



PreGel
dal 1967



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Recipe Book

2008

Happytorte®: cakes and serving desserts.
Great opportunities in gelato shops!

Preparation:

Classic Sponge Cake:

Ingredients:	
- Flamenco	55 g
- Potato flour	110 g
- Flour	140 g
- Sugar	250 g
- Water	55 g
- Eggs	390 g

Recipe:
Mix all the ingredients up in the whipping machine and spread out the dough (it must be about 1 cm thick). Put it in the oven at 220°C for 6 – 7 minutes.

Chocolate Sponge Cake:

Ingredients:		
- Flamenco	55 g	
- Potato flour	110 g	
- Flour	105 g	
- Sugar	250 g	
- Water	55 g	
- Eggs	390 g	
- Cacao Togo	35 g	

Recipe:
Mix all the ingredients up in the whipping machine and spread out the dough (it must be about 1 cm thick). Put it in the oven at 220°C for 6 – 7 minutes.

Zuppi Orange

Recipe:
Thin 100 g of Zuppi Orange in 100 g of water, then soak your Sponge Cake with the liquid.

Zuppi Chocolate

Recipe:
Thin 100 g of Zuppi Chocolate in 100 g of water, then soak your Sponge Cake with the liquid.

Zuppi Forest Berries

Recipe:
Thin 100 g of Zuppi Forest Berries in 50 g of water, then soak your Sponge Cake with the liquid.

Zuppi Maraschino

Recipe:
Thin 100 g of Zuppi Maraschino in 50 g of water, then soak your Sponge Cake with the liquid.

Zuppi Rhum

Recipe:
Thin 100 g of Zuppi Rhum in 50 g of water, then soak your Sponge Cake with the liquid.

PreGel presents same as last year, one of its most popular hits: Happytorte®, the unusual dessert that is not gelato, neither a mousse; it's like a semifreddo.

The only one that lasts for days in the showcase and keeps its smoothness and looks at same gelato temperature.

Simple and quick to prepare: a few minutes recipe to achieve a unique product.

It's the top dessert proposal in wintertime thanks to its creamy and soft structure, but a gelato next best during Summer.

Gelato Chefs will be able to unleash their own creativity matching Classic Pastes to Arabeschi® to prepare more and more different recipes.

You can enjoy Happytorte® in small tubs taking a walk, or in take away snack size cups.



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Strawberry-Pistachio

Ingredients:
 Happytorte® 300 g
 Cream 1 l
 Pure Green Sicilian Pistachio Paste 120 g
 Arabeschi® Wild Strawberry

Recipe:
 Whip Happytorte® with cream and Pure Sicilian Pistachio Paste. The mix has to result creamy and foamy. Pour Arabeschi® Wild Strawberry in the minicup and make the base layer; pour then a layer of Pistachio Happytorte® mix you previously prepared and another layer of Arabeschi® Wild Strawberry. Make the top layer with Pistachio Happytorte® mix and decorate according to your style: for example, you can use pistachio beans.

Suggestion: you can put a layer made of sponge cake soaked in Zuppi Forest Berries between Arabeschi® and Happytorte® mix.



HappyCocco

Ingredients:
 Happytorte® 330 g
 Cream 1 l
 Prontociocc 150 g
 Arabeschi® Cocco Snack

Recipe:
 Melt Prontociocc with part of the cream you previously zapped in the microwave. Add Happytorte® to the rest of the cream, blend and add everything to Prontociocc, then pour the mix into the whipping machine. Pour Arabeschi® Cocco Snack and make the base layer; pour then a layer of Chocolate Happytorte® mix you previously prepared and another layer of Arabeschi® Cocco Snack. Make the top layer with Chocolate Happytorte® mix and decorate according to your style: for example you can use chocolate chips.

Suggestion: you can put a layer made of sponge cake soaked in Zuppi Chocolate between Arabeschi® and Happytorte® mix.



Peach-Orange Yoghurt

Ingredients:
 Happytorte® 280 g
 Cream 1 l
 Yoggi 30 50 g
 Arabeschi® Peach-Orange

Recipe:
 Whip Happytorte® with cream and Yoggi 30. The mix has to result creamy and foamy. Pour Arabeschi® Peach-Orange and make the base layer; pour then a layer of Yoghurt Happytorte® mix you previously prepared and another layer of Arabeschi® Peach-Orange. Make the top layer with Yoghurt Happytorte® mix and decorate according to your style: for example you can use crunchy sesame.

Suggestion: you can put a layer made of sponge cake soaked in Zuppi Orange between Arabeschi® and Happytorte® mix.



Zabajone

Ingredients:
 Happytorte® 300 g
 Cream 1 l
 Zabajone Vittoria 130 g
 Arabeschi® Nocciolatte

Recipe:
 Whip Happytorte® with cream and Zabajone Vittoria. The mix has to result creamy and foamy. Pour Arabeschi® Nocciolatte and make the base layer; pour then a layer of Zabajone Happytorte® mix you previously prepared and another layer of Arabeschi® Nocciolatte. Make the top layer with Zabajone Happytorte® mix and decorate according to your style: for example you can use hazelnut grains.

Suggestion: you can put a layer made of sponge cake soaked in Zuppi Rhum between Arabeschi® and Happytorte® mix.



Chocolate Cherry

Chocolate Happytorte® Ingredients:
 Happytorte® 330 g
 Cream 1 l
 Prontociocc 150 g

Melt Prontociocc with part of the cream you previously zapped in the microwave. Add Happytorte® to the rest of the cream, blend and add everything to Prontociocc, then pour the mix into the whipping machine.

White Happytorte® Ingredients:
 Happytorte® 300 g
 Cream 1 l

Mix Happytorte® and cream up into the whipping machine.

Recipe:
 Pour Arabeschi® Chocolate Cherry and make the base layer; pour then a layer of White Happytorte® mix you previously prepared and another layer of Arabeschi® Chocolate Cherry. Make the top layer with Chocolate Happytorte® mix and decorate according to your style: for example you can use whole cherries.

Suggestion: you can put a layer made of sponge cake soaked in Zuppi Maraschino between Arabeschi® and Happytorte® mix.



HappyCiocc

Ingredients:
 Happytorte® 300 g
 Cream 1 l
 White Chocolate Paste 130 g
 Arabeschi® Krocco Milk

Recipe:
 Whip Happytorte® with cream and White Chocolate paste. The mix has to result creamy and foamy. Pour Arabeschi® Krocco Milk and make the base layer; pour then a layer of White Chocolate Happytorte® mix you previously prepared and another layer of Arabeschi® Krocco Milk. Make the top layer with White Chocolate Happytorte® mix and decorate according to your style: for example you can use chocolate chips.

Suggestion: you can put a layer made of sponge cake soaked in Zuppi Chocolate between Arabeschi® and Happytorte® mix.

