



all about Gelato



TEBIA



CREMOLOTTTE

APPLICATION RECIPE BOOK



MONTEBIANCO

all about Gelato

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WHITE CIOCCOLOTTA

**Creamy and Indulgent:
Sweetness Takes Shape**

Velvety and incredibly creamy, White Cioccolotta is the white chocolate variegate that wins you over at the very first taste. Its soft, enveloping texture makes it perfect for swirling into gelato and semifreddo, as well as for cremini, fillings, and delicious layers. A versatile cream with a delicate and unmistakable flavor, ready to enrich every creation with a touch of pure sweetness.

CODE

292825



Mantecato

White Cioccolotta is perfect for creating a mantecato gelato with the delicate taste of white chocolate.

Thanks to its creamy and smooth consistency, White Cioccolotta blends easily into the base mix, giving the gelato a soft texture and a refined sweet flavor. Ideal for enjoying on its own or as a base for indulgent pairings.

Ingredients

Quantity

MILK 600g

WHITE
CIOCCOLOTTA 400g

Variegate

Tub Preparation:

1 Prepare the desired gelato flavor.

2 Swirl with White Cioccolotta.

The product works well both in the “mountain” style and in the “cremino” version.

Excellent paired with Pistachio gelato or Strawberry sorbet.



Cremino

Cremino preparation:

- 1** Prepare the mix of your chosen flavor. Churn and extract the gelato into a tub.
- 2** Level the gelato surface carefully to create an even layer.
- 3** Alternate layers of gelato with layers of White Cioccolotta. Pour a thin, even layer over the gelato.
- 4** Decorate as desired and proceed with blast chilling.

Try it as a cremino paired with Strawberry sorbet or Gianduja gelato.

Pastry

Insert preparation:

Ingredients	Quantity
WHITE CIOCCOLOTTA	500g
WHITE CHOCOLATE COATING	25/50g

- 1** Mix White Cioccolotta with white chocolate coating (about 5%/10% of the Cioccolotta used).
- 2** Pour into the mold and blast chill for about 30 minutes.
- 3** Remove the insert and place it inside the cake.

Glaze preparation:

Ingredients	Quantity
WHITE CIOCCOLOTTA	500g
WHITE CHOCOLATE COATING	25/50g

- 1** Mix White Cioccolotta with white chocolate coating (about 5% of the Cioccolotta used).
- 2** Sformare la torta, precedentemente abbattuta, dallo stampo .
- 3** Glaze the cake and blast chill for about 30 minutes.



Soft

White Cioccolotta is an extremely creamy and almost velvety white chocolate variegate, perfect for creating a soft gelato with an enveloping and delicate taste.

Thanks to its smooth texture, it blends easily with the gelato base, delivering a creamy consistency and a sweet flavor for an indulgent tasting experience.

Ingredients

Quantity

MILK	700g
WHITE CIOCCOLOTTA	300g

Baking*

Tart preparation:

- 1 Roll out a shortcrust pastry base in a tart mold.
- 2 Fill with White Cioccolotta.
- 3 Bake in a static oven at 170°C for 17 minutes
- 4 Allow to cool completely before serving.

*Important: cover the tart during baking to avoid bubbles.



NOCCILOTTA CHIARA

Milk and Hazelnut in a Light Cream
with an Authentic Taste

Nocciolotta Chiara is the cream that combines the delicacy of milk with the irresistible flavor of hazelnut. Perfect for cremini, swirls, and fillings, it adds a surprising note to every preparation. A versatile and indulgent cream designed to give character to every layer of sweetness.

CODE 292720



Mantecato

With its distinctive light color and delicate milk-and-hazelnut flavor, Nocciolotta Chiara is ideal for creating an irresistible gelato.

Its smooth texture blends perfectly with the base, delivering an authentic taste with the natural flavor of hazelnut—perfect for those who want a sweet and genuine gelato.

Ingredients

Quantity

MILK	600g
NOCCILOTTA CHIARA	400g

Variegate

Tub Preparation:

- 1 Prepare the desired gelato flavor.
- 2 Swirl with Nocciolotta Chiara.

The product works well both in the “mountain” style and in the “cremino” version.

Perfect paired with **Chocolate or Cream** flavors.



