



Fine gelato and pastry ingredients



elenka.



PRODUCT CATALOGUE





HISTORY	5
COMPANY	7



MILK BASE MIX	10
FRUIT BASE MIX	12
NEUTRAL BASES	13
BASE MIX ENHANCERS	14
MILK POWDERS	15
YOGURT	15
FLAVOUR IDEAS - PASTE KITS	16
SOFT SERVE ICE CREAM BASES	16
LOW CALORIES BASE MIX	17
GELATO CALDO	17
SPEEDY - COMPLETE MIXES	18
CONCA D'ORO FRUIT	19
FRUTTA QUICK LINE	20
CHOCOLATE LINE	20
GRANULES LINE	21
COATINGS	22
TRADITIONAL PASTES	23
VANILLA PASTES	27
HAZELNUT PASTES	28
PISTACHIO PASTES	29
SEMIFREDDI	30
SICILIAN SPECIALITES	31
FRUIT PASTES	32
VARIEGATO - MIX THRU	33
TOPPINGS	35



SOAKS FOR SPONGE	38
AROMAS IN PASTE	38
MIRROR GLAZES	39
PASTRY PREPARATION	39
FILLINGS	40
MIX FORNO	41

ELENKA'S MASTERTEAM	43
AWARDS	45

SYMBOLS



BAG CAN PLASTIC BUCKET BOTTLE JAR PLASTIC BOTTLE CONTAINS ALCOHOL



HISTORY

Elenka's ice cream and pastry products have a story to tell that stretches back a long way, intertwined with the traditions and cultures that have blended together in the Mediterranean over thousands of years, with flavours inherited from the many different peoples who conquered the island throughout its history.

Let's take a trip back to the 1950s, when Antonino Galvagno - fuelled by boundless enthusiasm and enterprising spirit - decided to found Elenka. What began life in 1959 as a small business producing syrups and liqueurs grew over the years into a large Sicilian company, which gradually expanded production and made its entrance into the world of raw materials for "Artisan made Gelato": the first flavour created - "Zuppa Inglese" (similar to trifle) - remains unique and inimitable to this day.

In 1976, the business moved to its current premises in Via Partanna Mondello in Palermo, became an S.p.A. (a joint stock company), and also expanded into the pastry sector. Today Francesco Galvagno carries on the business created by his father Antonino, and thanks to the tenacity and dedication of its founder, Gelato & Ice Cream with flavours such as Bronte pistachio, Italian hazelnut, cassata siciliana, zuppa inglese, can now be enjoyed as far afield as Australia, Canada, China or Korea.



COMPANY

For over fifty years, the Elenka brand has been a guarantee of quality and success in the Gelato & Pastry sector, representing an outstanding example of Sicilian talent recognisable in the loving care that goes into offering a new take on the famous island's confectionery tradition. The use of ingredients selected with the utmost care combines with a cutting-edge production process in order to supply Gelato & Pastry artisans with a series of high quality natural ingredients. The huge selection available is designed to satisfy the needs and tastes of both artisans and consumers, and this offer is accompanied by an efficient, widespread sales network that takes care to provide the most suitable solutions to respond to any requirements.



Gelato



Gelato & Ice Cream is a major Italian tradition, in which Sicily has played a leading role: indeed, the inventor of ice-cream is said to have had Sicilian origins, and we must not forget that the first fruit sorbets were once made from snow from the glaciers of Mount Etna, transported down into the towns into the skilled hands of creative craftsmen.

Ice cream has today evolved from a typical element of Italian culture into a much sought after food product, popular with consumers internationally. Today Elenka continues to produce semi-finished products for the ice cream sector with the same painstaking care as always, carefully selecting the finest raw materials, recovering and re-interpreting with a modern twist the centuries-old, traditional recipes of those master craftsmen who made tasty Sicilian ice cream famous all over the world.

Gelato bases

Balanced powder mixes - Miscela in Polvere

The main element in the commercial success of an ice cream parlour lies in the quality of the ingredients, production process and presentation of the ice cream. A good cream base - as the name itself indicates - is fundamental to high-quality ice cream: only a perfect balance of ingredients produces a tasty ice cream that looks good on display and can be scooped easily. Elenka has therefore created a series of product lines designed to obtain the best white base mix, using practical products with a simple formula that make life easier for the ice cream maker, whilst strictly keeping his traditional way of working and equipment.

This range of preparations with different characteristics and dosage - can be used with processing techniques described as "hot" (if warmed up using a pasteuriser) or "cold" (if the ingredients are mixed at room temperature). Each recommended recipe can be adjusted to suit individual requirements and tastes, therefore doses are to be taken as indicative.

MILK BASE MIX



COLD PROCESS BASE (No pasturizer needed)

When preparing all White Base Mixes use electric immersion mixer and mix thoroughly.

PREZIOSA HOT PROCESS LINE

125	BASE ICE CREAM 100 F (Ice Cream Base) powder preparation Recipe: 100 gr. Base Ice Cream 100 F, 1000 gr. Full cream Milk, 250 gr. Sugar, 25 gr. Heavy Cream.	20 x 1 kg
112	PREZIOSA 100 (Modern Gelato Base) powder preparation Modern gelato, easy to keep in display, "warm" in the mouth, easy to serve, keep a great creaminess in the display and has a thick body. Can also be used with hot process. Recipe: 100 gr. Preziosa 100, 1000 gr. Full-cream Milk, 250 gr. Sugar.	20 x 1 kg
113	PREZIOSA P/F50 (Base Universale) powder preparation Best Value base. Low dosage modern base. Can also be used with hot process. Recipe: 50 gr. Preziosa P/F50 Base Universale, 1000 gr. Full-cream Milk, 250 gr. Sugar, 25 gr. Skim Milk Powder.	20 x 1 kg



MILK BASE MIX

HOT PROCESS BASE

Ideal Pasteurization Process: Start by putting 20% of Sugars and Milk (or Powdered milk and Water).

- At 40°C add all remaining sugars
- At 45°C add Hot Process Base and other powders
- At 55°C add Cream (If you need a creamy flavoured White base mix add cream in cooling stage)

CLASSICS

106	DARILOI (Elenka's Flagship Base) powder preparation Elenka's Flagship high quality base. Easy to use and made with quality milk from France. Can be used with water or milk. This is the most used product from the range of Elenka bases. Recipe: 250 gr. Dariloi, 1000 gr. Water, 220 gr. Sugar.	4 x 5 kg
128	DAILYCREAM (Modern and Impressive Gelato Base) powder preparation Most innovative base used for display conscious professionals. Used in Tradeshows. Its uniqueness lies in the ability to display the gelato in a kind of "mountain-like" presentation. Recipe: 150 gr. Dailycream, 1000 gr. Full cream Milk, 240 gr. Sugar.	8 x 3 kg
292	CUSTOM MADE READY MIX BASE (Base Personalizzata) powder preparation Base tailor-made for your gelato requirements. Minimum quantity 1000 gr. Value product, easy to use with water or milk. Can be custom made and printed with the Gelateria's Logo. Recipe: 500 gr. Base Personalizzata, 1000 gr. Water.	4 x 5 kg
123	MILKCREAM (Traditional Gelato Base) powder preparation Historical Elenka Base. Very rich, high end 100 gr. base. Hot Process. Recipe: 100 gr. Milkcream, 1000 gr. Full cream Milk, 250 gr. Sugar.	20 x 1 kg

NOVACREAM VALUE LINE

744	NOVACREAM 250 powder preparation Most cost effective base. Recipe: 250 gr. Novacream, 500 gr. Full-cream Milk, 500 gr. Water, 240 gr. Sugar.	4 x 5 kg
831	NOVACREAM 100 powder preparation Most cost effective base. Recipe: 100 gr. Novacream, 1000 gr. Full cream Milk, 250 gr. Sugar.	20 x 1 kg
878	NOVACREAM 50 powder preparation Most cost effective base. Recipe: 50 gr. Novacream, 1000 gr. Full cream Milk, 250 gr. Sugar.	20 x 1 kg

PREZIOSA HOT PROCESS LINE

With Preziosa the gelato is compact and easy to serve, without water leaks, very creamy, great value and allow to make gelato that keeps well in display, it is warm in the mouth and has a great body and texture.

790	PREZIOSA 250 powder preparation Excellent milk base enriched with heavy cream for more smoothness and flavour. Easy to use. Recipe: 250 gr. Preziosa 250, 1000 gr. Water, 250 gr. Sugar.	8 x 2,5 kg
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MILK BASE MIX


- 112 **PREZIOSA 100** | powder preparation 20 x 1 kg
Very easy to keep in display, modern gelato. Can also be used with cold process.
Recipe: 100 gr. Preziosa 100, 1000 gr. Full cream Milk, 250 gr. Sugar.
- 113 **PREZIOSA 50** | powder preparation 20 x 1 kg
Best value base. Low dosage modern base. Can also be used at room temperature (Cold Process). Recipe: 50 gr. Preziosa 50, 1000 gr. Full-cream Milk, 250 gr. Sugar.

LATTEPANNA FINE LINE

(HOT PROCESS - ONLY MILK FATS)

The Lattepanna white mix bases are very creamy, tasty and rich. Made with full milk and cream powder they do not contain vegetable fats (neither hydrogenated, nor trans, nor refined). Hot process usage.

- 771 **LATTEPANNA 150** | powder preparation 8 x 3 kg
Very creamy and tasty milk base. Can be used with milk or powdered milk.
No vegetable fats. Recipe: 150 gr. Lattepanna 150, 240 gr. Sugar, 1000 gr. Milk.
- 773 **LATTEPANNA 50** | powder preparation 20 x 1 kg
High quality and cost effective tasty white base. Creamy and tasty. Low dosage.
No vegetable fats. Recipe: 50 gr. Lattepanna 50, 1000 gr. Milk, 250 gr. Sugar, 30 gr. Skimmed Milk Powder.
- 830 **PANNALAT** | powder preparation 4 x 5 kg
Complete base to be used with milk or water with a very creamy flavour.
Rich in powder Heavy Cream. No hydrogenated fats. Can be custom made and printed with the Gelateria's Logo and name. Recipe: 500 gr. Pannalat, 1000 gr. Water.

LOW CALORIE BASE MIX

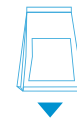
COLD PROCESS

These bases can be used as White base mixes (however the pastes will add fat).
When used as Fruit base mix use with Fresh fruit (Fruit paste will contain sugar).

