

PreGel

A close-up photograph of a white ceramic bowl filled with a thick, orange-brown instant dessert base. The bowl is garnished with several bright red cherries and a fresh green mint leaf. A silver spoon is lifting a portion of the dessert, showing its smooth, gelatinous texture. The bowl sits on a light green ceramic plate with a rustic, speckled edge. The background is a solid red color.

**INSTANT
DESSERT BASES**

PreGel Pastry offers a line of complete, ready to use products, designed to facilitate the daily work of chefs.



Instant Dessert Bases line includes pre-balanced powder mixes that are **cold-preparable** by simply **adding milk and/or cream**, as needed.

Easy 2-steps process

- 1 Open the bag and pour the mix in a bowl or planetary together with milk and/or fresh cream according dosage and indications.



- 2 Your dessert will be ready in just a few minutes—simply plate and serve.





**OFFER THE BEST
TRADITIONAL RECIPES**

Tasty ideas to end a perfect
dinner party!



SAVE TIME

minimizing the
process steps

*Thanks to
Instant Dessert Bases line
you can*



SAVE MONEY

No need to purchase
individual raw
ingredients



**INSTANT DESSERT BASES
DOES NOT REQUIRE
SKILLED LABOR**



Grant a
HIGH QUALITY
result



PreGel Instant Dessert Bases Line can be **easily combined** with other ready to use products of PreGel portfolio as:

Pastry Base Mixes

As **Sponge Cake Mix** for Tiramisù basis; **Bigné Mix** to quickly prepare fried and baked choux specialties; **Base per Croccante**, to create a delicious crisp ideal for semifreddo basis, crème brûlée...



Ready to use Fillings

As the whole **Arabeschi® Line**, a complete line of around 80 Sku's of variegated creams (crispy, smooth, enriched with pieces...), whose texture make them ideal for a lot of pastry preparations. The complete **Cream Line Farcimax®**, ready to use smooth creams to fill any kind of pastry preparation, pre and post baking.

Pastry Fillings a range of fine chunky fillings with high fruit content (>60%), stable to baking and freezing.



Topping and Decoration

The complete and quick to use **Topping line**, high quality sauces, suitable to decorate any kind of specialties.

Crumble PreGel line **CrumbOlé**, perfect to be used as insert or basis for semifreddos and cakes, as well as, decorations for several applications.

And finally the range of **Decorations and Grains**, made of roasted dried fruits, whole and in pieces, often indispensable to complete a lot of plating.





DISCOVER THE WORLD OF
Instant Dessert Bases Line



From the most **traditional** and famous **dessert**,
to the **original** and tasty combination...

Instant Dessert Bases line will make unique your offer
exactly like a **home made dessert** with the advantage
of **time saving** and **no need of expert pastry chefs!**

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Crème Caramel



Pronto Creme Caramel

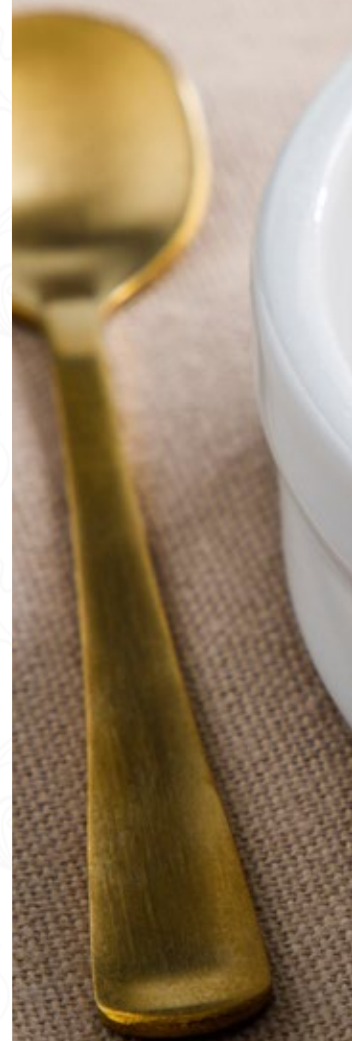
CODE	61008
PACKAGING	8 bags of 1,6 kg (12,8 kg)
CERTIFICATIONS	GF H
DOSAGE	320 g powder + 1 L milk 40°C

This pudding, with its cream base and caramel layer, has ancient origins, and different versions are found in many culinary cultures.

