

DISARONNO®
— INGREDIENTS —

Cold Pastry
Edition



DIS*ta*gione

Anselmi
1892

Stella

MONTEBIANCO
all about Gelato

ALVENA

EUROBISCO

Chiaravalle



NEW INSPIRATIONS TO ENRICH YOUR OFFER

Disaronno Ingredients presents **DISTAGIONE** Pasticceria: a collection of ideas to make your cold pastry offer even more vibrant.

In the following recipes, we start from a classic whipped semifreddo recipe, which gradually becomes the base for single portions, cakes, and spoon desserts. We focus on providing flavor-pairing ideas and practical decoration solutions guaranteed to be successful.



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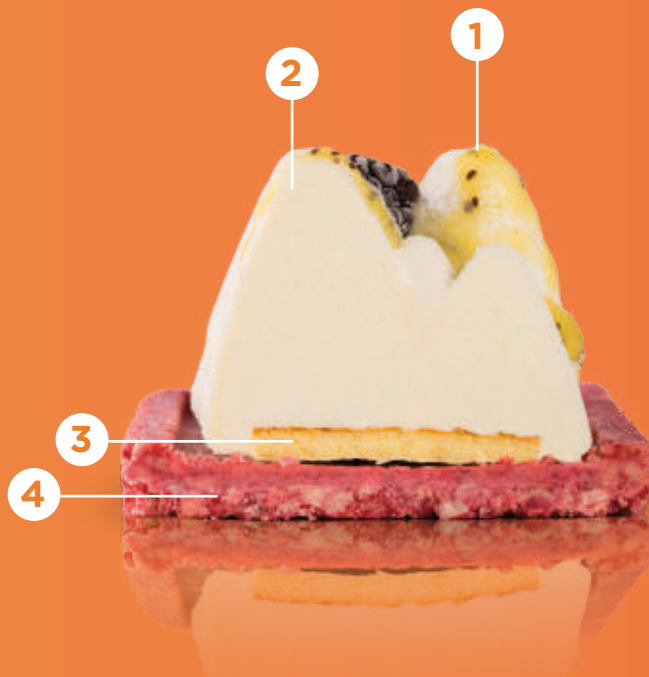


CHEESECAKE FANTASY



Semifreddo Cheesecake

BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	400g
<i>Stella.</i>	8537	Cheesecake	500g



- 1 Spray Velvet
- 2 Cheesecake Semifreddo
- 3 Sponge Cake
- 4 Red Fruit Crumble

NOTES

- Unmold the frozen semifreddo, spray it with white chocolate Spray Velvet, and place it on the crumble base.
- Decorate as desired with fruit sauces and fresh berries.



TRULY FRUIT TART



Vanilla Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Whipped semifreddo	500g
 MONTEBIANCO	219276	Vaniglia Tahiti	50g

Fruit Gelée

BRAND	CODE	PRODUCT	PORTION
		Choice of Fruit Pulp	200g
 Stella	8019	Jelly mix	35g
		Dextrose	10g



- 1 Fruit Gelée
- 2 Vanilla Semifreddo
- 3 Base Torta Veg 16SPS0051

NOTES

- Prepare the gelées by dissolving the 8019 Jelly Mix and dextrose in 50 g of heated fruit pulp, then add the remaining pulp. Pour into the mold and let set before applying on the semifreddo.
- Freeze and unmold the semifreddo, then place it on the Torta Veg base and fill with the remaining semifreddo.



FLORIO-MOCHA CAKE



Zabaglione Semifreddo

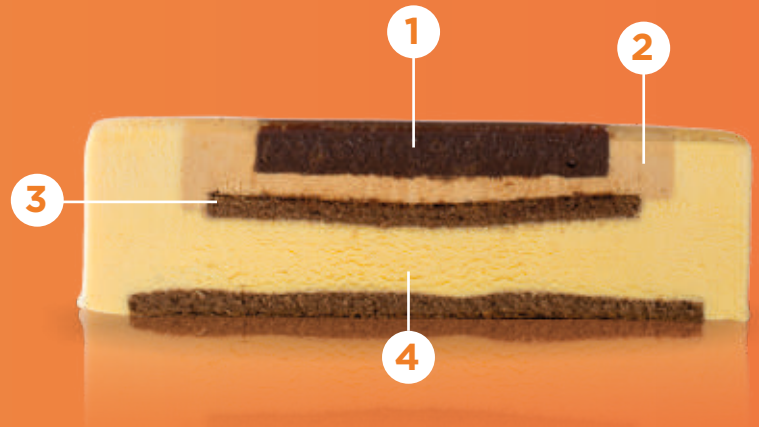
BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	700g
<i>Stella.</i>	8537	Zabaglione Florio	100g

