

# CREMINI

CREATIVE SPREAD CREAMS LINE



**RUBICONE**

GELATO & PASTRY EST. 1959

PRODOTTIRUBICONE.COM

# CREMINI

Cremini is a line of delicious spread creams for Gelato, Pastry and Beverages recipes. Dense and tasty, they offers many possibilities of creative applications and stay soft and spreadable even at low temperature of Gelato display cabinet.

## PLAIN

F976

**CREMINO CHOCO NUT** ● H K

Chocolate and Hazelnut taste.

F972

**CREMINO PEANUT** ● H K

Peanut taste.

F352

**CREMINO ORANGE** ● H K

Orange taste.

N661

**CREMINO BONITO** ● H K

White Chocolate and hazelnut taste.

F973

**CREMINO CARAMEL** ● H K

Caramel taste.

F629

**CREMINO SALTED CARAMEL** ● H

Salted caramel taste.

F975

**CREMINO CHOCO DARK** ● H K

Dark chocolate taste.

F974

**CREMINO CHOCO WHITE** ● H K

White chocolate taste.

N640

**CREMINO CHOCO RUBY** ●

Ruby chocolate taste.

F970

**CREMINO HAZELNUT** ● H K

Hazelnut taste.

F971

**CREMINO PISTACHIO** ● H K

Pistachio taste.

F630

**CREMINO SPECULOOS** ● H

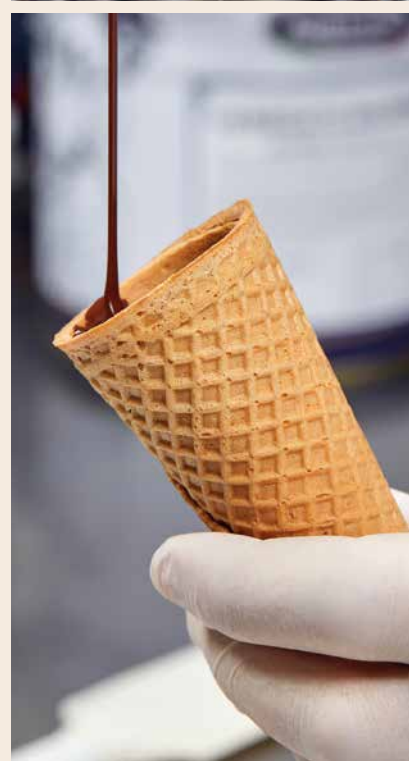
Speculoos biscuit taste.

F625

**CREMINO SAFFRON** ● H

Saffron taste.

● Gluten Free ● Lactose Free ● Vegan ● No Sugar Added ● SugarFree ● H Halal ● K Kosher





# WITH PIECES

N679

## CREMINO CHOCO NUT CRUNCHY

● H K

*Chocolate and Hazelnut taste  
with hazelnut grains.*

F960

## CREMINO BLACK HAWAII

● H K

*Cocoa and Coconut taste with biscuit chunks.  
Black color thanks to vegetable carbon.*

F355

## CREMINO CARAMEL & PEANUTS

● H K

*Caramel taste with peanut grains.*

F356

## CREMINO COCOA BEANS

● H K

*Dark chocolate taste with grains  
of raw cocoa beans.*

F351

## CREMINO LEMON & MERINGUE

● H K

*Lemon taste with meringue grains.*

F977

## CREMINO PISTACHIO CRUNCHY

● H K

*Pistachio taste with pistachio grains.*

F357

## CREMINO RED VELVET CRUNCHY

● H K

*Red velvet cake taste with sponge cake grains.*

# CREMINI

## HOW TO USE



### 100% CREMINO

Fill up a Gelato tub with Cremino. Put inside Blast freezer (1 hour at least) before serving.



### LAYERS

Alternate layers of Cremino and Gelato in a unique fantasy of textures and taste.



### VARIEGATO / RIPPLING SAUCE

Use Cremini for rippling and filling your Gelato tubs, Gelato Cups and Desserts, as you do with a Variegato.



### FILLING AND GLAZE FOR CAKES

Use Cremini for making delicious layers inside Gelato cakes and Semifreddi. Plus, use them for glazing your cakes.



### SINGLE PORTIONS

Take a glass and insert layers of Cremino, nut grains and Gelato or Semifreddo. You will surprise your customers creating single portions easy to prepare.



### CONE FILLING

Your Gelato cone becomes even more delightful with a Cremino filling.