# CARAVELLA CREAMS

## Cold application



## CARAVELLA CREAMS Cold application



## CARAVELLA CREAMS Hot application Master Martini

#### **GRAN PISTACCHIO**













lazelnut 10% and milk 22.5%

### GRAN LATTE E NOCCIOLE



























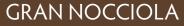




































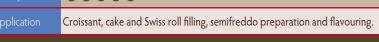
Highly spreadable cream with an intense pistachio taste, ideal for filling or flavouring. High versatility. Without hydrogenated fats and with natural colouring.



#### cellent spreadable cream with a balanced milk and hazelnut taste, ideal for filling or lavouring. High versatility. Without hydrogenated fats, with natural flavouring and unflower lecithin.

dity	<b>6666</b> 0	





Taste / Flavour	White chocolate: 10%		
Fluidity	<b>6666</b>		



|--|

Туре	Highly spreadable cream with a rich hazelnut flavour, ideal for filling or flavouring. High versatility. Without hydrogenated fats.

raste / riavoui	riazemat. 1270
Fluidity	

Application	Croissant, cake and Swiss roll filling, semifreddo preparation and flavouring.
	, 0, 1, 1

#### Ready-to-use, spreadable cream with a dark bitter cocoa colour and the balanced taste of hazelnuts and cocoa. Without hydrogenated fats. Only natural flavourings.

Taste / Flavour	Cocoa 24% and hazelnut 13%
-----------------	----------------------------

Fluidity	
Application	Flavouring and colouring for custard creams, whipped cream, butter cream,

#### preadable cream with a rich cocoa colour and flavour. For flavouring creams nd mixtures with cocoa. Without hydrogenated fats.

ream fillings and mousses.

Γaste / Flavour	Cocoa: 22%
luidity	<b>♦ ♦ ♦ ♦ ♦</b>
	Flavouring and colouring for custard creams, whipped cream, butter cream,





**CARAVELLA** 





## preadable cream to use for filling and flavouring or as a base for preparing creams. he specific formulation means it can also be used for flavouring mixtures. Cocoa: 32% / White: 10% skimmed milk / Hazelnut: 8% Croissant, cakes and Swiss roll filling, preparation of ganache, profiterole covering nd flavouring of mixtures and creams. filling and flavouring. High versatility and excellent

CREAM NUTS		Hazelnut spreadable cream, ideal for fi quality/price ratio. Without hydrogena
	Taste / Flavour	Hazelnut: 2%

		Fluidity	

Traidity	
Application	Croissant, cake and Swiss roll filling, semifreddo preparation and flavouring.

Cocoa: 20% / White: 30% milk

acher and cupcake coating

**66600** 

#### **COVER**

**CREAM** 





### **CARAVELLA** GRAN RIPIENO



Туре	Spreadable cream specifically for filling praline chocolates. Ready-to-use ganache that can be flavoured at will. Easy to use with natural flavourings only.
Taste / Flavour	Hazelnut: 8% / Cocoa: 20% / Milk: 27%
Fluidity	
Application	Ganache for praline chocolates

preadable cream specifically for coating. It guarantees a smooth, shiny and well-blended oating. It still stays elastic even after being kept in the fridge. Without hydrogenated fats.

#### Suggested working temperature

	Cocoa	Hazelnut	White
Standard	28-30°C	26-28°C	28-30°C
Flavoured *	28°C	26°C	26°C

<sup>\*</sup>By adding 10% of flavouring oil paste to product melted at 40°C

# GRAN PRALINÉ

	ready-to-use spreadable cream with a taste perfectly balanced between cocoa and hazelnut. Without hydrogenated fats.	
Taste / Flavour	Cocoa 8% and hazelnut 8%	
Fluidity	<b>♦ ♦ ♦ ♦</b>	
Application	Ideal for filling after cooking	

Vast range of creams that can be used for all traditional baking requirements. Each product has its own specific taste and flavour which makes it unique and special:

OUR	Туре	Bake-stable, spreadable It can be used for direct Without hydrogenated
		Cocoa: <b>15</b> %







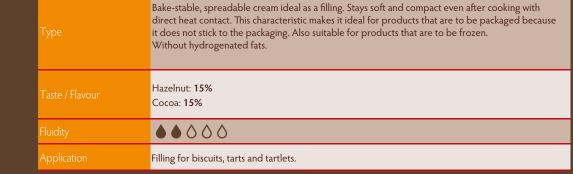




cream. Maintains excellent fluidity for biscuit and tartlet fillings.

contact cooking and for baking products that will be frozen.

**FOUR** 



**ANTEFORNO** 





Bake-stable, spreadable cream, ideal as a filling for leavened products and pastries which are then baked. The special formulation means it does not ooze out of the product during cooking and stays creamy and soft. It can be used to fill frozen croissants which are then proofed and cooked. Without hydrogenated fats. Cocoa: **16**% Hazelnut: 8% Filling for leavened products (croissants, filled buns) and pastries