Chocolate Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	250g
	292816	Monciok	30g

Coffee Pannacotta

BRAND	CODE	PRODUCT	PORTION
		Cream	250g
<i>Stella.</i>	8019	Jelly Mix	45g
<i>Stella.</i>	8755	Caffè Brasil 100% Arabica	5g
<i>Chiaravalle</i>	555013	Dobus Roll Flexi Cacao	q.b.
	292851	Nocciolotta La Croccante	q.b.



1 Coffee Pannacotta

2 Chocolate Semifreddo

3 Dobus Roll Flexi Cacao Insert

4 Zabaglione Semifreddo

NOTES

- Prepare in advance by dissolving 8019 Jelly Mix and 8755 Caffè Brasil 100% Arabica in heated cream. Pour into the mold and let set. Insert into the zabaglione semifreddo.
- Place as needed in the assembly.
- Freeze, unmold, and spray with milk chocolate Spray Velvet.
- Close the mold with the cocoa Dobus spread with 292851 Nocciolotta La Croccante.



TIRAMISÙ TWIST



Tiramisù Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	700g
	2G8606	Tiramisù	45g



1 8765 Cacao Blend 20/22 for finishing

2 Tiramisù Semifreddo

3 Insert 8477 Variegao Tiramisù Crunch

4 555013 Dobus Roll Flexi Cacao

NOTES

- Fill the mold halfway with semifreddo, insert the variegato, then complete with the remaining semifreddo and the Dobus.
- Freeze, unmold, and dust with cocoa.





SOUR CHERRY TART

Sour Cherry Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Cream	250g
<i>Stella.</i>	8019	Jelly mix PS	40g
MONTEBIANCO <i>all'antico pasta</i>	231106	Variegato Gourmet Amarena con pezzi	q.b.



- 1 190123 Amarene in Composta glazed with 228008 Gelly
- 2 Sour Cherries Semifreddo
- 3 Chocolate & Sugar Decorations
- 4 555013 Dobus Roll Flexi Cacao + 8554 Copertura Fondente Excellence
- 5 Base 16SPS0051 Torta Veg

NOTES

- Prepare a base using Torta Veg.
- Seal the inside with melted coating and place a 555020 Dobus Roll Flexi Cacao disc.
- Drain the sour cherries and use the syrup to soak the Dobus Roll.
- Heat the cream, dissolve 8019 Jelly Mix, and mix with the variegato. Pour into a mold smaller than the tart and freeze.
- Unmold the insert and place it into the tart. Glaze with 228008 Gelly.







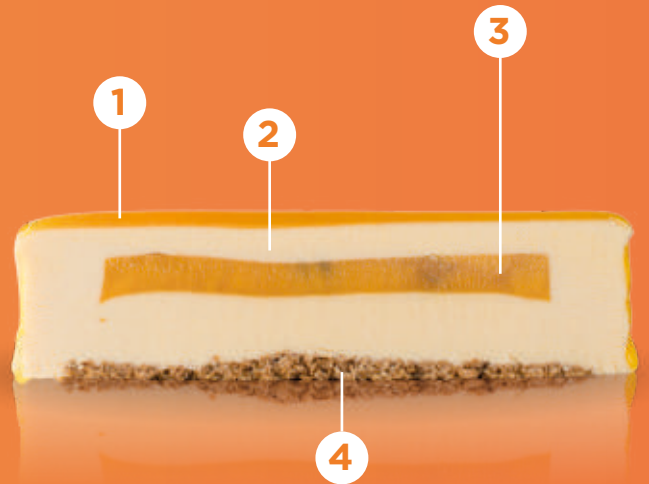
TROPICAL SUNSET

Mango Semifreddo

BRAND	CODE	PRODUCT	PORTION
	16SPS0032	Alvepan	400g
	41PFC0115	Polpa di Mango 100%	250g
		Water	250g

Insert

BRAND	CODE	PRODUCT	PORTION
	232376	Variegato Gourmet Maracuja Ecuador	100g
		Water	100g
	16SPS0050	Jelly mix	6g



- 1 16SPS0047 Mango Glassa Lucida
- 2 Mango Semifreddo
- 3 Insert Variegato Gourmet Maracuja Ecuador
- 4 16SPS0051 Torta Veg

NOTES



- Prepare the insert in advance by dissolving the Jelly Mix in boiling water, then mix with the Variegato.
- Assemble the semifreddo, add the insert, place on the Torta Veg base, and finish with the Mango Glassa Lucida.



