount required and press down a thin layer of CrumbOlé Classic on the bottom of the mould.
2. Place in the blast chiller until it sets.

FRUIT INSERT - ARABESCHI®

1. Use as is.

PANNACOTTA SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Traditional Paste Pannacotta.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

STRAWBERRY SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Pannacrema Strawberry.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

GLAZE

1. Take the amount required and mix vigorously with a soft spatula until liquid.

COMPOSITION

1. Place a layer of CrumbOlé Classic on the base.
2. Fill the mould up to a third with the pannacotta semifreddo.
3. Insert a layer of strawberry semifreddo.
4. Insert a layer of Arabeschi® Strawberry Extra inside.
5. Complete the dessert with the pannacotta semifreddo.
6. Blast chill the semifreddo and then glaze the surface only with Smart Glaze Strawberry.
7. Decorate as desired.

Store the semifreddo at -18°C. Serving temperature -12° / - 8°C.

STRACCIATELLA REALE SEMIFREDDO

Stracciatella and Brittle Semifreddo



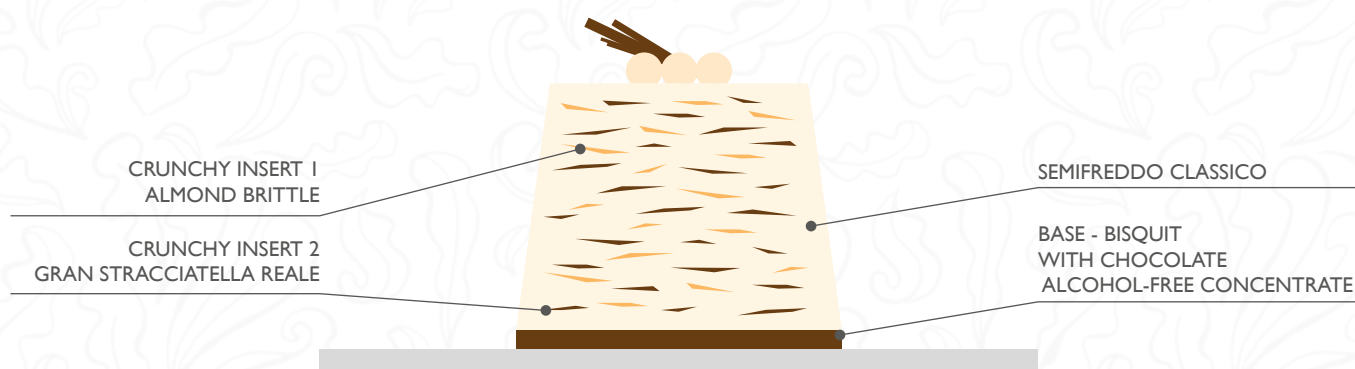
Base - Sponge Bisquit		
Code	Products	Quantity
88611	Cocoa Sponge Cake	1000 g
	Eggs	1000 g
	Water	200 g

Alcohol-free Concentrate		
Code	Products	Quantity
31606	Zuppi Chocolate	500 g
	Water	500 g

Crunchy Insert 1 - Almond Brittle		
Code	Products	Quantity
67404	Base per Croccante	200 g
	Sliced Almonds	100 g

Semifreddo Classico		
Code	Products	Quantity
94428	Semifreddo Classico	200g
	Cream	1l

Crunchy Insert 2 - Gran Stracciatella Reale		
Code	Products	Quantity
26506	Gran Stracciatella Reale	150 g



BASE - BISQUIT

1. Mix the ingredients in a stand mixer with a whisk attachment for 4-5 minutes at medium-high speed.
2. Spread 500- 550 g of the mix in 60x40 cm baking trays, using a spatula.
3. Bake at 220°C for about 5-7 minutes (baking times and temperatures may vary depending on the amount of mix and the type of oven).

ALCOHOL-FREE CONCENTRATE

1. Dilute one part Zuppi in one part water to obtain a smooth liquid.

CRUNCHY INSERT 1 - ALMOND BRITTLE

1. Mix the Base per Croccante with the sliced almonds.
2. Spread the mix on parchment paper or Silpat.
3. Bake at 180° for 6-8 minutes.

CRUNCHY INSERT 2 - GRAN STRACCIATELLA REALE

1. Take the desired amount of product and heat in a bain marie or in the microwave until fully melted (35-38 °C).
2. Create thin plates of Gran Stracciatella Reale on baking trays with parchment paper.
3. Once it has set hard, break it up into thin flakes.

SEMIFREDDO CLASSICO

1. Carefully mix the powder into the cream and whip in the planetary mixer to obtain the desired consistency.

COMPOSITION (UPSIDE DOWN ASSEMBLY)

1. Place a round of cocoa bisquit on the bottom, soak with the syrup made with the Zuppi Chocolate.
2. Add small pieces of almond brittle made with the Base per Croccante and the Gran Stracciatella Reale flakes to the Semifreddo Classico.
3. Fill the mould with the semifreddo created.
4. Blast chill the semifreddo.
5. Decorate as desired.

Store the semifreddo at -18°C. Serving temperature -12° / - 8°C.