- 295 **FRULIGHT** (Sugar free - only fructose) | powder preparation 6 x 3 kg
Frulight doesn't contain saccharose but Fructose (low calories sugar). Use with fresh or frozen fruits. Fat free, milk free and rich in fiber. Frulight makes a light fruit gelato that stays creamy for a long time. Gelato recipe: 1200 gr. Frulight, 1200 gr. Water, 1600 gr. fresh or frozen Fruit.
- 591 **DIETER** (Diet base) | powder preparation 20 x 1 kg
Low fat gelato base. Use with low fat pastes. Ideal for Milk base gelato. Contains rice starch.
Gelato recipe: 400 gr. Dieter, 1000 gr. Skimmed Milk or Water. Work the above ingredients cold and do not add other ingredients until mixing is completed. Other ready to use fat free products can be used to create other flavors. For best results, wait about 30 minutes before churning/batch freezing the mixture.
- 325 **HIPOSOYA** (Soy base) | powder preparation 20 x 1 kg
Soy-based low-fat gelato base. Ideal for milk intolerants and soy amateurs.
Gelato recipe: 400 gr. Hiposoya, 1000 gr. Skimmed Milk or Water. Work the above ingredients cold. It is not necessary to add the other ingredients until the preparation is complete; other ready to use fat free products can be used to create other flavours.
For best results, wait about 30 minutes before churning / batch freezing the mixture.

GELATO CALDO


- 354 **MONTELENKA** (Vegetable Cream powder) | powder preparation 20 x 1 kg
Vegetable cream is warmer to the palate, has more structure and allows you to display high gelato. Vegetable cream does not loose volume and keeps longer as it is not as fragile as natural heavy cream. This is a substitute for fresh or long life cream. Easy and compact to stock, easy to dose. (Hot and Cold process) Vegetable cream recipe: 1000 gr. very cold Full-cream milk, 500 gr. Montelenka. Can be mixed with whisk or planetary mixer for 4 minutes to obtain whipped cream.

FRUIT BASE MIX (SORBET)

WITHOUT MILK PROTEIN

- 146 **NOLAT FRUIT BASE** (Semi-creamy Sorbet) | powder preparation 20 x 1 kg
Nolat is used to make a semi-creamy modern Italian Sorbet. Keeps a nice and creamy texture for many days. Gelato recipe: 50 gr. Nolat Fruit Base, 1000 gr. Water, 300 gr. Sugar (rest for 30 min before churning).
- 691 **FRUTTELLA** (Modern Sorbet) | powder preparation 20 x 1 kg
Has many characteristics of milk gelato but does not contain milk products nor hydrogenated fats. Allows for high presentation in display. Rich in fiber and emulsifiers.
Gelato recipe: 50 gr. Fruttella, 1000 gr. Water, 300 gr. Sugar.
- 295 **FRULIGHT** (Sugar free - Only Fructose) | powder preparation 6 x 3 kg
Frulight doesn't contain saccharose but Fructose (low calorie sugar). Use with fresh or frozen fruits. Fat free, milk free and rich in fiber. Frulight makes a light fruit gelato that stays creamy for a long time. Gelato recipe: 1200 gr. Frulight, 1200 gr. Water, 1600 gr. fresh or frozen Fruit.

WITH MILK PROTEIN (MORE CREAMY)

- 129 **CREAM FRUIT** (Very Creamy Sorbet) | powder preparation 20 x 1 kg
Used to make very creamy sorbet. Allows for high presentation in display.
Gelato recipe: 100 gr. Cream Fruit, 1000 gr. Water, 300 gr. Sugar.
- 117 **GELAIN** (Classic Creamy Italian Sorbet) | powder preparation 20 x 1 kg
Gelato recipe: 50 gr. Gelain, 1000 gr. Water, 300 gr. Sugar.
- 108 **GELFRUIT** (Classic Sorbet, Very refreshing) | powder preparation 20 x 1 kg
Gelato recipe: 50 gr. Gelfruit, 1000 gr. Water, 300 gr. Sugar.

NEUTRALS & STABILIZERS



- 147 **TOTAL NEUTRO** (Complete Neutral) 10gr | powder preparation
Rich and high quality neutral made from 6 types of various and complimentary thickeners, emulsifiers, and stabilizers. Homogenized. Ideal for industrials. Hot use. 20 x 1 kg
- 421 **CREMOX** (Thickeners, Emulsifiers and Stabilizers) 5gr | powder preparation
High quality product made from 4 thickeners, emulsifiers and stabilizers. Well balanced, complete and homogenized. Perfectly atomized in order to guarantee a very fine mix and homogenization of ingredients. 20 x 1 kg
- 111 **SERIE ZETA** (Carob and Guar) 5gr | powder preparation
A product made exclusively from superior quality carob bean flour and guar. 20 x 1 kg
- 126 **DOMOZETA** (Enhancer) 5gr | powder preparation
Enhancer for Neutral or base. Made of thickeners and emulsifiers. 20 x 1 kg
- 110 **SERIE ORO** (Pure Quality Carob Bean Flour) 3gr | powder preparation
Made exclusively from extremely fine and high quality carob bean flour. 20 x 1 kg
- 786 **OPTIMA 30** (Lowest Weight Base - Cold Process) 30gr | powder preparation
Excellent value and easy to use base for fruit and milk based gelato. Lowest weight base. Made of 5 types of emulsifiers, stabilizers and thickeners. 20 x 1 kg

BASE MIX IMPROVERS



- 685 **TECHNOICE** | powder preparation
Agent that increases volume, structure and emulsion. This agent binds the water, fat and air molecules together bringing more structure to gelato. It allows gelato to take in more air (overrun) and thus produce more volume. Allows to make mountain-like gelato presentations. Eliminates excess water in sorbets. Keeps gelato creamy. Odorless and tasteless. (Hot and Cold process). Gelato recipe: add 10 gr. Technoice to 1000 gr. White or Fruit base mix. Pastry recipe: can be used in making sponge cake, beignets, biscuits and other types of pastry. 20 x 1 kg
- 351 **MIGLIORATORE PER CREME** | powder preparation
Agent that improves Creaminess. This product is added to the base mix to improve its creaminess and how long the gelato keeps. Quantity: an extra 30 gr. for the ingredients that normally make the basic cream. 20 x 1 kg
- 694 **PANNOSA** | powder preparation
Used to increase Heavy cream flavour of base. Gelato recipe: add an extra 20-30 gr. Pannosa to 1000 gr. White base mix. 20 x 1 kg
- 354 **MONTELENKA** | powder preparation
Vegetable cream is warmer to the palate, has more structure and allows you to display high gelato. Vegetable cream does not lose volume and keeps longer as it is not as fragile as natural heavy cream. This is a substitute for fresh or long life cream. Easy and compact to stock, easy to dose. (Hot and Cold process). Gelato recipe: When substituting fresh or long life cream use 30% Montelenka and 70% Milk. Vegetable cream recipe: 1000 gr. very cold Full-cream Milk, 500 gr. Montelenka. Can be mixed with whisk or planetary mixer for 4 minutes to obtain whipped cream. 20 x 1 kg

BASE MIX IMPROVERS



- 471 **SETTOVO** (Seven Eggs) | paste preparation
Sugared Egg Yolks. 100 gr. of Settovo is equivalent to 7 egg yolks. Gelato usage: to make personalised White base flavours. Pastry usage: integrate into biscotti, creams, bavaresi, semifreddi and all light creams. 4 x 1 kg



- 118 **BASE 786** | liquid preparation
Tasteless and colorless industrial softener. This is a mixture made from particular types of sugar whose characteristics are not to sweeten but to keep certain gelato flavors creamy instead of thick and hard. Works well on hard gelatos like chocolate, coffee, lemon, hazelnut, pistachio and others. In pastry making, this product gives a long lasting softness to oven-baked products such as biscuits, sponge cakes as it does not cristalize. Gelato usage: 30 gr. Base 786, 1000 gr. Base Mix. Pastry usage: in your recipe replace 1000 gr. of Saccharose with 100 gr. of Base 786 and 900 gr. of Saccharose. 12 x 1,5 kg

MILK POWDERS



- 895 **SKIMMED MILK POWDER 0% FAT**
French skimmed milk powder instantly dissolvable in water. Dosage: 100 gr. Granulatte, 900 gr. Water to make 1 lt. of Milk. 20 x 1 kg
- 941 **SPRAY SKIMMED POWDERED MILK 0% FAT**
French skimmed milk, dissolvable in water. Dosage: 100 gr. Spraylatte, 900 gr. Water to make 1 lt. of Milk. 20 x 1 kg

MILK POWDERS SUBSTITUTES

This product replaces skimmed milk in gelato making and patisserie, improving the quality of the preparation.

- 180 **COMPLETO "L"** (Spray milk substitute) 20 x 1 kg
- 880 **COMPLETO "L" PLUS** (Spray whole milk substitute) 20 x 1 kg



SOFT SERVICE ICE CREAM BASE



Use aromas or pastes without fats and without pieces to create soft serve ice cream flavours.

136	SOLE SOFT (Soft Serve Ice Cream Base) powder preparation Used to make ice cream with a soft serve machine. Can be used with water or milk. Quantity: 400 gr. Sole Soft, 1000 gr. Water; or 350 gr. Sole Soft, 1000 gr. Milk.	20 x 1 kg
112	PREZIOSA 100 powder preparation Can also be used to make a soft serve ice cream. Quantity: 100 gr. Preziosa 100, 1000 gr. Milk, 230 gr. Sugar.	20 x 1 kg
847	GRAN YOGA 500 powder preparation New structure, easy to use to make gelato, soft ice cream and slushes. Fresh yogurt flavour - slightly acid. Gelato recipe: 500 gr. Gran Yoga, 1 kg Water or Milk. Soft recipe: 400 gr. Gran Yoga, 1 kg Skimmed Milk.	10 x 1,5 kg
102	CREMA CIOCCOLATO 100 powder preparation Milk Chocolate Gelato preparation. Easy to use with few ingredients required. Can be used with cold or hot process. Gelato recipe: 100 gr. Crema Cioccolato, 1000 gr. warm Full-cream Milk, 250 gr. Sugar. Wait for 30 minutes before churning/batch freezing.	20 x 1 kg

SPEEDY – COMPLETE MIXES



834	GRAN CAPPUCCINO powder preparation Cappuccino Coffee preparation. Easy to use to prepare a thick & creamy slush in a Granita Machine. Can also be used to make gelato, soft ice cream and pastry. Cremino/Slush recipe: 500 gr. Gran Cappuccino, 1 kg Milk. Mix and put into the Cremino/Slush machine.	10 x 1,5 kg
911	GRAN CAFFÈ powder preparation Coffee preparation. Easy to use to prepare a thick & creamy slush in a Granita Machine. Can also be used to make gelato, soft ice cream and pastry. Cremino/Slush recipe: 500 gr. Gran Caffè, 1 kg Milk. Mix and put into the Cremino/Slush machine.	20 x 1 kg
847	GRAN YOGA 500 powder preparation New structure, easy to use to make gelato, soft ice cream and slushes. Fresh yogurt flavour - slightly acid. Gelato recipe: 500 gr Gran Yoga 500, 1 kg Water or Milk. Soft recipe: 400 gr. Gran Yoga, 1 kg Skimmed Milk. Cremino/Slush recipe: 500 gr. Gran Yoga 500, 1 kg Milk. Mix and put into the Cremino/Slush machine.	10 x 1,5 kg
092	BASE CREMINO powder preparation Easy to use sugared base used to make a creamy Slush. It can then be personalized with various pastes (like hazelnut or pistachio). The product can be enriched adding fresh milk or cream. Cremino/Slush recipe: 500 gr. Base Cremino, 1 kg Milk or Water. Mix and put into the Cremino/Slush machine.	20 x 1,5 kg

CONCA D'ORO FRUIT



QUICK READY MIX FOR GRANITAS AND SORBETS

Conca d'Oro is a versatile cold process range of products that can be used to make Granitas and Sorbets, Drinks, Syrups and Jelly. Wait 30 minutes before churning/batch freezing.

