

Prodotti
"Stella"
1936 2011
75°



Baby
Roll



Miss
Twin



Mister
Stick

Once upon a time the gelato stick was an artisan product

The first kind of gelato to make history, gelato on a stick was made locally following a simple artisan recipe. Since then, the production of gelato on stick has become industrial, thanks to expensive machinery that allow rapid temperature reduction. Artisan production has therefore decreased, leaving a void to be filled in terms of variety and genuine quality of flavours.

Nowadays there is a tendency to recover old artisan traditions that are rewarding both by a professional and economic point of view.

Why should artisan gelato makers produce traditional gelato on stick and gelato biscuits as they did in the past?

For a number of reasons.

NOVELTY

Customers are used to buying well-known brands easy to be found in cafés, supermarkets, etc. Finding gelato sticks and biscuits at their favourite ice-cream shop would, therefore, represent a pleasant surprise.

ADDITIONAL SALES

These specialities do not undermine the sales of other classics such as cones and cups. On the contrary, being ready-made and on display, they help satisfy rush-hour patrons quickly: higher revenues thanks to reduced storage space and faster service.

SIMPLICITY

Production is easy and fast: to make gelato sticks and biscuits you can also use the day's unsold gelato, thus limiting waste to a minimum.

HIGH-IMPACT AND COLOURFUL DISPLAY

Mr Stick, Miss Twin and Baby Roll special menus and displays will add value to your creations. Make visiting your shop a joyful experience.

VAST ASSORTMENT

Gelato biscuits and sticks are highly customisable, in terms of serving sizes, flavours and decorations. They adapt to your operational needs without requiring additional investments: using products normally used for other productions.

SUCH A NEW IDEA IS WORTH MORE THAN A TRIAL

Excite your customers' curiosity with variety, attract their attention by displaying some parts on a plate, close to the product, together with an indication of the ingredients used. Emphasise the take-away nature of these products that, just like traditional gelato, can be stored in the freezer. We suggest serving the gelato sticks by picking them up at the gelato end, using a serviette.

Prodotti Stella rediscovers tradition

Prodotti Stella's effort to rediscover the artisan traditions of gelato biscuits and gelato on stick translates into an interesting promotion, with three proposals: gelato on a stick, rectangular-shaped gelato cookies, and round-shaped gelato cookies.





Gelato on a Stick

A tempting promotion!

Prodotti Stella, with a minimum purchase of suggested products, gives you the opportunity to receive a free kit to make and promote gelato on a stick created by you.

Gelato on a Stick Kit

- **1 100% FOOD-SAFE SILICONE MOULD:** sizes 93 x 48,5 h 25 mm- volume: 90 ml, with which you will be able to make up to 12 sticks at a time, thus guaranteeing practicality, hygiene and quality without waste. It includes two-piece silicone mould (for a total of 12 shapes), one tray and 50 sticks.
- **FURTHER 500 WOODEN STICKS**
- **1 DISPLAY:** sizes 250 x 360 h 30 mm- 21 pieces, fits spaces designed for standard gelato tubs.
- **1 MENU - DISPLAY "MR. STICK":** made of rugged cardboard, a great way to promote gelato sticks at your venue.



How to prepare gelato on a stick



1 Insert stick into the designated slit and pour gelato mix added with the desired flavour into the designated mould after having it partially whipped in a planetary. Then place into shock freezer.



2 Remove gelato on stick from mould.



3 Dip gelato sticks into the coating (you can also dip half into one coating and the other half into another).



4 You can decorate the gelato with other coatings and chopped nuts using a pastry bag.

OUR EXTRA TIP

To obtain a creamier gelato, use gelato taken directly from the tubs on display.



1 Fill the mould with gelato of your choice.



2 Insert stick into designated slit.



3 Level with a spatula.

Continue preparation as shown above.

The recipes

1 Chocokoco

Chocolate flavoured gelato or gelato mix. Dip into Coconut Coating.



2 Smoking

Hazelnut flavoured gelato or gelato mix. Dip half gelato into Plain Excellence Coating and half into Hazelnut Coating.



3 Strawberry party

Strawberry flavoured gelato or gelato mix. Dip into Wild Berries Coating.



4 Caramel secret

Vanilla flavoured gelato or gelato mix, variegated with Fleur de Sel. Dip into White Chocolate Coating.



5 Chocalmond

Vanilla flavoured gelato or gelato mix. Dip into Plain Excellence Coating. Cover with Pralined Almond Chips.



5 Black Forest

Fiordilatte flavoured gelato or gelato mix, variegated with Amarena. Dip into Milk Prestige Coating.



Other recipes

1 Sicilian Flavours

Toasted Almond Cream flavoured gelato or gelato mix. Dip into Pistachio Coating and add Pistachio Chips before Pistachio Coating solidifies.



2 Carameled Mascarpone

Mascarpone flavoured gelato or gelato mix. Dip into Caramel Coating. Variegate with Plain Excellence Coating or Milk Prestige Coating using a pastry bag.



3 Chocomint

Mint flavoured gelato or gelato mix. Dip into Coconut Coating. Variegate with stripes of Plain Excellence Coating using a pastry bag.