DOLCE AMORE SEMIFREDDO

Zabajone and Gianduia Semifreddo



Base - Bisquit		
Code	Products	Quantity
88611	Cocoa Sponge Cake	1000 g
	Eggs	1000 g
	Water	200 g

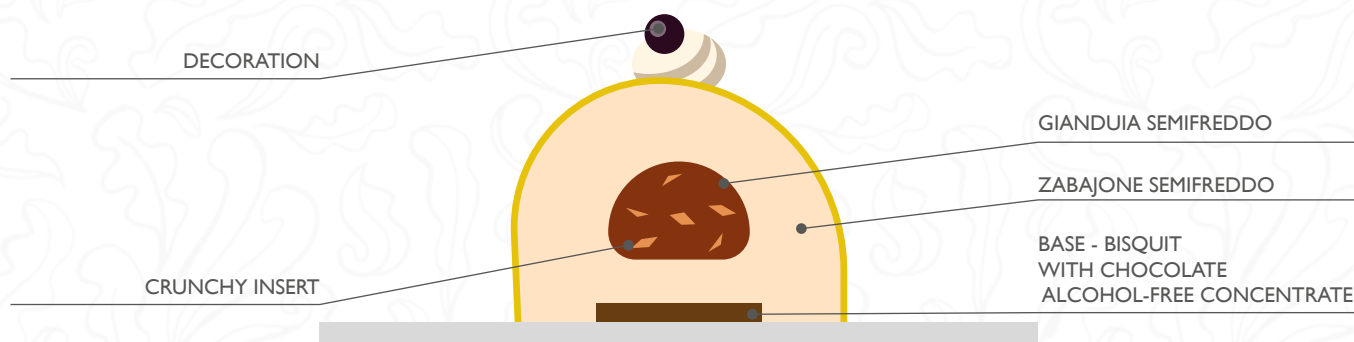
Alcohol-free Concentrate		
Code	Products	Quantity
31606	Zuppi Chocolate	500 g
	Water	500 g

Crunchy Insert		
Code	Products	Quantity
	Crushed amaretti	as required
	Grated chocolate	as required

Gianduia Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
50702	Traditional Paste Gianduia	120 g

Zabajone Semifreddo		
Code	Products	Quantity
94428	Semifreddo Classico	200 g
	Cream	1 L
52306	Traditional Paste Zabajone Gran Vittoria Classico	150 g

Decoration		
Code	Products	Quantity
70002	Arabeschi® Amarena Frutto C	as required



BASE - SPONGE BISQUIT

1. Mix the ingredients in a stand mixer with a whisk attachment for 4-5 minutes at medium-high speed.
2. Spread 500- 550 g of the mix in 60x40 cm baking trays, using a spatula.
3. Bake at 220°C for about 5-7 minutes (baking times and temperatures may vary depending on the amount of mix and the type of oven).

ALCOHOL-FREE CONCENTRATE

1. Dilute one part Zuppi in one part water to obtain a smooth liquid.

CRUNCHY INSERT

1. Use as is.

GIANDUIA SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Traditional Paste Gianduia.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

ZABAJONE SEMIFREDDO

1. Carefully mix the powder into the cream.
2. Add Traditional Paste Zabajone Gran Vittoria Classico.
3. Mix well and whip in the planetary mixer to obtain the desired consistency.

DECORATION

1. Take the cherries from the bucket and drain off the syrup.

COMPOSITION (UPSIDE DOWN ASSEMBLY)

1. Place a round of cocoa bisquit on the bottom, soak with the syrup made with the Zuppi Chocolate.
2. Fill the mould half-way up with the zabajone semifreddo.
3. Insert a mix of crushed amaretti and grated chocolate to separate the two flavours.
4. Fill the rest of the mould with the gianduia semifreddo.
5. Blast chill the semifreddo and then decorate the top part with the drained Arabeschi® Amarena Frutto C.

Store the semifreddo at -18°C. Serving temperature -12°/ - 8°C.

Packaging

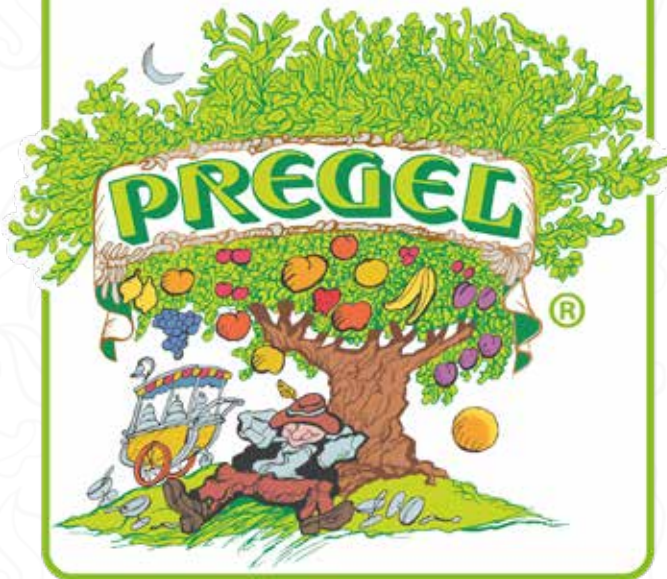
Contained within our packaging are not just our products, but our very history.

The PreGel tree has accompanied our products from the start of this extraordinary adventure, which has allowed us to spread the culture of proper Italian gelato worldwide.

The PreGel tree represents our hallmark values of innovation and top quality, a guarantee of success for your creations.



PreGel



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