Offer in your venue a dessert loved in the world!

combine with...

Code	Product	Packaging	Certifications
10106	TOPPING CARAMEL	6 bottles of 1 kg (6 kg)	GF V H K



Topping Caramel
Cod. 10106

Pronto Creme Caramel
Cod. 61008



Pannacotta Cassis



Pronto Pannacotta

CODE	34708
PACKAGING	8 bags of 1,6 kg (12,8 kg)
CERTIFICATIONS	GF
DOSAGE	320 g powder + 1 L milk 40°C or 300 g powder + 0,5 L milk (40°C) + 0,5 L cream

Panna cotta is a traditional spoon dessert of Italian cuisine.

This spoon dessert is quick and easy to prepare: once the cooling time in the refrigerator has passed, it is ready to be enjoyed.

combine with...

Code	Product	Packaging	Certifications
13072	ARABESCHI® CASSIS	2 tubs of 3 kg (6 kg)	GF V K
61442	CRUMBOLÉ RED BERRIES	2 tubs of 3,5 kg (7 kg)	POF H K



Arabeschi® Cassis
Cod. 13072

CrumbOlé Red Berries
Cod. 61442

Pronto Pannacotta
Cod. 34708

Profiteroles



Chocolate Coating for Profiteroles

CODE	67004
PACKAGING	4 bags of 1,5 kg (6 kg)
CERTIFICATIONS	GF
DOSAGE	500 g powder + 1 L milk

It is really hard to resist this dessert, of French origin.

Loved by everyone since the 1980, it is a dessert that never goes out of style and will not be missed on your menu!

Roasted Hazelnut Grains
Cod. 95704



combine with...

Code	Product	Dosage	Packaging	Certifications
15681	BIGNÈ FOR BAKERY AND FRIED	FRIED: 1 kg powder + 1,8-1,9 L water	1 bag of 10 kg	H K
66681	FIRENZE CREAM	PASTRY CREAM: 350 g powder + 1 L water or 310 g / 350 g + 1 L milk	1 bag of 10 kg	GF POF H K
95704	ROASTED HAZELNUT GRAINS		4 bags of 1 kg (4 kg)	GF V H K
84722	CRUMBOLÉ COCOA GLUTEN FREE		2 tubs of 3,5 kg (7 kg)	GF H K

Chocolate Coating for Profiteroles
Cod. 67004

CrumbOlé Cocoa GF
Cod. 84722

Bigné for Bakery and Fried
Cod. 15681

Firenze Cream
Cod. 66681



Crème Brûlée



Pronto Creme Brûlée

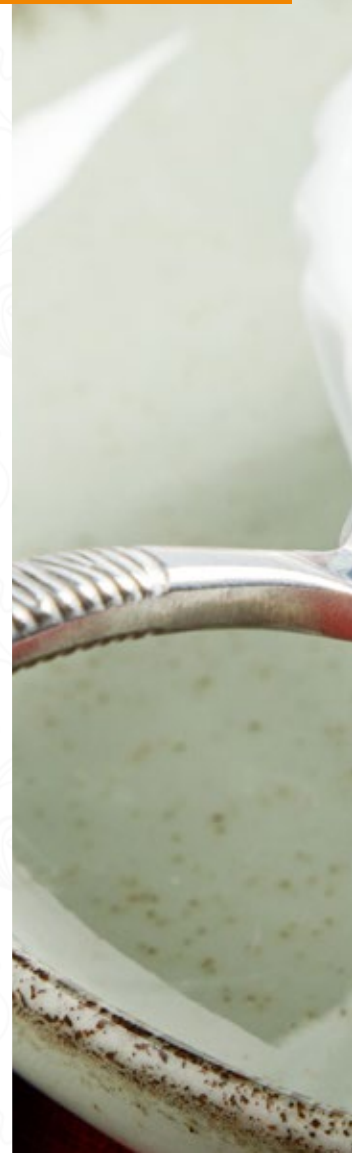
CODE	83214
PACKAGING	4 bags of 1,5 kg (6 kg)
CERTIFICATIONS	GF K
DOSAGE	170 g powder + 0,5 L cold milk or cold cream

The first documented recipe for crème brûlée dates back to a French cookbook from 1691. Despite the name, it appears to be of English origin, being, an old name for the recipe, “English cream” (crème anglaise). In English, this dessert is called burnt cream.