Cremino

Cremino preparation:

- 1 Prepare the mix of your chosen flavor. Churn and extract the gelato into a tub.
- 2 Level the gelato surface carefully to create an even layer.
- 3 Alternate layers of gelato with layers of Nocciolotta Chiara. Pour a thin, even layer over the gelato.
- 4 Decorate as desired and proceed with blast chilling.

Try it in cremino format with Vanilla (white or yellow) or Chestnut gelato.

Pastry

Insert preparation:

Ingredients	Quantity
NOCCILOTTA CHIARA	500g
WHITE CHOCOLATE COATING	25/50g

- 1 Mix Nocciolotta Chiara with white chocolate coating (about 5%/10% of the Cioccolotta used).
- 2 Pour into the mold and blast chill for about 30 minutes.
- 3 Remove the insert and place it inside the cake.

Glaze preparation:

Ingredients	Quantity
NOCCILOTTA CHIARA	500g
WHITE CHOCOLATE COATING	25/50g

- 1 Mix Nocciolotta Chiara with white chocolate coating (about 5% of the Nocciolotta used).
- 2 Remove the previously blast-chilled cake from the mold.
- 3 Glaze the cake and blast chill for about 30 minutes.



Soft

With its milk-and-hazelnut cream and light color typical of the nut, Nocciolotta Chiara is perfect for preparing a soft gelato with a delicate and authentic taste.

Its velvety texture blends easily into the mix, giving the gelato an enveloping softness and a balanced flavor—ideal for those who want a sweet yet rich soft gelato experience.

Ingredients

Quantity

MILK 700g

NOCCILOTTA
CHIARA 300g

Baking*

Tart preparation:

- 1 Roll out a shortcrust pastry base in a tart mold.
- 2 Fill with Nocciolotta Chiara.
- 3 Bake in a static oven at 170°C for 17 minutes.
- 4 Allow to cool completely before serving.

*Important: cover the tart during baking to avoid bubbles.



CLASSIC NOCCILOTTA

Timeless Taste of Hazelnut and Chocolate in an Extra Creamy Version.

Classic Nocciolotta is a smooth cream with an enveloping flavor of hazelnut and chocolate, perfect for adding a touch of indulgence to any preparation. Its texture makes it ideal for swirling into gelato, filling pastries, creating cremini, and enriching every layer of sweetness.

CODE

292750



Variegate

Tub Preparation:

1 Prepare the desired gelato flavor.

2 Swirl with Classic Nocciolotta.

The product works well both in the “mountain” style and in the “cremino” version.

Mantecato

Classic Nocciolotta, with its rich hazelnut and chocolate taste, is perfect for creating a mantecato gelato with an intense and indulgent flavor.

Its smooth consistency blends easily into the base, delivering a balanced and rich taste—ideal for those who love a gelato with character.

Ingredients

Quantity

MILK 650g

CLASSIC
NOCCIOLLOTTA 350g

Excellent paired with Fiordilatte or Mango sorbet.



Cremino

Cremino preparation:

- 1 Prepare the mix of your chosen flavor. Churn and extract the gelato into a tub.
- 2 Level the gelato surface carefully to create an even layer.
- 3 Alternate layers of gelato with layers of Classic Nocciolotta. Pour a thin, even layer over the gelato.
- 4 Decorate as desired and proceed with blast chilling.

Try it paired with Hazelnut or Raspberry gelato.

Pastry

Insert preparation:

Ingredients	Quantity
CLASSIC NOCCILOTTA	500g
292808A COCOA GELATO COATING	25/50g

- 1 Mix Classic Nocciolotta with Cocoa Gelato Coating (about 5–10% of the Nocciolotta used).
- 2 Pour into the mold and blast chill for about 30 minutes.
- 3 Remove the insert and place it inside the cake.

Glaze preparation:

Ingredients	Quantity
CLASSIC NOCCILOTTA	500g
292808A COCOA GELATO COATING	25/50g

- 1 Mix Classic Nocciolotta with Cocoa Gelato Coating (about 5% of the Nocciolotta used).
- 2 Remove the previously blast-chilled cake from the mold.
- 3 Glaze the cake and blast chill for about 30 minutes.



