

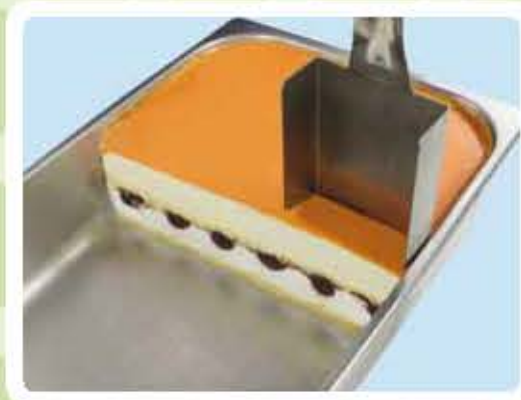
### The KIT

The tools included in the Kit are exclusively patented by PreGel.  
The Kit contains:

- PreGel wave spatula
- PreGel separator
- PreGel scooper



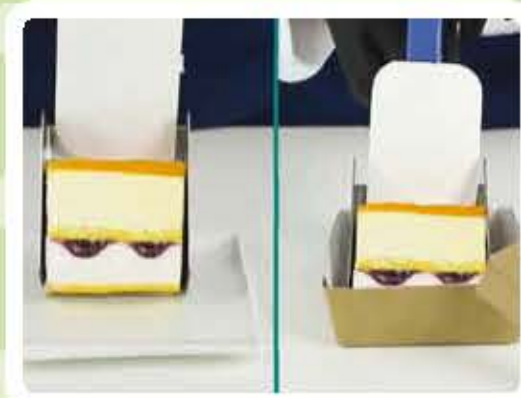
Place PreGel's separator in the gelato tub before starting assembling the dessert, then remove it once all the layers have been completed. This way it will be much easier cutting and serving the Gelato Slices, thus avoiding wasting product.



Cut the slice using the exclusive PreGel scooper.



Pick up the single Gelato Slice.



Place the Gelato Slice either on a dish or in a to-go box and serve.



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CEB/50



# Cake or Gelato?

### CAKE OR GELATO, WHY CHOOSE?

PreGel launches a new concept which will allow you to include in your showcase, alongside traditional gelato tubs, original specialties that combine the classic flavors of cake and the creamy freshness of artisanal gelato.

The original Kit includes the tools necessary to make your Gelato Slice tubs in just a few easy steps, as well as the unique scooper to produce neat and precise slices.

Gelato Slice is perfect for both eat-in and to-go service.

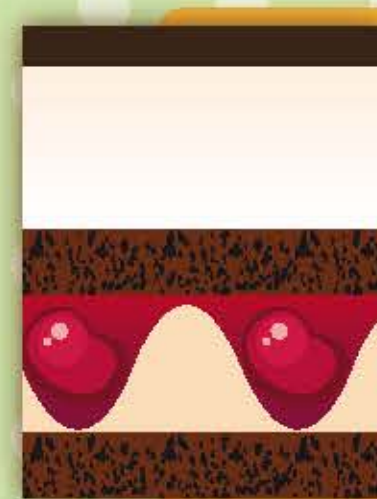
### Seven Veils Cake



- Garnish with hazelnut granola  
Chocolate Evolution Glaze
- Gelato made with Regina Hazelnut Classic Paste
- Praline Hazelnut Arabeschi®
- Cocoa sponge cake soaked with Maraschino Zuppi
- Gelato made with Regina Hazelnut Classic Paste
- Praline Hazelnut Arabeschi®
- Cocoa sponge cake soaked with Maraschino Zuppi



### Danube's Wave Cake



- PinoPinguino Black
- Fiorilatte gelato
- Cocoa sponge cake soaked with Maraschino Zuppi
- Scrape the gelato surface with the wave spatula to create the wavy effect, then fill the dents with Cherry Bonita Arabeschi®
- Gelato made with Ciambella (donut) Classic Paste
- Cocoa sponge cake soaked with Maraschino Zuppi