Regardless of its origin, this remains one of the most beloved spoon desserts.

combine with...

Code	Product	Packaging	Certifications
67614	CATALAN CRUNCHY GRAINS	4 bags of 1 kg (4 kg)	V K



Catalan Crunchy Grains
Cod. 67614



Pronto Creme Brûlée
Cod. 83214

Chocolate Mousse



Pronto Mousse Chocolate

CODE	34508
PACKAGING	8 bags of 1,6 kg (12,8 kg)
CERTIFICATIONS	GF H
DOSAGE	400 g powder + 1 L cold milk


Chocolate mousse is a quick, ready-to-serve spoon dessert—ideal for your customers.

Ideal for catering too.

combine with...

Code	Product	Packaging	Certifications
29552	FARCIMAX® BITTER	2 tubs of 5 kg (10 kg)	GF V H K
84722	CRUMBOLÉ COCOA GLUTEN FREE	2 tubs of 3,5 kg (7 kg)	GF H K





Pronto Mousse Chocolate
Cod. 34508

CrumbOlé Cocoa GF
Cod. 84722

Farcimax® Bitter
Cod. 29552

Chocolate and Forest Berries Mousse



Pronto Mousse Chocolate

CODE	34508
PACKAGING	8 bags of 1,6 kg (12,8 kg)
CERTIFICATIONS	GF H
DOSAGE	400 g powder + 1 L cold milk

Chocolate mousse is a quick, ready-to-serve spoon dessert—ideal for your customers.

Ideal for catering too.

combine with...

Code	Product	Packaging	Certifications
96902	PASTRY FILLINGS FOREST BERRIES	2 tins of 3 kg (6 kg)	GF V
84722	CRUMBOLÉ COCOA GLUTEN FREE	2 tubs of 3,5 kg (7 kg)	GF H K

Pronto Mousse Chocolate
Cod. 34508

CrumbOlé Cocoa GF
Cod. 84722

Pastry Fillings Forest Berries
Cod. 96902

Yogurt Mousse



Soffiopan Yogurt

CODE	65804
PACKAGING	4 bags of 1,5 kg (6 kg)
CERTIFICATIONS	GF
DOSAGE	200 g powder + 270 g water (30-40°C) + 1 L cream

Yogurt and fruit are the most delicious and healthy combination.

Offering this dessert at the end of a dinner party is an alternative solution that your clientele will enjoy.

combine with...

Code	Product	Packaging	Certifications
15072	PASTRY FILLINGS MANGO	2 tins of 3 kg (6 kg)	GF V H K
72716	ARABESCHI® STRAWBERRY EXTRA	6 bottles of 1 kg (6 kg)	GF V H K
61442	CRUMBOLÉ RED BERRIES	2 tubs of 3,5 kg (7 kg)	POF H K
66622	CRUMBOLÉ CLASSIC GLUTEN FREE	2 tubs of 3,5 kg (7 kg)	GF POF H K



CrumbOlé Classic Gluten Free
Cod. 66622

CrumbOlé Red Berries
Cod. 61442

Soffiopan Yogurt
Cod. 65804

Arabeschi® Strawberry Extra
Cod. 72716

Pastry Fillings Mango
Cod. 15072



Tiramisù



Pronto Tiramisù

CODE	35008
PACKAGING	8 bags of 1,6 kg (12,8 kg)
CERTIFICATIONS	GF H
DOSAGE	400 g powder + 1 L cold milk or 400 g powder + 0,5 L milk + 0,5 L cream

Tiramisu is one of the cornerstones of Italian cuisine, one of the most beloved spoon desserts made all over the world.