Sorbet recipe: 400 gr. Conca d'Oro, 1000 gr. Water.
Granita recipe: 350 gr. Conca d'Oro, 1000 gr. Water.
Cristal Cocktail recipe: 350 gr. Conca d'Oro, 1000 gr. Water, serve with fresh fruit and toppings.
Jelly recipe: 500 gr. Conca d'Oro, 1000 gr. Water, 32 gr. Fish gelatin.
Syrup to soak sponge cake recipe (alcohol free): 600 gr. Conca d'Oro, 1000 gr. Water.

134	ACE 500 powder preparation Lemon, Orange and Carrot. Rich in lyophilized Lemon, Carrot and Orange juice.	20 x 1,5 kg
266	AGRUMIX 500 powder preparation Orange, Lemon - Rich in lyophilized Lemon and Orange juice.	20 x 1,5 kg
274	BANANA 500 powder preparation Rich in lyophilized Banana.	20 x 1,5 kg
558	GRAPEFRUIT 500 (Pompelmo Rosa 500) powder preparation Rich in lyophilized Grapefruit juice.	20 x 1,5 kg
313	LEMON 500 powder preparation Rich in Concentrated Lemon juice.	20 x 1,5 kg
344	LIMONCELLO 500 powder preparation Rich in lyophilized Lemon.	20 x 1,5 kg
263	MELON (Melone 500) powder preparation Rich in lyophilized Melon.	20 x 1,5 kg
314	ORANGE 500 powder preparation Rich in lyophilized concentrated Orange juice.	20 x 1,5 kg
262	PEACH 500 (Pesca 500) powder preparation Rich in lyophilized Peach juice.	20 x 1,5 kg
264	PINEAPPLE 500 (Ananas 500) powder preparation Rich in lyophilized Pineapple juice.	20 x 1,5 kg
162	STRAWBERRY 500 (Fragola 500) powder preparation Rich in lyophilized Strawberry juice.	20 x 1,5 kg
265	WATERMELON 500 (Anguria 500) powder preparation Rich in lyophilized Watermelon.	20 x 1,5 kg
321	LEMON 100 powder preparation 100 gr. Lemon 100, 1000 gr. Water, 230 gr. Sugar.	10/20 x 1 kg
358	LEMON 50 powder preparation 50 gr. Lemon 50, 1000 gr. Water, 230 gr. Sugar.	10/20 x 1 kg

FRUTTA QUICK LINE



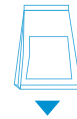
QUICK READY MIX FOR FRUIT GELATO

Speedy/Ready-Mix in powder for fast and easy preparation of fruit Gelato (cold process). Rich in lyophilized the products can be used to make Gelato & Sorbets.

Gelato recipe: 500 gr. Frutta Quick, 1000 gr. Water.
Wait 30 minutes before churning/batch freezing.

082	ACE QUICK CF powder preparation Lemon, Orange and Carrots.	0 x 1,5 kg
083	AGRUMIX QUICK CF powder preparation Orange, Mandarin and Lemon.	10 x 1,5 kg
084	PINEAPPLE QUICK powder preparation	0 x 1,5 kg
085	WATERMELON QUICK powder preparation	10 x 1,5 kg
086	ORANGE QUICK powder preparation	10 x 1,5 kg
087	STRAWBERRY QUICK powder preparation	10 x 1,5 kg
088	GRAPEFRUIT QUICK powder preparation	10 x 1,5 kg
089	LEMON QUICK powder preparation	10 x 1,5 kg
090	MELON QUICK powder preparation	10 x 1,5 kg
091	PEACH QUICK powder preparation	0 x 1,5 kg

CHOCOLATE LINE



101	CACAO (Bitter cacao) powder preparation Used in Gelato and Pastry. Dark chocolate flavour and color. Selection and blend of the world's finest 22/24 cacao powders. Gelato recipe: 70 gr. Cacao Elenka, 1000 gr. White base mix (hot), 20 gr. Dextrose. Pastry dosage: 70 gr. Cacao Elenka per kg.	10/20 x 1 kg
297	CIOQUICK (Dark chocolate powder) powder preparation Ready and easy to use Chocolate. Complete mix powder to be used with water to easily and quickly make a dark chocolate gelato. Intense and deep dark chocolate flavour. The Gelato remains creamy in the display. Can be used with cold or hot process. Gelato recipe: 1600 gr. Cioquick, 2400 gr. Hot Water.	10/20 x 1,6 kg
297	CIOQUICK LATTE (Milk chocolate powder) powder preparation Ready and easy to use Milk Chocolate. Complete mix powder to be used with water to easily and quickly make a Milk chocolate gelato. Intense and deep Milk chocolate flavour. The Gelato remains creamy in the display. Can be used with cold or hot process. Gelato recipe: 1600 gr. Cioquick Latte, 2400 gr. Hot Water.	10/20 x 1,6 kg
297	CIOQUICK BIANCO (White chocolate powder) powder preparation Ready and easy to use Chocolate. Complete mix powder to be used with water to easily and quickly make a white chocolate gelato. Intense white chocolate flavour. The Gelato remains creamy in the display. Can be used with cold or hot process. Gelato recipe: 1600 gr. Cioquick Bianco, 600 gr. Hot Water, 2400 gr. Hot Milk.	10/20 x 1,6 kg
102	CHOCOLATE CREAM (Milk Chocolate Cream) powder preparation Milk Chocolate Gelato preparation. Easy to use with few ingredients required. Can be used with cold or hot process. Gelato recipe: 100 gr. Crema Cioccolato, 1000 gr. warm Full-cream Milk, 250 gr. Sugar. Wait for 30 minutes before churning/batch freezing.	20 x 1 kg

GRANULES LINE




197	ALMOND CROQUANT (Croccante di Mandorla) granules Sicilian grilled and pralinated almond crumbs used in Gelato and Pastry. Caramel does not melt with liquids. Gelato recipe: 130/150 gr. Croccante di Mandorla, 1000 gr. White base mix. Also used to decorate ad mix-thru. Pastry: used to decorate or fill cakes.	4 x 2,5 kg
349	TOASTED HAZELNUT GRANULES (Granella di Nocciola) granules Fine Halzelnut granules used to decorate and mix-thru Gelato and Pastry. Freshness guaranteed by air tight (Vacuum) packaging.	8 x 2,5 kg
350	ENTIRE HAZELNUTS (Nocciole Intere) Entire Halzelnut granules used in Gelato and Pastry. Air tight (Vacuum) packaging.	8 x 2,5 kg
201	STRACCIATELLA IN GRANULES (Original Roman recipe with Nougat) Can be used in batch freezer or as mix-thru to make the real Roman style Stracciatella. Gelato recipe: Mix-thru the gelato as it is extracted from the batch freezer. Pastry usage: Cake decoration and other specialties. Dosage as needed.	2 x 5 kg
202	TORRONE IN GRANULES - NOUGAT (Dry, does not contain oils) granules Can be used for Gelato and Pastry make the Italian style "torrone" nougat. Easier to use than the Torrone Paste as it does not contain oil. Gelato recipe: Mix-thru the gelato as it is extracted from the batch freezer. Pastry dosage: 50 gr. Torrone Granellato, 1000 gr. Pastry or Heavy cream. Used to decorate cakes.	18 x 0,5 kg
038	SICILIAN ALMONDS CRUMBS (Grilled and pralined Almonds) granules Caramel does not melt with liquids.	2 x 5 kg
045	DARK CHOCOLATE DROPS	3 x 5 kg



COATING



Coatings are solid products that melt at 30°C in the microwave or at bain marie. Perfect to cover cones, gelato cones, tubs, plates and soft-serve ice cream. Typically they are used to make stracciatella. The coatings can be coloured and flavoured with Elenka Aromas in order to obtain a strawberry, coffee or hazelnut coating. Thin coatings are ideal for soft-serve ice cream.

369	THICK DARK CHOCOLATE PANORMUS COATING (Copertura Panormus) - Thick Stracciatella	2 x 5,5 kg
734	THIN BLACK CHOCOLATE COATING (Copertura Cioccolato Nero) - Thin Stracciatella	2 x 5 kg
735	THIN MILK CHOCOLATE COATING (Copertura Cioccolato)	2 x 5 kg
475	THIN WHITE COATING (Copertura Cioccolato Bianco)	4 x 3 kg
476	PISTACHIO	4 x 3 kg
489	HAZELNUT	4 x 3 kg
0118	COPERTURA NERO MODICANO Paste (3 kg bucket): in the form of a special coating for gelato and pastry processing, packed with the characteristic chocolate granules that transfer the body and intense flavour to the palate.	 4 x 3 kg

TRADITIONAL PASTES (melk of roomijs)

Traditional Pastes are used in a white base mix to give flavour to gelato. They can all be used in Pastry to give flavour to mousse, custard, patisserie creme, chantilly and heavy cream.