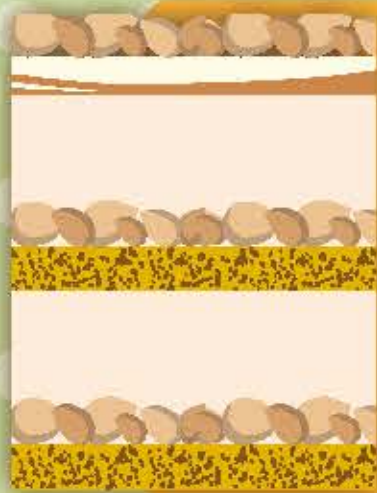
### Forest Yogurt Cake



- Garnish with Meringue Arabeschi® and red berries  
Raspberry Evolution Glaze
- Gelato made with Yoggi®
- Sponge cake soaked with Forest Berries Zuppi
- Scrape the gelato surface with the wave spatula to create the wavy effect, then fill the dents with Rossi di Bosco Arabeschi®
- Gelato made with Yoggi®
- Sponge cake soaked with Forest Berries Zuppi



### Almond Parfait



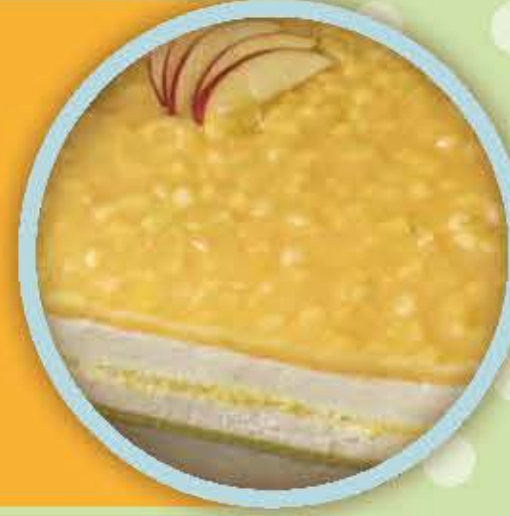
- Garnish with hazelnut granola Neutral Evolution Glaze mixed with Caramello Arabeschi® to obtain a marble effect, plus roasted sliced almonds to garnish
- Gelato made with Roasted Almond Classic Paste
- Layer of roasted sliced almonds
- Sponge cake soaked with Maraschino Zuppi
- Gelato made with Roasted Almond Classic Paste
- Layer of roasted sliced almonds
- Sponge cake soaked with Maraschino Zuppi



### Strudel



- Apple&Cinnamon Arabeschi®
- Gelato made with Apple Pie Classic Paste and Cinnamon Pannacrema
- Sponge cake soaked with Maraschino Zuppi
- Apple&Cinnamon Arabeschi®
- Gelato made with Apple Pie Classic Paste and Cinnamon Pannacrema
- Sponge cake soaked with Maraschino Zuppi



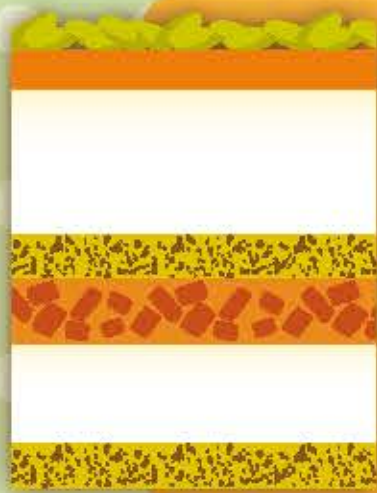
### Mandarin Meringue



- Neutral Evolution Glaze flavored with 10% Mandarin Pannacrema
- Gelato made with Sweet Almond Classic Paste
- Sponge cake soaked with Mandarin Pannacrema diluted in water  
Krocco White Arabeschi®
- Gelato made with Sweet Almond Classic Paste
- Sponge cake soaked with Mandarin Pannacrema diluted in water



### Summer Sunset Cake



- Garnish with pistachio granola  
Orange Evolution Glaze
- Gelato made with Cannolo Siciliano Sprint
- Pistachio sponge cake soaked with Orange Pannacrema diluted in water  
Orange Ripples Arabeschi®
- Gelato made with Cannolo Siciliano Sprint
- Pistachio sponge cake soaked with Orange Pannacrema diluted in water



### Grandmama's Cake



- Roasted pine nuts dusted with powered sugar
- Gelato made with Crema all'Uovo (Custard Cream) Classic Paste and Lemon Pannacrema
- Sponge cake soaked with Benevento Zuppi
- Gelato made with Crema all'Uovo (Custard Cream) Classic Paste and Lemon Pannacrema
- Sponge cake soaked with Benevento Zuppi