The origins of tiramisu are very uncertain and several cities claim its paternity. What we are certain of is that since 1980 tiramisu has been a huge success!

To date, it is among the best-known Italian words abroad.

combine with...

Code	Product	Dosage	Packaging	Certifications
90211	SPONGE CAKE	1 kg powder + 100 g water + 700 g eggs	1 bag of 10 kg	H K
62276	ZUPPI COFFEE	100 g + 100 mL water	6 jars of 1,3 kg (7,8 kg)	GF H K
70148	CACAO TOGO		8 bags of 1,5 kg (12 kg)	GF V H K



Cacao Togo
Cod. 70148

Pronto Tiramisù
Cod. 35008

Sponge Cake
Cod. 90211
Zuppi Coffee
Cod. 62276

Pistachio Tiramisù



Pronto Tiramisù

CODE	35008
PACKAGING	8 bags of 1,6 kg (12,8 kg)
CERTIFICATIONS	GF H
DOSAGE	400 g powder + 1 L cold milk or 400 g powder + 0,5 L milk + 0,5 L cream

Tiramisu is one of the cornerstones of Italian cuisine, one of the most beloved spoon desserts made all over the world.

The origins of tiramisu are very uncertain and several cities claim its paternity. What we are certain of is that since 1980 tiramisu has been a huge success!

To date, it is among the best-known Italian words abroad.

combine with...

Code	Product	Dosage	Packaging	Certifications
90211	SPONGE CAKE	1 kg powder + 100 g water + 700 g eggs	1 bag of 10 kg	H K
62476	ZUPPI MARASCHINO	100 g + 50 mL water	6 jars of 1,3 kg (7,8 kg)	GF V
27212	ARABESCHI® KROKITO CROK™ PISTACHIO		2 tubs of 2,5 kg (5 kg)	
23822	CRUMBOLÉ PISTACHIO GLUTEN FREE		2 tubs of 3,5 kg (7 kg)	GF H K



Pronto Tiramisù
Cod. 35008

CrumbOlé Pistachio GF
Cod. 23822

Arabeschi® Krokito Crok™ Pistachio
Cod. 27212

Sponge Cake
Cod. 90211
Zuppi Maraschino
Cod. 62476

Chocolate & Raspberry Heart Cake



Tortino al gusto di Cioccolato

CODE	58804
PACKAGING	4 bags of 1,5 kg (6 kg)
CERTIFICATIONS	
DOSAGE	100 g powder + 50 g soft butter + 50 g eggs

A mouthwatering single-portion casket that hides a soft, enveloping surprise.

The chocolate cupcake is really easy to make and will save you processing time.

combine with...

Code	Product	Packaging	Certifications
89102	ARABESCHI® RASPBERRY N	2 tubs of 3 kg (6 kg)	GF V H K
84722	CRUMBOLÉ COCOA GLUTEN FREE	2 tubs of 3,5 kg (7 kg)	GF H K



Tortino al gusto di Cioccolato
Cod. 58804



Arabeschi® Raspberry N
Cod. 89102

Zabajone Semifreddo



Angelico

CODE 94429
PACKAGING 8 bags of 1,5 kg (12 kg)
CERTIFICATIONS GF H
DOSAGE 200 g powder + 1 L cream

Semifreddo, considered the forerunner of gelato, would find its origin in the cold preparations of 16th-century Florence.

combine with...