Soft

Classic Nocciolotta, with its smooth hazelnut-and-chocolate cream, is ideal for creating a soft gelato with a balanced and indulgent taste.

Its velvety texture blends easily into the mix, giving the gelato sweetness and perfect creaminess for a truly indulgent experience.

Ingredients

Quantity

MILK 700g

CLASSIC
NOCCILOTTA 300g

Baking*

Tart preparation:

- 1 Roll out a shortcrust pastry base in a tart mold.
- 2 Fill with Classic Nocciolotta.
- 3 Bake in a static oven at 170°C for 17 minutes.
- 4 Allow to cool completely before serving.

*Important: cover the tart during baking to avoid bubbles.



PISTACCHIOTTA

Pure Pistachio, Intense Creaminess.

Pistacchiotta is a dense, rich pistachio cream designed to enhance every preparation. Ideal for swirling into gelato, creating irresistible cremini, and filling pastries with an authentic, enveloping taste. Versatility and quality in a single product.

CODE 292860



Variegate

Tub Preparation:

- 1 Prepare the desired gelato flavor.
- 2 Swirl with Pistacchiotta.

The product works well both in the “mountain” style and in the “cremino” version.

Excellent paired with White Chocolate gelato or Strawberry sorbet.

Mantecato

Pistacchiotta is a thick pistachio cream, also perfect as a flavoring paste for gelato. In this version, it gives the base an intense and enveloping pistachio note, enhancing the creaminess of the finished product.

Easy to dose and perfectly balanced, Pistacchiotta is the right choice for a rich, velvety, high-quality pistachio gelato.

Ingredients

Quantity

MILK 600g

PISTACCHIOTTA 400g



Cremino

Cremino preparation:

- 1** Prepare the mix of your chosen flavor. Churn and extract the gelato into a tub.
- 2** Level the gelato surface carefully to create an even layer.
- 3** Alternate layers of gelato with layers of Pistacchiotta. Pour a thin, even layer over the gelato.
- 4** Decorate as desired and proceed with blast chilling.

Perfect paired with **Chocolate gelato**.

Pastry

Insert preparation:

Ingredients	Quantity
PISTACCHIOTTA	500g
WHITE CHOCOLATE COATING	25/50g

- 1** Mix Pistacchiotta with white chocolate coating (about 5-10% of the Pistacchiotta used).
- 2** Pour into the mold and blast chill for about 30 minutes.
- 3** Remove the insert and place it inside the cake.

Glaze preparation:

Ingredients	Quantity
PISTACCHIOTTA	500g
WHITE CHOCOLATE COATING	25/50g

- 1** Mix Pistacchiotta with white chocolate coating (about 5% of the Pistacchiotta used).
- 2** Remove the previously blast-chilled cake from the mold.
- 3** Glaze the cake and blast chill for about 30 minutes.



Soft

Pistacchiotta, with its bold and indulgent pistachio flavor, is also ideal for creating soft gelato.

With its silky structure, it blends easily into the mix, giving the gelato a balanced sweetness and an enveloping creaminess that wins you over at the first taste.

Ingredients

Quantity

MILK	600g
PISTACCHIOTTA	400g

Baking*

Tart preparation:

- 1 Roll out a shortcrust pastry base in a tart mold.
- 2 Fill with Pistacchiotta.
- 3 Bake in a static oven at 170°C for 17 minutes.
- 4 Allow to cool completely before serving.

*Important: cover the tart during baking to avoid bubbles.



NOCCILOTTA EXTRA

All the Flavor of Nocciolotta, Now
with Even More Cocoa.

Nocciolotta Extra is a smooth hazelnut cream enriched with a high percentage of cocoa, delivering an intense and balanced taste. Perfect for swirling into gelato, enriching cremini, and filling pastries, it stands out for its versatility and premium quality.

CODE 292770



Variegate

Tub Preparation:

- 1 Prepare the desired gelato flavor.
- 2 Swirl with Nocciolotta Extra.

The product works well both in the “mountain” style and in the “cremino” version.

Ideal paired with Vanilla (white or yellow) or Strawberry sorbet.

Mantecato

Nocciolotta Extra, with its smooth hazelnut cream enriched with a high cocoa content, is ideal for creating a mantecato gelato with an intense and sophisticated flavor.

