



The Range

Plain Excellence

5,5 Kg tin

Milk Prestige

5 Kg tin

Caramel

2,5 Kg tin

Orange

2,5 Kg tin

White Chocolate

2,5 Kg tin

Pistachio

2,5 Kg tin

Coconut

2,5 Kg tin

Wild Berries

2,5 Kg tin

Crispy coatings

CARAMEL and COCONUT are rich in crispy chips.

CARAMEL COATING is prepared on a caramel-toffee base, it is slightly bitter and contains a butter flavoured caramel decoration. Very tasty, it pleasantly melts in the mouth thanks to the presence of butter. COCONUT COATING is prepared on a ivory white base with brown pralined chips and grated coconut. The whole ensures an intense coconut flavour with crunchy pieces, remaining pleasant and soft in the mouth even when frozen.

Fruit Coatings

ORANGE and WILD BERRIES feature all the qualities to belong to the Total Natural range. Smooth so as to be very versatile. They are characterised by natural flavours and appealing colours. They are special when combined with Yoghurt flavoured semifreddo and gelato.

ORANGE is the ideal complement to Pistachio Coating for Sicilian Cassata. (ask us for the recipe)

Il Pistacchio

At last a true Pistachio Coating, which is Total Natural, too! Precious ingredients such as white chocolate and pistachios and a very natural colour, make this product extremely tasty, to such an extent to make it "gorgeous" when tasted even plain without gelato or semifreddo after having been frozen.

Chocolate Coatings

Well known and established since years, the chocolate coatings are very handy and widely used for gelato and cold processed pastry. EXCELLENCE PLAIN CHOCOLATE COATING is a top quality couverture made of plain chocolate (74%). Now it is Total Natural, too.

It is special to prepare a Stracciatella Fiordilatte with an unmistakable plain chocolate flavour, as an addition to cocoa for chocolate flavoured gelato, but most of the choices this product can offer display in the plentiful specialities of cold process pastry.

PRESTIGE MILK COATING does not contain hydrogenated vegetable fats and its main ingredients are cocoa butter, powdered milk, anhydrous butter and cocoa paste. It is the natural alternative for those who love tasty milk chocolate both in gelato and cold process pastry.

White Chocolate

Highly tasty and natural, this is a true white chocolate: it contains cocoa butter, whole powdered milk and a natural vanilla flavour. It is smooth, but if you wish it, it can be enriched with chips such as almond and hazelnut.



Uses

Gelato tubs

Coatings are superior for infinite recipes for gelato in tub. Following, some possible choices to be presented as mousse in tub ("warm gelato"), too. For a more detailed list you can also have a look at the Coating Recipe Book by Prodotti Stella:

- 1 Fiordilatte Gelato, Variegato Amarena-Cherry, PISTACHIO COATING
- 2 Fiordilatte Gelato, Excellence Plain Chocolate Coating, CARAMEL COATING, COCONUT COATING
- 3 Chocolate Gelato, COCONUT COATING, PRESTIGE MILK CHOCOLATE
- 4 Yogurt Gelato, ORANGE COATING, WILD BERRIES COATING
- 5 Coffee Gelato, WHITE CHOCOLATE COATING

Small cones

Gelato or semifreddo small cones to be coated with coatings, to be suggested above all for take-away.

Pastry cakes (Cannoli)

Made of wafer, to be filled with mousse or gelato and coated with coatings and chips.

Turrón delicacies

prepared with turrón flavoured gelato or semifreddo and wrapped in coatings.

Small glasses

Desserts served in a glass, made of gelato and mousse or cream. They can be enriched in flavour and look thanks to our coatings, used both as a middle layer or as a surface decoration.



Take away gelato

Why not to present an artisanal gelato enriched with our exclusive coatings? Passers-by will ask where such an alluring and refined gelato is coming from.

Advantages

Appealing look, measured portion, to be preserved for a long time, fast to be distributed to customers, possibility to present many flavours in small room, handy for take-away.

Cold pralines

Pralines and chocolate creations to be preserved at temperatures below zero not always in the same flavours, but in most variegated solutions. To be filled with both gelato and semifreddo or made by coatings only, even in layers of different flavours. Pralines can be prepared on a stick for an appealing take-away dessert.

Glaçage

Coatings can be used as a "glacage" for FROZEN GELATO, SINGLE PORTIONS and PLATED DESSERTS, ensuring an excellent flavour.

Take away snacks

"Tramezzini" are single portions in a triangle shape prepared with dobus roll and a filling made of gelato or semifreddo. Rollè have the same ingredients but they are round-shaped. Both can be made precious with Prodotti Stella Coatings. Delicious results can also be obtained when coating gelato biscuits, "small semifreddo tartufo" and shortcrust small cakes.

Gelato cakes

Coating are surprising as a thin inner layer in gelato cakes.

Decorations

By combining the coatings with transfers for chocolate, silicone moulds, pluriball or polycarbonate moulds, you can prepare charming decorations for cakes, gelato in tub and gelato cups. So attractive and delicious to be savored.

Soft yogurt

TuAll coatings and particularly fruit ones can be used as a filling and decoration for frozen yoghurt.

How to use them

They have to be used fluid, heating up the desired quantity in a warm water bath at a temperate not exceeding 35°C approx. by mixing the product until it becomes homogeneous.

In case of use of a microwave oven, it is necessary to mix the product from time to time.

Once melted, all the glacages remain fluid for a long time even at room temperature.

If needed, they can be heated up again. They can be used by plunging or by means of a spoon or a sac a poche.



Advantages of Prodotti Stella Glacages

- ✓ **Good and tasty:**
thanks to top quality ingredients. This feature can hardly be found in other products studied for this aim.
- ✓ **Excellent fluidity**
After having been melted, they keep an excellent fluidity even at room temperature to coat small cones, iced chocolate and pralines and many specialties more.
- ✓ **Handy:**
They are extremely handy and quick to be used. In a moment you can prepare fancy and always new recipes.
- ✓ **Captivating:**
The gelato or pastry show-case looks totally different.
- ✓ **Creativity can run free:**
These are products enhancing the gelato maker's work, making it easier for him to prepare recipes of "haute-pâtisserie".



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Coatings

Coatings by Prodotti Stella are meant as a range of top quality products to make gelato and cold process pastry creations precious, enabling to decorate and garnish by an extremely simple processing. All new coatings follow a common philosophy: top quality of the ingredients, high content of white chocolate and at the same time absence of hydrogenated fats and synthetic colourings.

They all belong to the  and some of them even to the  range.



Coatings