004	ALI BABÀ (Babà Pastry flavour) paste preparation Gelato recipe: 1000 gr. White base mix, 50 gr. Alibabà. Pastry recipe: Pastry or Heavy Cream, Alibabà 50 gr. per kg.	4 x 3 kg
402	AMARETTO (Italian Amaretto beverage flavour) paste preparation Gelato recipe: 30-40 gr. Amaretto, 1000 gr. White base mix. Pastry recipe: 30 gr. Amaretto, 1000 gr. Pastry or Heavy Cream.	4 x 3 kg
556	PEANUTS paste preparation To use for Gelato and Pastry recipe. Gelato recipe: 80-100 gr. Peanuts paste, 1000 gr. White base mix. Pastry recipe: 80-100 gr. Peanuts paste, 1000 gr. White base mix.	4 x 3 kg
320	MILK CREAM ANGELICA (Milk Cream) paste preparation Used to give a unique and highly distinctive signature Milk Cream flavour to the White base mix. Gelato recipe: Fior di latte: 5 gr. Angelica, 1000 gr. White base mix.	4 x 3,5 kg

TRADITIONAL PASTES



367	BUBBLE GUM paste preparation Gelato recipe: 30 gr. Bubble Gum, 1000 gr. White base mix.	4 x 3,5 kg
557	CAFFÈ 30 (Espresso Coffee 100% Arabica) paste preparation Gelato recipe: Espresso: 50 gr. Caffè 30, 1000 gr. White base mix. (Caffe Americano: 18 gr. Caffè 30). Pastry recipe: 50 gr. Caffè 30, 1000 gr. Pastry or Heavy Cream.	18 x 1 kg
483	CAFFÈ BIANCO (White Colour Coffee) paste preparation Paste that allows you to make white coloured cappuccino or macchiato flavour Gelato. Gelato recipe: 50 gr. Caffè Bianco, 1000 gr. White base mix.	4 x 12 kg
260	LIOFILIZED COFFEE (Caffè Liofilizzato Solubile) powder preparation (granules) The best liofilized coffee. Excellent aroma and dosage, instantly soluble in any type of liquid. Gelato recipe: 25 gr. Liofilized Coffee, 1000 gr. White base mix. Pastry recipe: 14 gr. Liofilized Coffee, 1000 gr. Whipped Cream or Pastry Cream.	28 x 0,25 kg
304	RINFORZO CAFFÈ (Coffee flavor intensifier) liquid preparation Elenka's historical coffee intensifier. Used to make Caffè/Cappuccino gelato and also used as a mix-thru. Gelato recipe: 25 gr. Rinforzo Caffè, 1000 gr. White base mix. Can also be used as a mix-thru. Pastry recipe: 20 gr. Rinforzo Caffè, 1000 gr. Pastry or Heavy Cream.	6 x 2,6 kg
120	CREMA OTTOCENTO (Traditional Cream) paste preparation Old-fashion, homemade cream flavour. It consists of Lemon rind, eggs and vanilla pods. Used to obtain an egg base. Can be used with Fanta Biscottino mix-thru and broken cookie crumbs. Gelato recipe: 100-150 gr. Crema Ottocento, 1000 gr. White base mix (Can also make Creme Caramel). Pastry recipe: 130 gr. Crema Ottocento, 100 gr. Pastry or Heavy Cream.	4 x 3 kg
427	CROCCANTINO AL SIRUM (Rhum flavour And Almond Brittle) paste preparation It's a pralinated product with Rhum flavour and Hazelnut paste. Gelato recipe: 100 gr. Croccantino, 1000 gr. White base mix. Pastry recipe: 100 gr. Croccantino, 1000 gr. Pastry or Heavy Cream.	4 x 3 kg
842	DULCE DI LATTE paste preparation Gelato recipe: 50 gr. Dulce di Latte, 1000 gr. White base mix.	18 x 1 kg
345	GELO DI MARE (Ice Blue Gelato) paste preparation Gelato recipe: 35 gr. Gelo di Mare, 1000 gr. White base mix.	4 x 3 kg
432	LIQUORICE (Liquirizia) paste preparation Gelato recipe: 100 gr. Liquorice, 1000 gr. White base mix.	4 x 3 kg
075	MASCARPONE powder preparation Used in gelato and Pastry to make Mascarpone and to enrich Tiramisù recipes. Pastry usage: to give flavour to mousse, bisquit and cream. Gelato recipe: 50 gr. Mascarpone, 1000 gr. White base mix.	20 x 1 kg
411	MALAGA (Rum and Raisin) paste preparation (contains alcohol from wine) Famous Spanish Malaga wine flavoured paste with entire raisins. Gelato recipe: 100 gr. Malaga, 1000 gr. White base mix, 100 gr. Full cream Milk.	4 x 3 kg
408	MIELAT (Honey And Milk) paste preparation Gelato recipe: 50 gr . Mielat, 1000 gr. White base mix.	8 x 1 kg

TRADITIONAL PASTES



426	GREEN MINT (Menta Verde) paste preparation Gelato recipe: 100 gr. Green Mint, 1000 gr. White base mix (can also make Chocolate mint).	4 x 3 kg
235	MINT EXTRA (Strong Forte Menta) paste preparation Very concentrated for industrial use. Gelato recipe: 40 gr. Mint Extra, 1000 gr. White base mix.	4 x 3 kg
482	CARAMEL MOOU paste preparation Used for making a soft milky caramel gelato. Can be used with Crema Ottocento to make Creme caramel. Can also be mixed-thru with Elenka's Dolce di Latte. Gelato recipe: 50 gr. Moou, 1000 gr. White base mix.	4 x 3 kg
703	POP CORN paste preparation Pop corn supplied in a kit with a 100 gr. paste, a mix-thru and pop corn to pop in the microwave and mix-thru. Gelato recipe: 100 gr. Pop Corn, 1000 gr. White base mix, mix-thru with Variegato Pop Corn and fresh Pop Corn prepared in the microwave.	14 x 1 kg
422	ROSE (Rose Flower) paste preparation Gelato recipe: 40 gr. Rose, 1000 gr. White base mix. Pastry recipe: 40 gr. Rose, 1000 gr. Pastry or Heavy Cream.	4 x 3 kg
471	SETTOVO (Seven Eggs) paste preparation Used in Gelato and Pastry instead of fresh eggs: 100 gr. of Settovo is equivalent to 7 egg yolks. Can also be added to a white base mix to make an egg base. Gelato usage: 50 gr. Settovo, 1000 gr. White base mix. Make personalised White base flavours. Pastry usage: 80 gr. Settovo, 1000 gr of White base mix. Integrate into biscotti, creams, bavaresi, semifreddi and all light creams.	4 x 1 kg

TRADITIONAL PASTES



453	TORRONE / NOUGAT (honey and almond) paste preparation Gelato recipe: 100 gr. Torrone, 1000 gr. White base mix. Pastry recipe: 90 gr. Torrone, 1000 gr. Pastry or Heavy Cream.	18 x 500 g
443	TIRAMISÙ (Contains Marsala wine alcohol) paste preparation Tiramisu is made with Sicily's famous Marsala wine, coffee and egg custard. Gelato recipe: 100 gr. Tiramisù, 1000 gr. White base mix (can add 150 gr. of Milk). Pastry recipe: Tiramisù Cake: 90 gr. Tiramisù, 1000 gr. Heavy Cream, 250 gr. Milk, 150 gr. Pronto Crema Elenka, 100 gr. powdered Sugar (mount all in planetary mixer).	2 x 6 kg
443/A	TIRAMISÙ U.S.A. (Contains Marsala wine alcohol) paste preparation The Tiramisù USA has a stronger coffee flavor instead of Marsala wine. Same recipes as Tiramisù.	2 x 6 kg
416	WALNUT (Noce) paste preparation Gelato recipe: 60 gr. Walnut, 1000 gr. White base mix. Pastry recipe: 50 gr. Walnut, 1000 gr. Pastry or Heavy Cream.	4 x 3 kg
481	PANCOTTA (Panna cotta Cooked Heavy Cream) paste preparation Gelato recipe: 50 gr. Pancotta, 1000 gr. White base mix (can add 100 gr. of Milk). Pastry recipe: 50 gr. Pancotta, 1000 gr. Pastry or Heavy Cream. Pancotta mousse: 50 gr. Pancotta, 1000 gr. Milk, 100 gr. Starch (cook and fill the molds).	4 x 3 kg
425	ZABAIONE paste preparation Gelato recipe: 100 gr. Zabaione, 1000 gr. White base mix. Pastry recipe: 80 gr. Zabaione, 1000 gr. Pastry Cream or Heavy Cream.	4 x 3 kg





DICS (Italian Kiss)

This is Italy's famous Italian Kiss chocolate flavour. High percentage cacao with full hazelnuts and enriched with aromas and lots of whole toasted hazelnuts.

430	DICS (Chocolate with entire Hazelnuts) paste preparation Gelato recipe: 150/200 gr. Dics, 1000 gr. White base mix. Pastry recipe: 150 gr. Dics, 1000 gr. Pastry or Heavy Cream.	2 x 5,5 kg
454	DICS WHITE (White chocolate with entire hazelnuts) paste preparation High percentage of cacao butter. Gelato recipe: 100-150 gr. Dics White, 1000 gr. White base mix. Pastry recipe: 100 gr. Dics White, 1000 gr. Pastry or Heavy Cream.	4 x 3 kg
440	GIANDUJOTTO (Chocolate with hazelnut) paste preparation (Award Winning) Italy's famous Gianduiotto chocolate flavour from Piemonte. Milk Chocolate with a strong hazelnut taste. Mainly made from cocoa and selected hazelnuts from the Langhe area in Italy's Piemonte region. Gelato recipe: 100-150 gr. Giandujotto, 1000 gr. White base mix. Pastry recipe: 100 gr. Giandujotto, 1000 gr. Pastry or Heavy Cream.	4 x 3 kg
502	UNICA (Chocolate) paste preparation Gianduja gelato: 150 gr. Unica, 80 gr. Nocciola Laurus, 1000 gr. White base mix.	2 x 6 kg
559	UNICA WHITE (Chocolate) paste preparation For White Chocolate, Gala and White & Milk Chocolate flavours. Gelato recipe: 100 gr. Unica white, 1000 gr. White base mix. Pastry recipe: 80 gr. Unica White, 1000 gr. Heavy Cream.	4 x 3 kg