Its velvety texture blends perfectly into the base, delivering a rich and deep taste—perfect for those seeking a superior balance of hazelnut and chocolate.

Ingredients

Quantity

MILK	600g
NOCCIOLOTTA EXTRA	400g



Cremino

Cremino preparation:

- 1** Prepare the mix of your chosen flavor. Churn and extract the gelato into a shallow tub.
- 2** Level the gelato surface carefully to create an even layer.
- 3** Alternate layers of gelato with layers of Nocciolotta Extra. Pour a thin, even layer over the gelato.
- 4** Decorate as desired and proceed with blast chilling.

Try it as a cremino paired with Cheesecake gelato or Coconut sorbet.

Pastry

Insert preparation:

Ingredients	Quantity
NOCCILOTTA EXTRA	500g
292808A COCOA GELATO COATING	25/50g

- 1** Mix Nocciolotta Extra with Cocoa Gelato Coating (about 5–10% of the Nocciolotta used).
- 2** Pour into the mold and blast chill for about 30 minutes.
- 3** Remove the insert and place it inside the cake.

Glaze preparation:

Ingredients	Quantity
NOCCILOTTA EXTRA	500g
292808A COCOA GELATO COATING	25/50g

- 1** Mix Nocciolotta Extra with Cocoa Gelato Coating (about 5% of the Nocciolotta used).
- 2** Remove the previously blast-chilled cake from the mold.
- 3** Glaze the cake and blast chill for about 30 minutes.



Soft

Nocciolotta Extra is ideal for creating a soft gelato with a balanced and enveloping taste.

Its structure blends perfectly into the soft mix, giving the gelato a harmony of sweetness and an intense creaminess that enhances every bite.

Ingredients

Quantity

MILK	700g
NOCCILOTTA EXTRA	300g

Baking*

Tart preparation:

- 1 Roll out a shortcrust pastry base in a tart mold.
- 2 Fill with Nocciolotta Extra.
- 3 Bake in a static oven at 170°C for 17 minutes.
- 4 Allow to cool completely before serving.

*Important: cover the tart during baking to avoid bubbles.