VEGAN EXOTIC DREAM



Coconut Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Water	480g
	16SPS0032	Alvepan	320g
	9022	Cocco 100 AN	120g



- 1 Inserto 9879 Variegato Ananas & Rosmarino
- 2 Coconut Semifreddo
- 3 16SPS0051 Torta Veg
- 4 Desiccated Coconut + 228008 Gelly

NOTES

- After unmolding the semifreddo, brush it with Gelly and press desiccated coconut onto it.
- Fill the top with the Ananas & Rosmarino Variegato.



RASPBERRY CAKE



Vanilla Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Water	1000g
	16SPS0032	Alvepan	800g
	5133	Vaniglia Gialla	90g

Raspberry Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Cream	400g
	9518	Lampone 100 AN	50g
	8019	Jelly Mix	75g



- 1 Raspberry Whipped Semifreddo
- 2 Vanilla Whipped Semifreddo
- 3 555012 Dobus Roll Flexi
- 4 8035 Mix per Glasse Personalizzate + 9518 Lampone 100

NOTES

- Prepare the pannacotta: dissolve 8019 Jelly Mix and 5133 Vaniglia Gialla in hot cream, pour into the mold, and let set.
- Unmold and spray with Spray Velvet. Blend 16SPS0032 Alvepan in boiling water, add raspberry pulp, cool, and whip in a planetary mixer.
- Pour into a second mold and freeze.
- Prepare the glaze using 8035 Mix per glasse personalizzate with 10% 9518 Lampone 100% AN, pour and flavor.
- Glaze the semifreddo and assemble the two parts of the cake.



STRAWBERRY DELIGHT



Strawberry Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Cream	600g
		Greek Yogurt	110g
Stella.	8752	Yogurt	20g
Stella.	9512	Fragola 100 AN	60g

Strawberry Gelée

BRAND	CODE	PRODUCT	PORTION
		Hot Water	200g
Stella.	8019	Jelly Mix	170g
		Strawberry Puree	800g



- 1 Strawberry Gelée
- 2 Semifreddo Yogurt & Strawberry
- 3 555012 Dobus Roll Flexi
- 4 8794 Granellone di Pistacchio
- 5 9070 Glassa Trasparente

NOTES

- Fill the mold halfway with semifreddo, insert the variegato, then complete with the remaining semifreddo and 555012 Dobus Roll Flexi. Freeze.
- For the gelée, pour the preparation into a mold, freeze, unmold, and place on top of the semifreddo. Finish with 9070 Glassa trasparente



MANGO RICOTTA



Ricotta Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	300g
<i>Stella.</i>	8757	Ricotta (Polvere)	50g

Insert Mango

BRAND	CODE	PRODUCT	PORTION
<i>ALVENA</i>	41PFC0115	Polpa di Mango 100%	200g
<i>Stella.</i>	8019	Jelly Mix	35g
		Dextrose	10g



1 8885 Glassa Cioccolato

2 Ricotta Semifreddo

3 Mango Insert

4 8945 Crumble al Cacao

NOTES

- Prepare the insert in advance by dissolving 8019 Jelly Mix and dextrose in 50 g of heated 41PFC0115 Polpa di Mango, then add the remaining pulp. Pour into a mold and freeze.
- Assemble with the ricotta semifreddo, finish with 8885 Glassa Cioccolato, and sprinkle with 8945 Crumble al cacao



LADY'S KISS CHESSBOARD

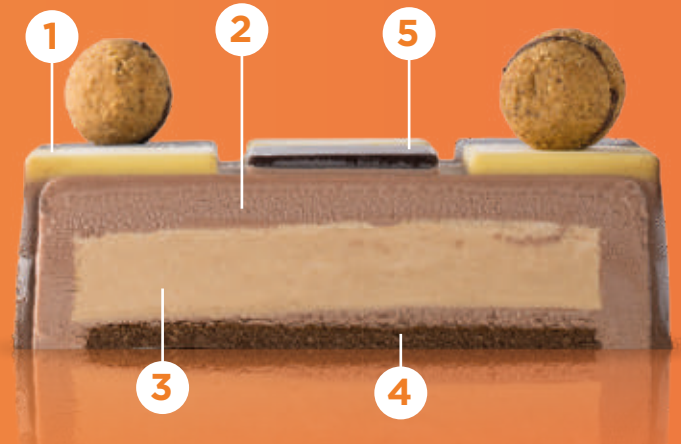


Bacio di Dama Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	500g
	210004AN	Bacio di Dama	75g