TRADITIONAL PASTES

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| 436 | TARTUFONE (Chocolate with nuts) paste preparation
Classic truffle filling, Tartufo flavour. A nut and cocoa cream with toasted almonds enriched with delicate flavors. Gelato recipe: 100 gr. Tartufone, 1000 gr. White base mix. Pastry recipe: 90 gr. Tartufone, 1000 gr. Pastry or Heavy Cream. | 
4 x 3 kg |
| 795 | MISTER DARK paste preparation
Pure sweetened chocolate paste used for decorating profiterols. Does not break. Alternative to cacao as it is hydrosoluble at cold temperatures. Dissolves very well in water based or cream based preparations. Use with chocolate to create a coating. Contains only 30% of sugar. Ideal to create glazes. Is an alternative to cacao in pastry Mixes. Can be used the way it is as a light filling. | 
1 x 12 kg |
| 101 | CACAO (Bitter cacao) powder preparation
Used in Gelato and Pastry. Dark chocolate flavour and color. Selection and blend of the world's finest 22/24 cacao powders. Gelato recipe: 70 gr. Cacao Elenka, 1000 gr. White base mix (hot), 20 gr. Dextrose. Pastry dosage: 70 gr. Cacao Elenka per kg. | 
10/20 x 1 kg |
| 102 | CHOCOLATE CREAM (Milk Chocolate Cream) powder preparation
Milk Chocolate Gelato preparation. Easy to use with few ingredients required. Can be used with cold or hot process. Gelato recipe: 100 gr. Crema Cioccolato, 1000 gr. warm Full-cream Milk, 250 gr. Sugar. Wait for 30 minutes before churning/batch freezing. | 20 x 1 kg |
| 303 | ZUPPA INGLESE (English Custard Cream) liquid preparation
This is Elenka's signature custard cream flavour. An egg cream enriched with Rhum flavour (no alcohol) and scents of Sicilian lemons, oranges and mandarines. It is used for Gelato, pastry creams, butter cream, chantilly, toppings and sponge cake. Gelato recipe: 30 gr. Zuppa Inglese, 1000 gr. White base mix. You can soak sponge cake with diluted Elenka Alkermes and 6 x 2,6 kg then mix-thru the Gelato. Pastry recipe: Shortcrust Biscottini: 100 gr. Crema Pasticcera Elenka, 750 gr. Margarine, 400 gr. Sugar. Mount in planetary mixer. Add 250 gr. Eggs, 30 gr. Zuppa Inglese; when well mounted add 1000 gr. Flour (T00). Bake in oven at 200°C for 18-20 minutes (closed valve). | 
4 x 3 kg |

YOGURT

- | | | |
|-----|--|--------------|
| 798 | GRAN YOGA 50 powder preparation
Fresh yogurt flavour - slightly acid. Perfect for making Gelato, soft ice cream and pastry. Gelato Recipe: 50 gr. Gran Yoga, 1 kg White Base Mix. Pastry Recipe: 50 gr. Gran Yoga per kg of mix. | 10/20 x 1 kg |
| 847 | GRAN YOGA 500 powder preparation
New structure, easy to use to make gelato, soft ice cream and slushes. Fresh yogurt flavour - slightly acid. Gelato recipe: 500 gr. Gran Yoga, 1 kg Water or Milk. Soft recipe: 400 gr. Gran Yoga, 1 kg Skimmed Milk. | 10 x 1,5 kg |
| 439 | YOGA powder preparation
A product used in gelato, soft ice cream making and slushes. Gelato recipe: 30 gr. Yoga, 1 kg White Base Mix. Pastry recipe: 40 gr. Yoga, 1 kg Pastry Cream or Heavy Cream. | 20 x 1 kg |

FLAVOUR IDEAS- PASTE KITS

Two or more Pastes can be combined to make specific Gelato or Pastry.

- CREME CARAMEL** (Crema Ottocento & Moou mix-thru)
 Gelato recipe: 80 gr. Crema Ottocento, 1000 gr. White base mix. In extraction mix-thru with Caramello Moou.
- CAPPUCCINO** (Caffè Bianco & Rinforzo Caffè mix-thru)
 Gelato recipe: 30 gr. Caffè Bianco, 1000 gr. White base mix. In extraction mix-thru with Rinforzo Caffè.
- HOMEMADE COOKIES** (Crema Ottocento & Fanta Biscottino mix-thru)
 Gelato recipe: 100 gr. Crema Ottocento, 1000 gr. White base mix. In extraction mix-thru with Fanta Biscottino.
- DOLCE LATTE** (Dulce di Latte & Variegato Dolce Latte mix-thru)
 Gelato recipe: 80 gr. Dulce di Latte, 1000 gr. White base mix. In extraction mix-thru with Dulce di Latte.
- MINT CHOCOLATE** (Mint & Stracciatella mix-thru)
- SOFT YOGURT** (Sole Soft & Gran Yoga. Could add FantaFruit mix-thru)
- VARIEGATO AMARENA** (White base & Amarena mix-thru)
 Gelato recipe: Batch freeze white base mix. In extraction mix-thru with Amarena in Governo.

VANILLA PASTES

Elenka Vanilla is made with Vanilla bean sticks from Madagascar. Vanilla is a classic Elenka Specialty flavour. Vanilla is used to make Vanilla, Milk Cream and Wild Cherry mix-thru (Variegato Amarena) gelato flavours.

Gelato recipe: 30 gr. Vanilla paste, 1000 gr. White base mix.

Pastry recipe: 35 gr. Vanilla paste, 1000 gr. Pastry Cream or Heavy Cream. Used to flavour creams, custards, chantilly, mousse, semifreddi, biscotti and desserts.

PASTE PREPARATION

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|-----|---|-----------|
| 397 | WHITE VANILLA (Vaniglia Bianca) | 18 x 1 kg |
| 363 | WHITE VANILLA WITH PODS (Vaniglia Naturale Bianca con puntini) | 2 x 6 kg |
| 433 | YELLOW VANILLA (Vaniglia Gialla Concentrata) | 2 x 6 kg |
| 814 | YELLOW VANILLA WITH PODS (Vanilkon Vaniglia Gialla C.P.) | 2 x 6 kg |
| 818 | YELLOW VANILLA WITH EGG YOLKS (Ovovan) | 4 x 3 kg |
| 435 | YELLOW VANILLA WITH PODS (Vanillpulver) powder preparation | 18 x 1 kg |

HAZELNUT PASTES



Elenka's tradition is in roasting and grinding Hazelnuts into pastes. They can be used to give flavour to gelato, cream, semifreddi, mousse, ganache, pralines, sponge cake, biscotti and desserts.

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|-----|---|------------|
| 486 | NOCCIOLA "LAURUS" paste preparation
("Award Winning" Well Toasted Hazelnut)
Slightly darker and more toasted Hazelnut Paste. 100% pure Hazelnut, no colorants, no aromas.
Gelato recipe: 80 gr. Nocciola Laurus, 1000 gr. White base mix. Pastry recipe:
70 gr. Nocciola Laurus, 1000 gr. Pastry or Heavy Cream. | 2 x 5,5 kg |
| 414 | LIGHTLY TOASTED HAZELNUT (Nocciola "P" Chiara) paste preparation
Soft and lightly toasted Hazelnut paste, leaves a long lasting taste. 100% pure Hazelnut, no colorants, no aromas. Gelato recipe: 100 gr. Nocciola P. Chiara, 1000 gr. White base mix.
Pastry recipe: 90 gr. Nocciola P. Chiara, 1000 gr. Pastry or Heavy Cream. | 2 x 5,5 kg |
| 914 | CERTIFIED PIEMONTE REGION HAZELNUTS paste preparation
(Nocciola Piemonte IGP)
Pure High Quality Hazelnut from the Piemonte Region in Italy. No colorants, no aromas. Its delicacy and uniqueness provide a soft and long lasting taste in the palate. Gelato recipe:
120 gr. Nocciola Piemonte, 1000 gr. White base mix. Pastry recipe: 130 gr. Nocciola Piemonte, 1000 gr. Pastry or Heavy Cream. It is also used when making fine chocolate pralines. | 2 x 5,5 kg |
| 769 | NOCCIOLA ORO (Golden Hazelnut) paste preparation
Mix of intensely toasted hazelnuts and lightly toasted hazelnuts with a long lasting taste. 100% pure Hazelnut, no colorants, no aromas. Gelato recipe: 80-100 gr. Nocciola Oro, 1000 gr. White base mix. Pastry recipe: 90 gr. Nocciola Laurus, 1000 gr. Pastry or Heavy Cream. | 2 x 5,5 kg |



PISTACCHIO PASTES



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|-----|---|-----------|
| 479 | PISTACCHIO ORO VERDE ® (Finest Sicilian pistachio) paste preparation (Award Winning)
Elenka's Finest Product. 100% Pure Pistachio grown on Sicily's Etna Vulcano. This is considered to be the world's finest Pistachio. Achieved by grinding only pistachios. Contains no flavorings. Can be used to make gelato, cream, mousse, ganache, pralines, sponge cake, biscotti, dessert, and to mix-thru creams and gelato. It is also used in Cuisine as a sauce.

Gelato recipe: 80-100 gr. per 1000 gr. White base mix (Add a tip of salt).
Pastry usage: Biscotti, sponge cake, pastry creams, ricotta cheese, mousse and pralines.
Cuisine recipe: Pennette al pistachio with shrimp, Pesto and Pistachio spaghetti, risotto.
Main courses: Pistachio sauce steak, Chicken Salad with Pistachio Sauce. Grilled Tuna with Pistachio. | 14 x 1 kg |
| 835 | PISTACCHIO TRINACRIA 100% (Pure Sicilian Pistachio) paste preparation
Gelato recipe: 90 gr. per 1000 gr. White base mix. (Add a tip of salt). | 4 x 3 kg |
| 775 | PISTACCHIO "PURO 100%" (Pure Pistachio) paste preparation
100% Oriental Quality Pistachio only. Contains no Flavourings.
Gelato recipe: 80-100 gr. Pistachio Puro 100%, 1000 gr. White base mix.
Pastry recipe: 45 gr. Pistachio Puro 100%, 1000 gr. Pastry or Heavy Cream. | 4 x 3 kg |
| 420 | PISTACCHIO "P" (Pistachio) paste preparation
Simple and natural paste with 30% of Pistachio and aromas.
Gelato recipe: 40 gr. Pistachio "P", 1000 gr. White base mix.
Pastry recipe: 45 gr. Pistachio "P", 1000 gr. Pastry or Heavy Cream.
(Can flavour creams, custards, chantilly, mousse, semifreddi, biscotti and desserts). | 4 x 3 kg |



SEMIFREDDI



18 x 1 kg

629

SEMIFREDDO BASE (Pate à bombe)

This allows you to avoid the long process of making the pate à bombe. The product can be kept for 4 years and is ready for use. The sugar in the product does not re-crystallize. can use small quantities. Dosage with Vegetable Cream: 330 gr. Semifreddo Base, 1000 gr. Vegetable Heavy Cream. Can use Montelenka. Dosage with Heavy Cream: 500 gr. Semifreddo Base, 1000 gr. Heavy Cream (Animal).
French Semifreddo Recipe: 500 gr. Semifreddo Base, 1000 gr. Chantilly.
Whip heavy cream then progressively add the Semifreddo base while mixing.
Pour in molds and freeze 12 hours.