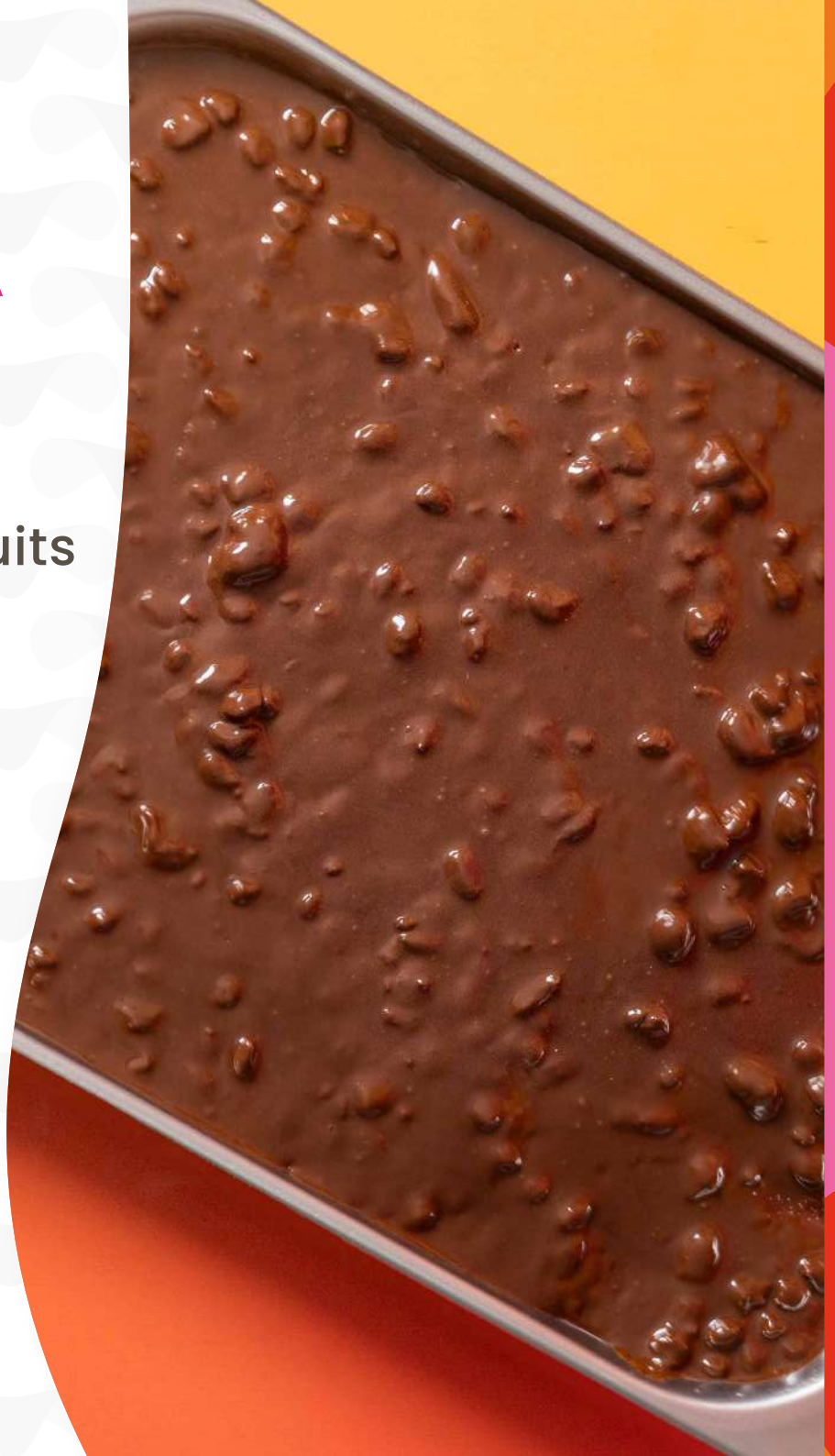


NOCCILOTTA BISCUITS

A Wave of Cocoa and Hazelnut Enriched with Crunchy Butter Biscuits

Nocciolotta Biscuits is a smooth hazelnut-and-chocolate cream enriched with fragrant pieces of butter biscuits, adding crunch and character. Ideal for swirling into gelato, enriching cremini, and fillings, it's the perfect choice for those seeking taste and versatility in every preparation.

CODE 292760



Cremino

Cremino preparation:

- 1 Prepare the mix of your chosen flavor. Churn and extract the gelato into a tub.
- 2 Level the gelato surface carefully to create an even layer.
- 3 Alternate layers of gelato with layers of Nocciolotta Biscuits. Pour a thin, even layer over the gelato.
- 4 Decorate as desired and proceed with blast chilling.

Try it as a cremino paired with Salted Caramel gelato or Blackberry sorbet.

Baking*

Tart preparation:

- 1 Roll out a shortcrust pastry base in a tart mold.
- 2 Fill with Nocciolotta Biscuits.
- 3 Bake in a static oven at 170°C for 17 minutes.
- 4 Allow to cool completely before serving.

*Important: cover the tart during baking to avoid bubbles.



CRUNCHY NOCCILOTTA CHIARA

The Irresistible Creaminess of
Hazelnut Meets the Crunch of
Wafer.

Crunchy Nocciolotta Chiara is a milk-and-hazelnut cream with a natural light color, enriched with plenty of wafer crumbs that add crunch and indulgence. Versatile and creative, it's ideal for swirling and creating cremini with a surprising taste and unique texture.

CODE 292740



Cremino

Cremino preparation:

- 1** Prepare the mix of your chosen flavor. Churn and extract the gelato into a tub
- 2** Level the gelato surface carefully to create an even layer.
- 3** Alternate layers of gelato with layers of Crunchy Nocciolotta Chiara. Pour a thin, even layer over the gelato.
- 4** Decorate as desired and proceed with blast chilling.

Perfect in cremino format paired with Mascarpone gelato.

Baking*

Tart preparation:

- 1** Roll out a shortcrust pastry base in a tart mold.
- 2** Fill with Crunchy Nocciolotta Chiara.
- 3** Bake in a static oven at 170°C for 17 minutes.
- 4** Allow to cool completely before serving.

*Important: cover the tart during baking to avoid bubbles.







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