4 Classic recipe

Dip half gelato into White Chocolate Coating and other half into Plain Excellence Coating. Suggested gelato flavour: Hazelnut.



5 Fruity delight

Dip half gelato into Orange Coating and the other half into Wild Berries Coating. Suggested gelato flavour: Lemon.



COATINGS RECIPE BOOK

For more suggestions, please consult Prodotti Stella Coatings Recipe Book.

Ask for a copy at:
estero@prodottistella.it



Artisan Cookies

An opportunity you cannot miss!

With a minimum purchase of Fornogel Gelato Cookies and other suggested products, such as Coatings, Stracciatelle, Chopped Nuts and many other products you cannot do without even for cold pastry, Prodotti Stella gives you a free kit to help you create and display artisan gelato cookies created by you.

Gelato Cookies Kit

Composed of a rigid support pan and 3 retractable trays. The kit includes:

- **1 RIGID SUPPORT TRAY:** rigid white plastic tray, to help you spread out gelato and other fillings. Its characteristics make it suitable for working over cookie moulds with gelato or other variegates/fillings of varying consistencies. Gelato cookies will present a better-defined, virtually imperfection-proof border.
- **3 TRAYS/MOULDS:** made of transparent plastic material, each with 6 cavities, to make up to 18 gelato cookies at a time. Trays are overlapping. Thanks to a specially designed hole placed on every cavity, gelato cookies can be easily removed from mould without damaging the product. After the production, trays can later be used to store gelato cookies into the freezer/shock freezer: the 3 trays occupy a space which is equivalent to that of a standard baking pan: 60x40 cm.
- **1 DISPLAY:** practical and elegant at the same time, can be used to display rectangular-shaped cookies (18 pieces) in shop window. It measures 380 x 235 h 40 mm. Occupies same space as standard tubs.
- **1 MENU - "MISS TWIN" DISPLAY:** cardboard display, composed of 6 modular components, to promote gelato cookies in your shop.



How to prepare gelato cookies



1 Insert plastic mould into supplied white bar. Place cookies into designated cavities facing downwards.



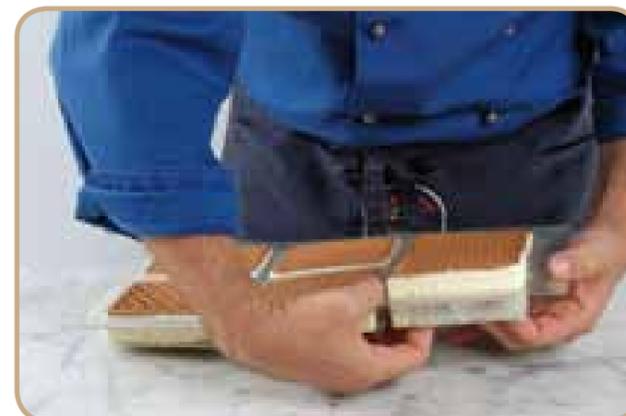
2 Fill in the mould with desired gelato flavour(s).



3 Level with a spatula.



4 Place another biscuit with meshed side facing the outside, then place plastic mould into freezer/shock freezer.



5 Remove the cookie by pressing the bottom of the mould.



6 Dip a portion of the cookie into the coatings. Decorate with coatings using a pastry bag, or apply chopped nuts.



Baby Roll Round Gelato Cookies

An opportunity you cannot miss!

With a minimum purchase of Fornogel Round Gelato Cookies with chocolate chips and of other suggested products, such as Coatings, Stracciatelle, Chopped Nuts and many other products, Prodotti Stella gives you a free kit to help you create and display your artisan gelato cookies.

Gelato Cookies Kit

Composed of a support pan and 3 retractable trays with round-shaped cavities. The kit includes:

- **1 RIGID SUPPORT TRAY:** rigid white plastic tray, to help you spread out gelato and other fillings. Its characteristics make it suitable for working over biscuit moulds with gelato or other variegates/fillings of varying consistencies. Gelato cookie will present a better-defined, virtually imperfection-proof border.
- **3 TRAYS/MOULDS:** made of transparent plastic material, each with 6 cavities, to make up to 18 gelato cookies at a time. Trays are overlapping. Thanks to a specially designed hole placed on every cavity, gelato cookies can be easily removed from mould without damaging the product. After the production, trays can later be used to store gelato cookies into the freezer: the 3 trays occupy a space which is equivalent to that of a standard baking pan: 60x40 cm.
- **1 DISPLAY:** made of plexiglass, practical and elegant, meant to display Round Gelato Cookies (15 pieces) in shop window. It measures 260 x 330 h 65 mm.
- **1 MENÙ- DISPLAY "BABY ROLL":** cardboard display, composed of 6 modular components, to promote Round Gelato Cookies in your shop.