Code	Product	Dosage	Packaging	Certifications
67404	BASE PER CROCCANTE	500 g powder + 250 g threaded almonds or other dried fruit	4 bags of 1,25 kg (5 kg)	GF K
52306	TRADITIONAL PASTE ZABAJONE GRAN VITTORIA CLASSIC	100 g/kg base	2 containers of 5 kg (10 kg)	GF
14352	FARCIMAX® ZABAJONE		2 tubs of 5 kg (10 kg)	GF
70148	CACAO TOGO		8 bags of 1,5 kg (12 kg)	GF V H K



Angelico

Cod. 94429

Traditional paste Zabajone Gran Vittoria Classic

Cod. 94429

Cacao Togo

Cod. 70148

Base per Croccante

Cod. 67404

Farcimax® Zabajone

Cod. 14352

Stracciatella & Sour Cherry Semifreddo



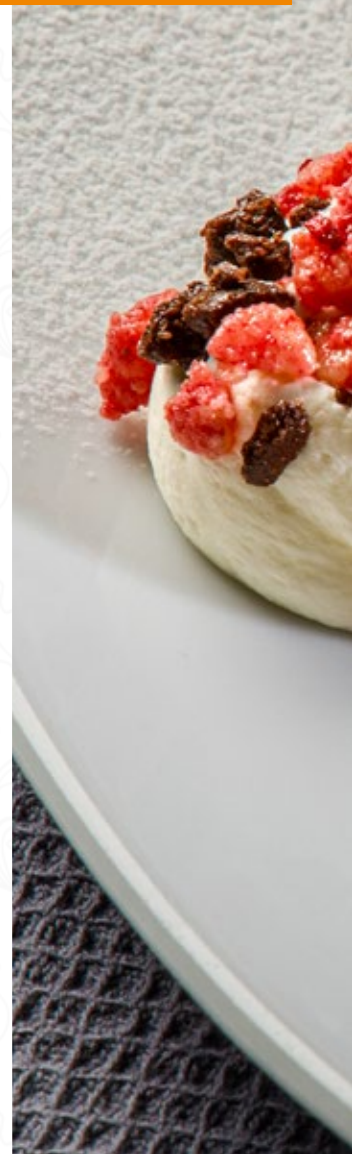
Pronto Semifreddo

CODE	66108
PACKAGING	8 bags of 1,5 kg (12 kg)
CERTIFICATIONS	GF H K
DOSAGE	400 g powder + 0,5 L cold milk + 0,5 L cream or 500 g powder + 1 L cold milk

Semifreddo, considered the forerunner of gelato, would find its origin in the cold preparations of 16th-century Florence.

combine with...

Code	Product	Packaging	Certifications
26506	GRAN STRACCIATELLA REALE	6 bottles of 0,9 kg (5,4 kg)	GF V POF H K
70002	ARABESCHI® AMARENA FRUTTO C	2 tins of 5,6 kg (11,2 kg)	GF V
61442	CRUMBOLÉ RED BERRIES	2 tubs of 3,5 kg (7 kg)	POF H K
84722	CRUMBOLÉ COCOA GLUTEN FREE	2 tubs of 3,5 kg (7 kg)	GF H K

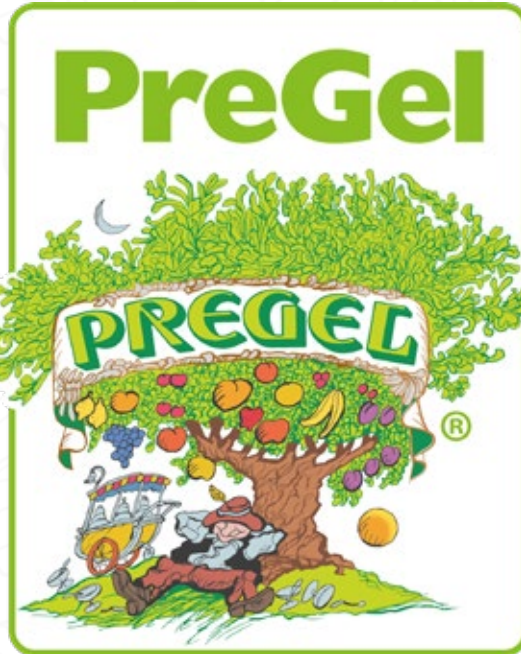


Arabeschi® Amarena frutto C
Cod. 70002

Pronto Semifreddo
Cod. 66108
Gran Stracciatella Reale
Cod. 26506

CrumbOlé Cocoa GF
Cod. 84722

CrumbOlé Red Berries
Cod. 61442



Discover the
Instant Dessert Bases line



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