FLAVOURS:

632

ALMOND (Mandorla Siciliana)

600

COFFEE (Caffè)

604

CHOCOLATE (Cioccolato)

602

HAZELNUT (Nocciola)

633

PANCOTTA

603

STRAWBERRY (Fragola)

605

VANILLA (Vaniglia)

625

ZABAIONE (Zabaglione - dessert made of egg yolks, sugar and Marsala wine)

624

ZUPPA INGLESE (liqueur - soaked sponge with a filling of cream and chocolate)

365

TOP MOUSSE (Mousse base - Stabilizer) | powder preparation

Cold process stabilizer used to stiffen whipping cream, keeps for 1 week in the display. Can be frozen for 6 months. Does not crack in freezer. Used in desserts such as mousses, puddings, pannacotta etc. Dosage: 150 gr. Top Mousse, 750 gr. Cream, 200 gr. Water (Montelenka can be used as a heavy cream substitute). Pour all the ingredients into a cold container, whip with a balloon whisk, pour the mousse into the molds, freeze for 6 hours, turn out, decorate and store in the refrigerator.

20 x 1 kg

SPEEDY MOUSSE (INSTANT MOUSSE MIX WITH WATER)

Instant "cold" process Mousse mix. High quality, has a french style flavour and appearance. Can be frozen for 6 months without cracking. Keeps in display for 1 week. Very stable. Dosage: 750 gr. Mousse, 1000 gr. Water or Milk. Pour all the ingredients into a cold container, whipping with a balloon whisk, pour the mousse into the molds, freeze for 6 hours, turn out, decorate and store in the refrigerator.

815

MILKA SPEEDY MOUSSE (Neutral Mousse mix - Intense Milk flavour)

20 x 1 kg

805

CHOCO SPEEDY MOUSSE (Chocolate Mousse Mix with water)



SICILIAN SPECIALTIES



2 x 10 kg

437

SICILIAN CASSATA (Cassata paste with candied fruit) | paste preparation

Cassata is Sicily's most famous dessert. This paste contains candied fruit like the original pastry. It can be used to make gelato, cannoli cream, cassata cakes and mousse. Gelato recipe: 200 gr. Sicilian Cassata, 1000 gr. White base mix.
Pastry recipe: Cassata/Cannoli filling: 100 gr. Sicilian Cassata, 1000 gr. Ricotta cheese, 300 gr. Sugar, Chocolate Drops, Essenza di canella Elenka.

438

CASSATA PASTE (No candied fruit - only paste) | paste preparation

In contrast to the Sicilian Cassata this paste does not contain candied fruit. Continuous freezer compatible. It can also be used to make gelato, cannoli cream, cassata cakes and mousse. Candied fruit can be added. Gelato recipe: 35-60 gr. Cassata paste, 1000 gr. White base mix. Pastry recipe: 45 gr. Cassata paste, 1000 gr. Pastry Cream or Heavy Cream.

2 x 6 kg

SICILIAN ALMONDS (MANDORLA SICILIA)

This is a typical sicilian multiuse product for gelato, pastry (almond paste, marzipan and martorana) and cuisine.

Gelato recipe: 130 gr. Almond paste, 1000 gr. White base mix, 100 gr. Full-cream Milk.
Pastry usage: 150 gr. Almond paste, 1000 gr. Pastry Cream or Heavy Cream.
Drinks recipe: 130 gr. Almond paste, 1000 gr. Water (to make Granita or Almond Milk).

261

SICILIAN ALMOND (Mandorla Sicilia) | paste preparation

4 x 3 kg

772

SICILIAN TOASTED ALMONDS (Pasta Mandorla Tostata) | paste preparation

4 x 3 kg

038

SICILIAN ALMONDS CRUMBS (Grilled and pralined Almonds) | granules

2 x 5 kg

Caramel does not melt with liquids.

271

CANNOLO (Sicilian Cannolo) | paste & cannolo crust

Gelato recipe: 100 gr. Cannolo, 1000 gr. White base mix.
Mix-thru with pieces of cannolo (included).

4 x 3 kg

216

PINE NUTS (Pinoli) | paste preparation

Gelato recipe: 80 gr. Pinoli, 1000 gr. White base mix.

14 x 1 kg

409

JASMINE (Gelsomino) | paste preparation

Usually made in Fruit base mix. Gelato recipe: 1000 gr. Water, 50 gr. Geloin, 40 gr. Gelsomino, 250 gr. Sugar.

4 x 3 kg

412

MANDARIN (Mandarino) | paste preparation

Gelato recipe: 1000 gr. Water, 300 gr. Sugar, 50 gr. Geloin, 100 gr. Mandarino paste, 5 gr. Agrolina.

18 x 1 kg

FRUIT PASTES



Fruit pastes and liquid preparation can be used to make gelato. They can also be used in pastry to give flavour to creams, custards, mousse, semifreddi, gelatin, candy, biscuits and sponge.

- | | | |
|-----|--|-------------|
| 301 | <p>LEMON JUICE CONCENTRATE (Agrolina Ciaculli) liquid preparation</p> <p>A natural alternative to fresh lemon. Used to make gelato, granita, sorbet and iced drinks. Keep refrigerated. Can be used to give freshness and acidity to many fruit flavours. A 0,12 kg bottle of Bonificatore is included with every 2,75 kg bottle of Lemon Juice Concentrate (Agrolina) purchased. Gelato recipe: 30-35 gr. Agrolina, 1 gr. Bonificatore, 50 gr. Fruit Base Mix. Granita recipe: 30-35 gr. Agrolina, 1000 gr. Water, 200 gr. Sugar, 50 gr. Fruit base, 1 gr. Bonificatore. Iced drinks recipe: 30 gr. Agrolina, 1000 gr. Water, 200 gr. Sugar, 1 gr. Bonificatore. Freshness & Acidity Control in Sorbets: 5 gr. Agrolina.</p> | 6 x 2,75 kg |
| 190 | <p>BONIFICATORE (Lemon Skin) liquid preparation</p> <p>Used in conjunction with Agrolina to complete the lemon flavour. Keep refrigerated. Dosage: 1 gr. Bonificatore per 1000 gr. Fruit Base Mix.</p> | 15 x 1 kg |
| 302 | <p>RED ORANGE FROM SICILY (Arancia Sanguinella) liquid preparation</p> <p>Keep refrigerated. Gelato recipe: 60 gr. Red Orange, 1000 gr. Fruit Base Mix. Iced drink recipe: 50 gr. Red Orange, 1000 gr. Water, 150 gr. Sugar.</p> | 6 x 2,7 kg |



FRUIT PASTES (100 GR. DOSAGE)



Gelato recipe: 100 gr. Fruit paste, 1000 gr. Fruit Base Mix. If you want to work with fresh fruit you can replace 1000 gr. of Water in your Fruit Base Mix with 300 gr. fresh or frozen Fruit and 700 gr. Water.

- | | |
|-------------------|---|
| PASTE PREPARATION | |
| 401 | APRICOT (Albicocca) 4 x 3 kg |
| 470 | BLACK CHERRY (Amarena) 2 x 6 kg
Contains pieces of Cherry fruit, can be used as a mix-thru (variegato). |
| 413 | BLUEBERRY (Mirtillo) 4 x 3 kg |
| 423 | COCONUT (Cocco) We recommend making Coconut on a White Base Mix. 4 x 3 kg |
| 485 | FOREST BERRIES (Frutti di Bosco) Contains pieces of Cherry. 4 x 3 kg |
| 336 | GREEN APPLE (Mela Verde) 4 x 3 kg |
| 431 | KIWI 4 x 3 kg |
| 412 | MANDARIN (Mandarino) 4 x 3 kg |
| 446 | MANGO 4 x 3 kg |
| 424 | MELON CANTALOUPE (Melone) 4 x 3 kg |
| 418 | PEACH (Pesca) 4 x 3 kg |
| 337 | PEAR (Pera) 4 x 3 kg |
| 403 | PINEAPPLE (Ananas) Contains pieces of Pineapple. 4 x 3 kg |
| 347 | RASPBERRY (Lampone) 4 x 3 kg |
| 442 | STRAWBERRY (Fragola 100) 4 x 3 kg
Elenka's specialty. The paste is rich in pulp, it doesn't have a gelatin aspect. It's not caramelized because the fruit is concentrated with a cold process. The fruit is light in colour, rich in pulp and has a fresh flavour, not a caramelized flavour. |
| 487 | WILD STRAWBERRIES (Fragoline) Contains pieces of Wild Strawberries. 4 x 3 kg |



VARIEGATO | MIX THRU



THE FANTA SWIRL EFFECTS LINE | VARIEGATI

A renewed line of products for swirl effects, named Fantafrutta fruit Swirl effects contain 50% fruit. Ideal to mix-thru gelato and give flavour to patisserie & creams. Do not harden in freezer. Thermostable.