How to prepare Round Gelato Cookies



1 Insert plastic mould into supplied white bar. Place cookies in designated cavities facing downwards.



2 Fill in the mould with desired gelato flavour(s).



3 Level with a spatula.



4 Place another cookie with meshed side facing the outside, then place plastic mould into freezer/shock freezer.



5 Remove the cookie by pressing the bottom of the mould.



6 Dip a portion of the cookie into the coatings. Decorate with coatings using a pastry bag, or apply chopped nuts.

The recipes

1 Dolce Amaro

GELATO FLAVOURS: VANILLA with Crunchy layers.
Dip half gelato cookie into Coffee Coating.



2 Lattemou

GELATO FLAVOURS: MILKMOU and FIORDILATTE.
Dip half gelato cookie into Caramel Coating and other half into Milk Prestige Coating.



3 Nocciolato

GELATO FLAVOURS: CHOCOLATE and CUPIDO.
Dip half cookie into Hazelnut Coating and apply Pralined Hazelnut Chips before Hazelnut Coating solidifies.



4 Golosone (Leckerbissen)

GELATO FLAVOURS: HAZELNUT with layers of LA GRANELLATA.
Dip half gelato cookie into White Chocolate Coating. With a pastry bag, variegate with strips of Plain Excellence Coating.



5 Pistacchino

GELATO FLAVOURS: PISTACHIO and CREAM.
Dip half gelato cookie into Pistachio Coating and apply Pralined Pistachio Chips before Pistachio Coating solidifies.



6 Venesiana

GELATO FLAVOURS: YELLOW CREAM with layers of BITTER COCOA PASTE and FILLED ORANGE. Dip half gelato cookie into Plain Excellence Coating. With a pastry bag, variegate with strips of Orange Coating.



OUR EXTRA TIP

You can replace gelato with various flavours of semifreddo, especially during autumn and winter. Processing is the same.

The recipes

1 Bonté

GELATO FLAVOUR: CHOCOLATE.
Dip cookie into Coconut Coating.



2 Nocciolatte

GELATO FLAVOUR: HAZELNUT.
Dip cookie into Milk Prestige Coating and apply Pralined Hazelnut Chips.



3 Amarena

GELATO FLAVOUR: VARIEGATED AMARENA.
Dip cookie into Plain Excellence Coating and apply Pralined Hazelnut Chips.



4 Yogurt

GELATO FLAVOUR: WILD BERRIES FLAVOURED YOGURT.
Dip cookie into Orange and Wild Berries Coating.



5 Fleur de Sel

GELATO FLAVOUR: FLEUR DE TOFFEE and CAMEL VARIEGATED FLEUR DE SEL.
Dip cookie into Caramel Coating.



6 Disaronno

GELATO FLAVOUR: DISARONNO AMARETTO.
Dip cookie into Plain Excellence Coating and apply Amaretto Grains.



Fornogel Gelato Cookies



Suggested products



Fornogel Gelato Cookies

In their exclusive “magnum” format these rectangular-shaped gelato biscuits wrap the gelato, thus preserving its organoleptic properties.

Each biscuit weighs: 18 g (tolerance +/-0.5 g)

Average measures: 98x67x5.3 mm

Each carton contains: 5.4 kg



Fornogel Round Gelato Cookies

Round Gelato Cookies with chocolate chips and a crunchy texture.

Each biscuit weighs: 18.5 g (tolerance +/- 1g)

Diameter: 78 mm (tolerance +/- 1mm)

Each carton contains: 5.2 kg



Storage

Keep in a cool and dry place.

Seal polyethylene bag hermetically after use.

Best Before: 18 months for Gelato Cookies; 12 months for Round Gelato Cookies.

Our Extra Tip

Fornogel Gelato Cookies are also great for making gelato specialities in tub.

Here's a delicious recipe:

FLAVOUR: “TROPPO BUONO”

White Base mix	1 L
Hazelnut Paste	100 g

INSTRUCTIONS

Use broken Gelato Cookies to variegate Crema di Nocciola Italiana or Fluid Nocciolato.

Use this combination to variegate and decorate tub with bigger pieces of Fornogel Gelato Cookies dipped into Hazelnut Coating and Pralined Hazelnut Chips.



FORNOGEL

Gelato Cookies

Round Gelato Cookies

THE COATINGS

Orange

Coffee **NEW**

Caramel

White Chocolate

Coconut

Plain Excellence

Wild Berries

Hazelnut **NEW**

Pistachio

Milk Prestige

STRACCIATELLA

Stracciatella

White Stracciatella

Strawberry Stracciatella

Lemon Stracciatella

CHOPPED NUTS AND CHIPS

Butter Cookies

Cocoa Small Biscuits

Cereals Scroky

Harlequin Confetti

Small Cereals Crispies

White Chocolate Drops

Amaretto Grains

Pralined Almond Chips

Hazelnut Chips

Pralined Hazelnut Chips

Pralined Pistachio Chips

Millestelle Cocoa

Whole Toasted Hazelnuts

Pralined Pine-Seeds

and our Preparations for Confectionery and Semifreddi, Glaçages and Farcifruit, I Variegati, Crema di Nocciola Italiana, La Granellata, Scroky, Amarena 100, Variegati Quattrostagioni, the Fornogel Line, Artistic Sugar, Fantasia Soaking Syrups.





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