



ASPIC

Ingredients:

- 400 g fruit juice
- 500 g chopped fresh fruit
- 120 g Fiordica Gel Evolution

Preparation:

- Warm the fruit juice in a microwaveable container to a temperature of 45°C;
- Whisk in Fiordica Gel Evolution and mix carefully to incorporate;
- Add chopped fruit;
- Let the mixture sit for about 30 minutes;
- Place the chopped fruit in the silicone mold, then add the liquid mixture;
- Place in a blast freezer until completely frozen;
- Unmold the aspic and let it defrost before serving.



AMERICAN CHEESECAKE

Ingredients:

For the base:

- 15 graham crackers
- 10 g cane sugar
- 50 g soft butter

For the cream:

- 1 L cream
- 170 g Fiordica Gel Evolution
- 200 g water
- 250 g mascarpone
- 50 g Ovissimo®

For the coating:

- 300 g yogurt
- 30 g Fiordica Gel Evolution

Preparation:

- For the base: pour in a planetary mixer the graham crackers, sugar and soft butter; mix with the flat beater (leaf) attachment;
- For the cream: pour Fiordica Gel Evolution, cream, mascarpone, water and Ovissimo® in a planetary mixer, then whip with a whisk attachment for 3 to 4 minutes;
- For the coating: pour yogurt and Fiordica Gel Evolution in a bowl and mix with a whisk;

Assemble the cake:

- 1 Place the cracker mixture at the bottom of the cake ring;
- 2 Pour the cream up to 1cm from the edge of the ring;
- 3 Place in blast freezer for 15 minutes;
- 4 Pour the yogurt coating and level with a spatula;
- 5 Place in blast freezer for 15 minutes;
- 6 Unmold and let defrost; then serve.






FIORDICAGEL™
EVOLUTION

PreGel
Your passion. Our ingredients.

FIORDICA GEL EVOLUTION

PreGel introduces Fiordica Gel Evolution, the latest development of a traditional product to create a wide array of very light desserts: mousses, Bavarian creams, pannacottas, and many other delicacies such as aspics and gelées...

Fiordica Gel Evolution is a complete powder product with exceptional jelling, thickening and stabilizing properties; it is ideal to be used for all cold desserts that are consumed at positive temperatures, but that can also be stored at negative temperatures. Fiordica Gel Evolution is available in five versions: **Neutral, Chocolate, Raspberry, Strawberry and Yogurt**, all gluten free.

Code	Product	Packaging	Dosage	Notes
61124	Neutral	4 bags x 1,5 Kg	110 g/kg Mix	
47854	Chocolate	4 bags x 2 Kg	220 g/kg Mix	
47154	Raspberry	4 bags x 2 Kg	140 g/kg Mix	
46554	Strawberry	4 bags x 2 Kg	140 g/kg Mix	
47654	Yogurt	4 bags x 2 Kg	200 g/kg Mix	



MONOPORTION MOUSSE SLICE

Ingredients:

1 sponge cake sheet
1 cocoa sponge cake sheet

For the cream

1 L cream
100 g Fiordica Gel Evolution
200 g water
25 g Vanilla Pannacrema
30 g Chocolate Pannacrema

For the soak

50 g Alchermes Zuppi
50 g water

For the glaze

300 g Neutral Evolution Glaze
50 g Raspberry Topping

For the filling

300 g Raspberry Arabeschi®
90 g Fiordica Gel Evolution
15 g water

Preparation:

- For the cream: pour Fiordica Gel Evolution, water and cream in the planetary mixer and whip with whisk attachment for 3 to 4 minutes; then pour the mixture in two separate bowls and flavor each one with a different Pannacrema;
- For the filling: pour Raspberry Arabeschi®, Fiordica Gel Evolution and water in a bowl and whisk;
- For the soak: dilute Alchermes Zuppi with water;
- For the glaze: pour Neutral Evolution Glaze in a bowl, add Raspberry Topping and whisk.

Assemble the dessert:

- Place the sponge cake in the mold;
- Soak the sponge cake with diluted Zuppi;
- Pour a first layer of cream flavored with Chocolate Pannacrema;
- Place a second cocoa sponge cake in the mold;
- Add the Raspberry Filling;
- Complete with a last layer of cream flavored with Vanilla Pannacrema and level the surface with a clean spatula;
- Place in a blast freezer for 2 hours;
- Unmold the dessert and coat it with the glaze;
- Let the dessert defrost, divide into single portions and serve.