CLASSIC VARIEGATO

754	FANTA-HAZELNUT (Nocciola) paste preparation	4 x 3 kg
753	FANTAFRUTTA PISTACHIO paste preparation	4 x 3 kg
757	FANTA-BISCOTTINO (Chocolate Bisquit) paste preparation With pieces of butter-coated chocolate cookies	4 x 3 kg
843	FANTA DULCE DI LATTE paste preparation	4 x 3 kg
758	FANTA NOCCIOCROC (Hazelnut & Cornflakes) paste preparation With sugar-coated cornflakes	4 x 3 kg
853	NOCCIOLE PRALINATE paste preparation Caramelized hazelnut paste used in Gelato as a Variegato. Can be used to fill Chocolates. Used as a filling in and Pastry. Dosage as needed.	2 x 5 kg
073	FANTA ALKERMES paste preparation Alkermes variegato paste used to mix-thru gelato. Does not harden or freeze. Dosage as needed.	4 x 3 kg
080	NOCCIOLA GOLOSA paste preparation Hazelnut variegato paste used to mix-thru gelato. Does not harden or freeze. Dosage as needed.	4 x 3 kg
081	PISTACCHIO GOLOSO paste preparation Pistachio variegato paste used to mix-thru gelato. Does not harden or freeze. Dosage as needed.	4 x 3 kg
842	DULCE DI LATTE paste preparation Gelato recipe: 50 gr. Dolce Latte, 1000 gr. White Base Mix.	18 x 1 kg
756	FANTA-FARCITELLA (Chocolate Hazelnut) paste preparation	4 x 3 kg
853	HAZELNUT CRUMBS (Pralinato di Nocciola) paste preparation	2 x 5 kg
963	PISTACHIO CRUMBS (Pralinato di Pistacchio) paste preparation Pistachio and Chocolate	2 x 6 kg

VARIEGATO | MIX THRU



FRUIT VARIEGATO

804	SOUR SYRUP (Variegato Amarena) Liquid preparation with entire Cherries. The best candied black cherries soaked in their own syrup. Crunchy dark red colour cherries. Intense fruit flavour. Do not have a brown colour nor a caramelized taste. Used to make the "Variegato Amarena flavour". Used as mix thru in gelato or as a decoration. Can dilute with water to create a cherry drink.	2 x 6 kg
751	FANTAFRUTTA STRAWBERRY (Fragola) paste preparation With pieces of whole wild strawberry fruits. 50% fruit.	4 x 3 kg
752	FANTAFRUTTA FORREST BERRIES (Frutti di Bosco) paste preparation With pieces of whole forrest berries. 50% fruit.	4 x 3 kg
074	FANTA LIMONELLA paste preparation Lemon variegato paste used to mix-thru gelato. Does not harden or freeze. Dosage as needed.	4 x 3 kg
077	FANTA ARANCELLA paste preparation Orange variegato paste used to mix thru gelato. Does not harden or freeze. Dosage as needed.	4 x 3 kg



CHOCOLATE VARIEGATO

755	FANTA-CHOCOLATE (Cioccolato) paste preparation	4 x 3 kg
850	FANTA CROCKELLA (Farcitella, cornflakes and praline) paste preparation With sugar-coated cornflakes.	2 x 3 kg
843	RISO BIANCO (Rice Crispies in cacao butter) Crunchy and tasty rice crispies.	2 x 2,5 kg
860	RISO SCURO (Rice Crispies in chocolate paste) Crunchy and tasty rice crispies.	2 x 2,5 kg
346	UNICA CHOCOLATE FOR SWIRL EFFECTS paste preparation Used to create a swirl effects in gianduja flavoured gelato. Note that despite high fat content it does not harden at any storage temperature.	2 x 6 kg
856	OTELLA (Chocolate hazelnut variegato) paste preparation Chocolate hazelnut spread used as a mix-thru (variegato) for Gelato. Does not harden or freeze at negative temperatures. Dosage as needed.	4 x 3 kg
076	WAFFEL GOLOSA paste preparation Chocolate and Waffle/Gauffre variegato paste used to mix-thru gelato. Does not harden or freeze. Dosage as needed.	4 x 3 kg


TOPPINGS

Semi-solid products used to decorate gelato and enhance the flavor and colour on cones, tubs and plates. Presented in different colours and tastes, they stay on the gelato well and do not solidify at low temperatures.

312	BANANA (Frutto Somalo Banana)	16 x 1 kg
306	BLACK CHERRY (Amarena)	
311	CARAMEL (Caramello)	
305	CHOCOLATE (Cioccolato)	
308	COFFEE (Caffè)	
300	FOREST BERRIES (Frutti di Bosco)	
738	HAZELNUT (Nocciola) Can be used to enhance hot coffee flavour	
787	KIWI	
846	LIMONCELLO	
739	PISTACHIO (Pistacchio)	
704	POP CORN Included in Pop corn kit	
741	SAMBUCA Contains alcohol	
063	SANGRIA	
307	STRAWBERRY (Fragola)	
788	VANILLA (Vaniglia)	
740	WHISKY Contains alcohol	
1034	SEA SALT CREAM Salted Caramel	





Pastry

The art of Sicily's master pastry chefs tells a long story of traditions and cultures that have blended together over thousands of years, thanks to the culinary heritage left behind on the island by the many peoples who have conquered it. Pastry making appears to be one of the most ancient arts of the island, with a rich history of emblematic traditions behind it. Elenka offers the finest high-end semi-finished ingredients to guarantee the success of your recipes, with their unique, highly distinctive flavours. Thanks to Elenka, tradition is perfectly compatible with innovation, and constant technological development is aimed at ensuring the recipes are as genuine as possible every time, maintaining the delicious taste and inimitable flavour of the quality products Elenka is famous for.

SOAKS FOR SPONGE | BAGNE



ALCOHOL 70° vol

A gelato and patisserie product also used in gelato to achieve a desired diluted alcohol content able to flavor and give long lasting moisture (even at low temperatures) to sponge cakes and biscuits etc.

- 618 ALKERMES (Italian Specialty)
- 621 AMARETTO
- 615 BENEVENTO
- 619 COFFEE (Caffè)
- 634 LEMON (Gran Limone)
- 617 MARADRAY (Maraschino)
- 620 ORANGE (Grand'Arancio)
- 623 PORTO CARIBE GOCCIA (Rum)
- 616 PORTO CARIBE RISERVA (Rum)
- 622 VANILLA (Vaniglia)

Dosage:

Desired Alcohol:	7°	9°	11°	14°	16°
Sugar / kg:	9,0	7,3	5,1	4,2	3,4
Water / kg:	8,8	6,5	5,3	4,0	3,2
Bagna / Bottle:	1	1	1	1	1

AROMAS IN PASTE



Aromas are an excellent way to give flavour and colour to Creams, Mousses, Chantilly etc. only a few grams are needed per kg, all the freshness and sweetness comes from the fruit. The ingredients contain no acid enhancing substances (De-acidified) and are Water-Soluble. Dosage: 20 gr. Natural Flavourings, 1000 gr. Pastry or Heavy Cream.

- 652 ALMOND (Mandorla)
- 796 BANANA
- 855 BISCOTTO (Bisquit)
- 838 BUTTER (Burro)
- 609 LEMON (Limone)
- 607 MANDARINE (Mandarino)
- 606 ORANGE (Arancia)
- 836 PANETTONE
- 651 PISTACHIO (Pistacchio)
- 608 STRAWBERRY (Fragola)

8/16 x 1 kg



MIRROR GLAZES



Extremely easy to use, high quality glazes. Keeps shiny at -25°C and also after 5 days. Does not harden in freezer. Does not become Mat. It is not thick on the cake, does not agglomerate nor make cristals. Sticks well to the cake. Can also be diluted with up to 50% water for fruit glazing. Can be coloured with Aromas. Also used to make decorations, sugar and to give a mirror glaze to cakes, biscotti, semifreddos, fruit, oven products and other patisserie products. Ideal for gelato too because the chocolate layer remains soft and shiny with the good flavor of the chocolate.

- 268 **WHITE CHOCOLATE GLAZE (BiancoGlass) | paste preparation** 4 x 3 kg
White chocolate glaze in paste. Perfect to glaze cakes, semifreddi and other specialties. Great also in Gelato to give a good white chocolate flavour. Stays soft and shiny. Usage: heat the product in the microwave oven. Wait for the right fluidity and spread on the product made.
- 267 **CHOCOLATE GLAZE (CioccoGlass) | paste preparation** 4 x 3 kg
Chocolate glaze in paste. Perfect to glaze cakes, semifreddi and other specialties. Great also in Gelato to give a good chocolate flavour. Stays soft and shiny. Usage: heat the product in the microwave oven. Wait for the right fluidity and spread on the product made.
- 165 **TRANSPARENT MIRROR GLAZE (GelatinGlassé) | paste preparation** 4 x 3 kg
Easy to use in Pastry (Mousse, Semifreddo and others). Can also be diluted with water to obtain desired density. Preserves fruit from oxidation and makes it shiny.



PASTY PREPARATION

- 503 **CREMA PASTICCERA (Increases shelf life of any Pastry Cream) | powder preparation** 4 x 3 kg
Doubles shelf life of any pastry cream (especially chocolate cream) without changing the chef's recipe. In the pastry cream recipe used by the pastry chef milk should just be substituted with "Crema Pasticcera". One egg yolk could be removed from the recipe. Slows down fermentation process and bacteria development.
Usage: replace 1000 gr. of Milk with 100 gr. of Crema Pasticcera and 900 gr. of Water in your own Pastry Cream recipe. Sample Recipe: 100 gr. Crema Pasticcera, 900 gr. Water, 350 gr. Sugar, 100 gr. Starch, 50 gr. Flour "00" type, 2 Egg yolks. The amount of starch, flour and egg yolks can be altered according to the methods of the pastry maker. Method when working by hand: heat up the water, mix together all the dry ingredients, pour the water little by little. Once mixed, cook and when it starts to boil pour the cream onto a surface to let it cool quickly.
- 770 **PRONTO CREMA (Instant Pastry Cream Mix - cold process) | powder preparation** 5 x 4 kg
Instant "cold" process pastry cream used with heavy cream and water or milk. Rich in milk and egg yolks, these ingredients give an intense flavour of egg custard to the cream. Ideal for Chantilly cream and its use is very simple and quick. Keeps for 1 week in the display. Can be frozen for 6 months. Does not crack in freezer. Recommended dosage: 400 gr. Pronto Crema, 1000 gr. Water or 350 gr. Pronto Crema, 1000 gr. Milk.
- 905 **VANILLINA PURA (Pure vanilla essence) | powder preparation** 4 x 1,5 kg
The best vanillin that gives the highest results and the most intense flavours.
- 505 **VANIGLIA PURA (Pure vanilla essence) | powder preparation** 14 x 0,50 kg

PASTRY PREPARATION



502 **UNICA** (Fat Chocolate Hazelnut paste) | paste preparation
 Chocolate Hazelnut paste used to give flavour to profiteroles, cake toppings, fillings, decorations, and mousses. Quantity: 100 gr. Pasta Unica, 1000 gr. Pastry Cream or Heavy Cream. Gianduja gelato recipe: 150 gr. Unica, 80 gr. Nocciola Laurus, 1000 gr. White Base Mix. 2 x 6 kg

559 **UNICA WHITE CHOCOLATE** (Unica Bianca) | paste preparation
 Used in Pastry to make profiteroles, sauces for cakes, fillings, mousse and other white chocolate recipes. Pastry dosage: 10 gr. Unica, 1000 gr. Pastry or Heavy Cream. Can also be used in Gelato to make White chocolate or white and hazelnut chocolate Gelato flavours. Gelato recipe: 100-120 gr. Unica Bianca, 1000 gr. White Base Mix. 4 x 3 kg



795 **MISTER DARK CHOCOLATE PASTE** | paste preparation
 Pure sweetened chocolate paste used for decorating profiterols. Does not break. Alternative to cacao as it is hydrosoluble at cold temperatures. Dissolves very well in water based or cream based preparations. Use with chocolate to create a coating. Contains only 30% of sugar. Ideal to create glazes. It is an alternative to cacao in pastry Mixes. Can be used the way it is as a light filling. 1 x 12 kg

FRUIT JAMS (For Croissants, Cakes and Pastry)

Used to fill croissants, cakes, tartes, and other pastry items. Thermostable in oven and freezer.