Insert Hazelnut Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	200g
	8590	Nocciola Italia	25g



- 1 8503 Copertura Cioccolato Bianco
- 2 Bacio di Dama Semifreddo
- 3 Hazelnut Semifreddo
- 4 555013 Dobus Roll Flexi Cacao
- 5 8554 Copertura Fondente Excellence

NOTES

- Pour the two coatings alternately into a chessboard mold and let solidify.
- Fill the mold halfway with semifreddo, insert the previously prepared and frozen hazelnut semifreddo.
- Complete with the remaining semifreddo and 555013 Dobus Roll Flexi Cacao, freeze, and unmold.
- Finish with 8554 Copertura Fondente Excellence



AMARETTO DIPLOMAT CAKE



Amaretto Semifreddo

BRAND	CODE	PRODUCT	PORITON
		Whipped Semifreddo	200g
<i>Stella.</i>	8742	Disaronno Amaretto	45g

Gianduia Semifreddo

BRAND	CODE	PRODUCT	PORITON
		Whipped Semifreddo	250g
<i>Stella.</i>	8659	Gianduia Amara	35g

Cream Semifreddo

BRAND	CODE	PRODUCT	PORITON
		Whipped Semifreddo	250g
<i>Montebianco</i>	2T1418	PastaPiù Voglia di Panna	10g



- 1 Crem Semifreddo
- 2 Gianduia Amara Semifreddo
- 3 8021 Mix Base Per Croccante + Sliced Almonds
- 4 555015 Pan di Spagna Cacao
- 5 Amaretto Semifreddo
- 6 Base 16SPS0051 Torta Veg

NOTE

- Place a Torta Veg base in a mold, spread 8742 Amaretto Semifreddo, smooth it, and layer with the cocoa sponge cake. Fill with Gianduia Semifreddo. Pipe Cream Semifreddo on top and freeze.
- Unmold and finish with the crunchy almond topping.
- This cake can also be assembled in 60×40 cm molds and cut into multiple portions.



WHITE DUBAI CHOCO CAKE



White Chocolate Semifreddo

BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	500g
<i>Stella.</i>	8503	Copertura Cioccolato Bianco	100g

Insert

BRAND	CODE	PRODUCT	PORTION
<i>Stella.</i>	8461	Nutgel Pistacchio Liscio	200g
<i>Stella.</i>	8503	Copertura Cioccolato Bianco	20g

Base

BRAND	CODE	PRODUCT	PORTION
		Precooked Kataifi	50g
		Precooked Kataifi	100g
<i>Stella.</i>	8503	Copertura Cioccolato Bianco	100g



- 1 Precooked Kataifi + 8503 Copertura Cioccolato Bianco
- 2 8461 Nutgel Pistacchio Liscio
- 3 Insert Pistachio
- 4 Base with Precooked Kataifi + 8503 Copertura Cioccolato Bianco
- 5 Milk Chocolate Semifreddo

NOTES

- Combine the base ingredients and spread a thin layer inside a ring mold.
- Fill halfway with Milk Chocolate Semifreddo.
- Insert the prepared and frozen pistachio insert.
- Complete with remaining semifreddo, level, freeze, and unmold.
- In the same ring, pour a thin layer of Copertura Prestige al Latte and freeze.



MILK CHOCO DUBAI CAKE



Milk Chocolate Semifreddo

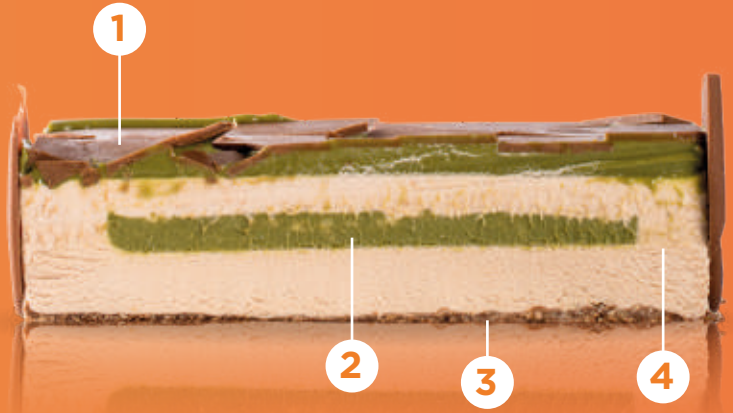
BRAND	CODE	PRODUCT	PORTION
		Whipped Semifreddo	500g
<i>Stella.</i>	8556	Copertura Prestige al Latte	100g