PANNACOTTA

Ingredients:

1 L cream
50 g sugar
120 g Fiordica Gel Evolution

Preparation:

- Mix the cream and sugar together in a microwaveable container;
- Warm the mixture up in a microwave to a temperature of 40°C;
- Whisk in Fiordica Gel Evolution and mix carefully to incorporate;
- Pour the mixture into silicone molds and let them cool down;
- Place the molds in a freezer until completely frozen;
- Unmold the pannacottas and let them defrost;
- Garnish with PreGel Toppings and serve.



VANILLA BAVARIAN CREAM

Ingredients:

Sponge cake disc

For the filling:

300 g mango purée
100 g Fiordica Gel Evolution
10 g water

For the Bavarian cream:

150 g Fiordica Gel Evolution
500 g cream
100 g Ovissimo®
100 g water
80 g Vanilla Tahiti Paste

For the soak:

100 g Zuppi Rum
100 g water

Preparation:

- For the filling: warm the fruit puree and water in a microwaveable bowl to (45°C); then whisk in Fiordica Gel Evolution and pour into the mold. Let it cool down, then place in a blast freezer until fully frozen.
- For the Bavarian cream: place all of the ingredients in a planetary mixer and whip with the whisk attachment.
- For the soak: dilute Zuppi Rum with water.

Assemble the dessert:

- Place the sponge cake in the cake ring;
- Soak the sponge cake with diluted Zuppi Rum;
- Pour a first layer of Bavarian cream;
- Place the mango filling in the middle of the cake ring;
- Fill the ring with a second layer of Bavarian cream and level the surface with a spatula;
- Place the dessert in a blast freezer until completely frozen;
- Unmold the dessert and let it defrost;
- Garnish before serving.



FRUIT GELÉES

Ingredients:

500 g fruit puree
120 g Fiordica Gel Evolution
Sugar to garnish

Preparation:

- Warm the fruit puree in a microwaveable container to a temperature of 45°C;
- Whisk in Fiordica Gel Evolution and mix carefully to incorporate;
- Pour the mixture in a silicone mold and let it cool down;
- Place in a blast freezer until the jelly has thickened;
- Unmold the jelly and cut into pieces;
- Toss with sugar and serve.



SACHER MOUSSE

Ingredients:

2 discs of cocoa sponge cake

For the cream:

1 L cream
100 g Fiordica Gel Evolution
200 g water
50 g Ovissimo®
80 g Chocolate Pannacrema

For the soak:

50 g Apricot Zuppi
50 g water

For the glaze:

300 g PinoPinguino Nero (black)
80 g Gran Stracciatella Reale
50 g Fiordica Gel Evolution
70 g glucose syrup
150 g water

For the filling:

300 g Apricot Filling
90 g Fiordica Gel Evolution
15 g water

Preparation:

- For the cream: pour Fiordica Gel Evolution, water, cream, Ovissimo® and Chocolate Pannacrema in the planetary mixer and whip with whisk attachment for 3 to 4 minutes;
- For the filling: pour Apricot Filling, water and Fiordica Gel Evolution in a bowl and whisk;
- For the soak: dilute Apricot Zuppi with water;
- For the glaze: pour water and glucose syrup in a bowl, then warm up to 90°C; add Fiordica Gel Evolution and mix with a whisk. Warm Gran Stracciatella Reale up and add it to the mix; then add PinoPinguino Nero and mix until the mixture is homogeneous; wait for the glaze to reach a temperature of 25°C (30/40 min), then glaze the dessert.

Assemble the dessert:

- Place the cocoa sponge cake disc in the mold;
- Soak the sponge cake with diluted Zuppi;
- Pour a first layer of chocolate cream;
- Place a second disc of cocoa sponge cake;
- Soak the sponge cake with diluted Zuppi;
- Add a layer of Apricot Filling;
- Fill the mold with a layer of chocolate cream and level the surface of the dessert;
- Place the dessert in a blast freezer for 2 hours;
- Unmold the dessert and coat with PinoPinguino glaze;
- Place in a blast freezer for a few minutes and serve.