248 **APRICOT JAM** (Confettura di Albicocca) | paste preparation 1 x 12 kg
 748 **APRICOT JAM** (Confettura di Albicocca Tipo Forno) | Thermostable in oven 1 x 12 kg
 841 **STRAWBERRY JAM** (Confettura di Fragola) | paste preparation 1 x 5 kg
 851 **WILD CHERRY JAM** (Confettura di Amarena) | paste preparation 1 x 5 kg

FILLINGS / SPREADS (For Croissants, Cakes and Pastry)

736 **FARCITELLA "C"** (Chocolate Hazelnut filling/spread) | paste preparation 1 x 12 kg
 Cocoa and Hazelnut cream.

210 **FARCITELLA GOLD** | paste preparation 1 x 12 kg
 Hazelnut (14%) and Cocoa cream.

317 **FARCITELLA BIANCA** (White chocolate filling) | paste preparation 1 x 12 kg

1029 **FARCITELLA PISTACCHIO**
 White chocolate filling and Pistachio (20%)

853 **HAZELNUT CRUMBS** (Pralinato di Nocciola) | paste preparation 2 x 5 kg

963 **PISTACHIO CRUMBS** (Pralinato di Pistacchio) | paste preparation 2 x 6 kg
 Pistachio and Chocolate

MIX FORNO



0110 **BRIOCHE SICILIANA** | powder preparation 2 x 5 kg
 The Sicilian brioche, or "brioscia" as they say in Palermo, is a tradition that has no equal anywhere else in the world. Inevitably partnered with ice cream or Sicilian granita, its hallmark feature is the characteristic "tuppo", the ball at the centre of the brioche. In Sicily, it is a refreshing, nourishing alternative to the main meal of the day in the hotter months, and is especially popular with tourists.

The traditional baking methods and the ingredients used make this product especially soft and tasty. Accompanied by ice cream or granita, it is truly a delight for the palate.

0111 **PAN DI SPAGNA** | powder preparation 2 x 5 kg
 For a product such as sponge cake – so versatile that it has changed the history of pastry making worldwide – Elenka has an ultra-soft, superbly fragrant variety to offer, with a surprisingly spongy consistency.

The carefully chosen, skilfully dosed ingredients of Elenka Pan di Spagna offer every master pastry chef complete creative freedom and guarantee total reliability.





Nino De Pasquale

Pantaleo Gesmundo

Agatino Mirabile

Gianni Costa

ELENKA'S MASTERTEAM

NINO DE PASQUALE

Born in Barcellona Pozzo di Gotto on 19/08/1966, he became a master pastry chef because it was in his blood, an art handed down through the generations from the time of his great-grandparents. Right from the age of just 12 he has worked with a considerable number of the finest pastry chefs in Italy and beyond. With the humility typical of the truly talented, he defines himself as self-taught, but his exceptional experience shines through clearly and immediately in any conversation regarding desserts or ice cream. He is an expert in both classical and modern pastry making, as well as a world-class ice cream maker.

GIOVANNI COSTA

Born in Messina on 21/09/1958, at the age of 9 he was already frequenting the laboratories of bars, pastry shops and ice cream parlours to cultivate the passion he felt from a very young age. In the 1990s, this passion took him to Milan, where he worked with top pastry chefs and furthered his professional training by attending specialisation and training courses with some of Italy's finest master craftsmen in the field of ice cream and pastry. He began working with Elenka as an external consultant in 1992, and in 2000 officially became part of the company's team of master craftsmen. Always exceedingly proud of his work in Elenka, his top areas of specialisation are semifreddi chilled desserts and balancing the ingredients for ice cream.

PANTALEO GESMUNDO

Born in Molfetta (Bari) in 1955. After helping his parents to run the family pastry shop and ice cream parlour and completing his studies, he followed further specialised training in a number of well-known pastry shops. He soon demonstrated a particular creative talent that led him to further his studies and enhance his knowledge of the art of pastry and ice cream. In the years that followed, he attended many other courses held by chefs of international renown, specialising to an increasing extent in processes involving sugar, modern cakes, artistic modelling and in bakery products. Throughout his career he has deepened his knowledge in the field of ice cream, becoming an expert in balancing and mixing both craft-made and industrial ice cream. Since 2006 he has been working as a technical demonstrator at Elenka Spa in Palermo, with a dedicated, professional approach.

AGATINO LUCA MIRABILE

Born in Catania on 25/01/1977. During his studies at the Institute of Art, he began learning the pastry chef's art in the family business. After completing his studies, he began to take a passionate interest and to specialise in balancing techniques and to study the chemical composition of ice cream with some of the greats in the field, and also attended a course at the University of Catania. He has also spent a number of training periods abroad, where he has learned both language skills and a range of innovative processing techniques. In 2002, at the age of 25, he began working freelance, working for 5 years with another leading firm in the semi-finished products sector. For the last two years he has been working for Elenka, with the immense passion, dedication and pride typical of Sicilians.

AWARDS

SIGEP | RIMINI

*International Exhibition for the
Artisan Production of Gelato, Pastry,
Confectionery and Bakery Italian
Association of Ice Cream Makers*

- 2012 **1st prize**
Coffee flavour
- 2011 **1st prize**
Chocolate Flavour
- 2010 **1st - 2nd - 3rd prize**
Pistachio Flavour
- 2009 **1st prize**
Hazelnut Flavour
- 2007 **1st prize**
Gianduja Flavour
- 2006 **1st - 2nd - 3rd prize**
Pistachio Flavour

ARTOZA EXHIBITION | ATHENS

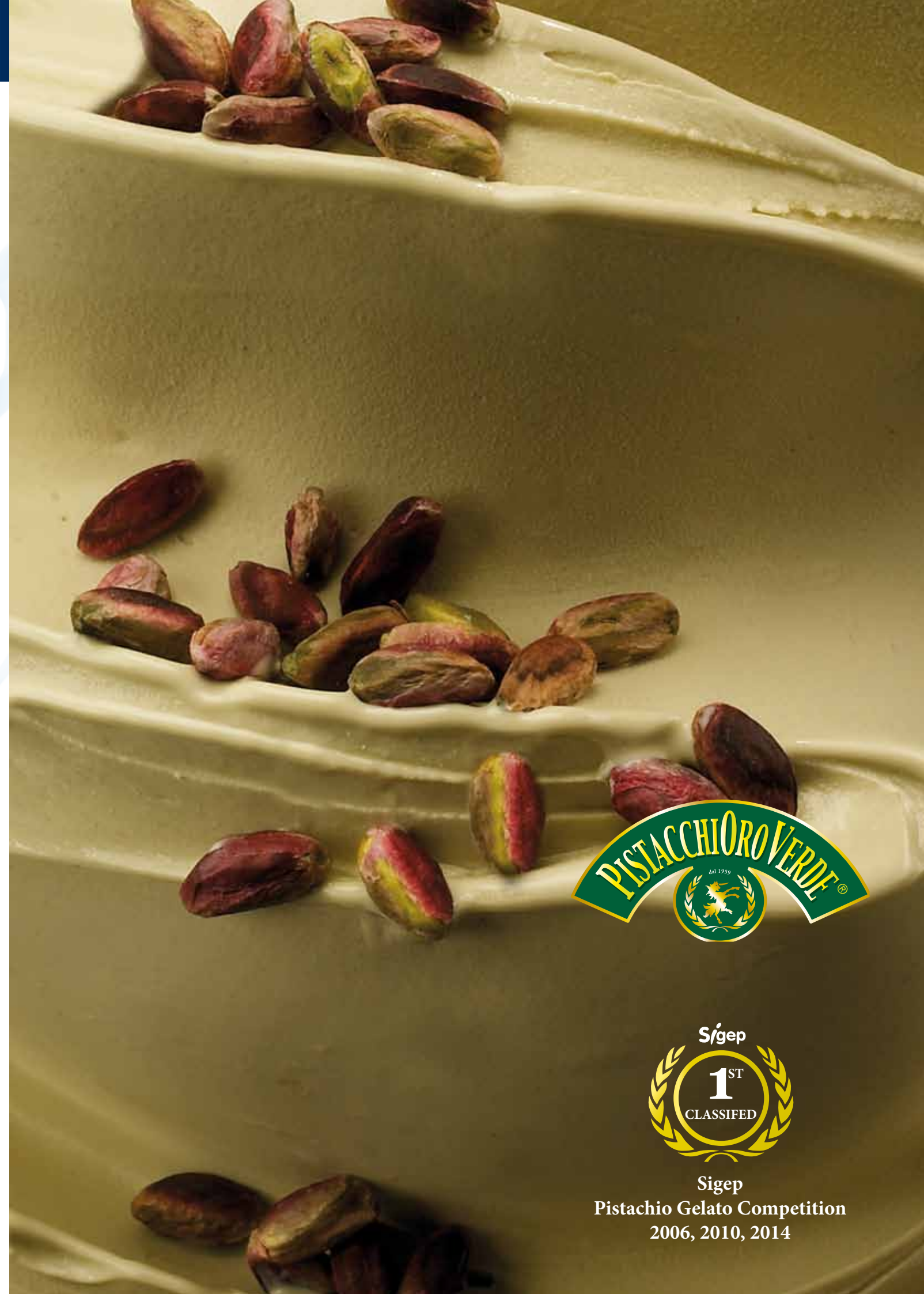
*Championship for gelato
flavour Pistacchio*

- 2011 **1st - 2nd - 3rd- 4th prize**
for "Pistacchio Elenka"

2003 INTERSUC | PARIGI

*Salon International de la chocolaterie,
pâtisserie, et produit de gourmet*

RUBAN BLEU AWARD
for "Pistacchio Oro Verde"



Sigep
Pistachio Gelato Competition
2006, 2010, 2014



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