Insert

BRAND	CODE	PRODUCT	PORTION
<i>Stella.</i>	8461	Pistacchio Liscio	200g
<i>Stella.</i>	8556	Copertura Prestige al Latte	20g
		Precooked Kataifi	50g

Base

BRAND	CODE	PRODUCT	PORTION
		Precooked Kataifi	100g
<i>Stella.</i>	8556	Copertura Prestige al Latte	100g



- 1 Precooked Kataifi + 8556 Copertura Prestige al Latte + 8461 Nutgel Pistacchio Liscio
- 2 8461 Nutgel Pistacchio Liscio
- 3 Base with Psta Katifi + 8556 Copertura Prestige al Latte
- 4 Milk Chocolate Semifreddo

NOTES

- Combine the base ingredients and spread a thin layer inside a ring mold.
- Fill halfway with Milk Chocolate Semifreddo.
- Insert the prepared and frozen pistachio insert.
- Complete with remaining semifreddo, level, freeze, and unmold.
- In the same ring, pour a thin layer of Copertura Prestige al Latte and freeze.
- Spread the semifreddo with 8461 Nutgel Pistacchio, place the chocolate disc on top, and break it into pieces with gentle spatula taps.



DUBAI CHOCO CAKE



Dark Chocolate Semifreddo

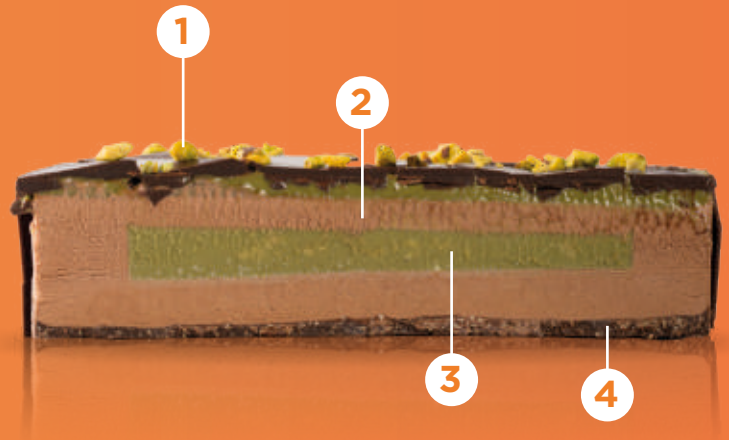
BRAND	CODE	PRODUCT	PORITON
		Whipped Semifreddo	500g
<i>Stella.</i>	8554	Copertura Fondente Excellence	100g

Insert

BRAND	CODE	PRODUCT	PORITON
<i>Stella.</i>	8461	Nutgel Pistacchio Liscio	200g
<i>Stella.</i>	8554	Copertura Fondente Excellence	20g
		Precooked Kataifi	50g

Base

BRAND	CODE	PRODUCT	PORITON
		Precooked Kataifi	100g
<i>Stella.</i>	8554	Copertura Fondente Excellence	100g





- 1 Precooked Kataifi
+ 8554 Copertura Fondente Excellence
+ 8461 Nutgel Pistacchio Liscio
- 2 Dark Chocolate Semifreddo
- 3 8461 Nutgel Pistacchio Liscio
- 4 Precooked Kataifi
+8554 Copertura Fodente Excellence

NOTES

- Combine the base ingredients and spread a thin layer inside a ring mold.
- Fill halfway with Dark Chocolate Semifreddo.
- Insert the prepared and frozen pistachio insert.
- Complete with remaining semifreddo, level, freeze, and unmold.
- In the same ring, pour a thin layer of Copertura Fondente Excellence and freeze.
- Spread the semifreddo with 8461 Nutgel Pistacchio, place the chocolate disc on top, and break it into pieces with gentle spatula taps.



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