

Pronto Flamenco

PreGel
Your passion. Our ingredients.



Gluten Free

With the new ProntoFlamenco Gluten Free it has now become very easy to prepare sponge cakes, muffins, plum cakes, cupcakes and many other fragrant and yummy specialties that do not contain gluten.

ProntoFlamenco Gluten Free is a complete powder product that is really simple to use: all ingredients are mixed together, thus saving time and labor, while the perfect balance of dry ingredients ensures constant results always optimal over time.



Sponges Cakes

ProntoFlamenco G.F.	1	kg
Water	230	g
Eggs	500	g

- Carefully whip the powder, water and eggs in a planetary mixer at medium-low speed for 3 minutes;
- Pour the batter into the previously buttered mold;
- Bake for about 20 minutes at 165°C.

Bisquit for Rollè

ProntoFlamenco G.F.	1	kg
Water	100	g
Eggs	640	g

- Carefully whip the powder, water and eggs in a planetary mixer at medium/low speed for 3 minutes;
- Pour the batter on a baking tray covered with baking paper (4-7 mm high);
- Bake for about 6-7 minutes at 220°C in oven with closed valve.



Bisquit for Chocolate Rollè

ProntoFlamenco G.F.	1	kg
Water	100	g
Eggs	750	g
Cacao Togo	50-70	g

- Carefully whip the powder, Cacao Togo, water and eggs in a planetary mixer at medium/low speed for 3 minutes;
- Pour the batter on a baking tray covered with baking paper (4-7 mm high);
- Bake for about 6-7 minutes at 220°C in oven with closed valve.



Plumcakes, Paradies Cakes, Muffin (with butter), Cupcakes

ProntoFlamenco G.F.	1	kg
Eggs	500	g
Soft butter	500	g

- Carefully mix the ingredients in a planetary mixer with flat beater (leaf) at medium speed for 3 minutes;
- Pour the batter into the previously buttered mold;
- Bake for about 25-30 minutes at 170°C (depending on the mold).



Margherita Cakes

ProntoFlamenco G.F.	1	kg	Eggs	330	g
Water	200	g	Yolk	110	g
Soft butter	170	g	Lemon Pastaroma	6-8	g

- Carefully mix the ingredients in a planetary mixer with flat beater (leaf) at medium speed for 3 minutes;
- Pour the batter into the previously buttered mold;
- Bake for about 20-30 minutes at 180°C (depending on the mold).



Muffin (con olio)

ProntoFlamenco G.F.	1	kg
Water	260	g
Peanut Oil	340	g
Eggs	340	g

- Carefully mix the ingredients in a planetary mixer with flat beater (leaf) at medium speed for 3 minutes;
- Bake for about 15-20 minutes at 170°C.



Customize and flavor your baked specialties using PreGel Pastaroma, plus garnish or fill them with PreGel gluten free selection of Arabeschi®, Fillings, PinoPipino hazelnut spread or Vellutine creams.

CODE	PRODUCT	PACKAGING	GLUTEN FREE
44628	ProntoFlamenco Gluten Free	8 bags x 2 Kg	