



NAPOLITANER

A CENTURY OF TRADITION TO
ELEVATE THE GREAT CLASSICS TO A NEW LEVEL OF TASTINESS





NAPOLITANER

NAPOLITANER LINE, MAKING THE PLEASURE OF GELATO CRUNCHY.

Always attentive towards the latest market trends, Giuso has added to **Classic Napolitaner Cream**, its historical reference, a **complete proposal** that offers a crumbly and delicious taste, it's a line created for the gelato chef that likes to combine tradition with new and original proposals.

Delicious, velvety creams that go perfectly with the **richness of the wafers** contained inside, pleasing for both the eye and palate, valorising the artisanal gelato along with the most creative interpretations.

The wafer flavour gelato is an iconic speciality, that boasts great recognition amongst the final consumers.

UNIQUE CHARACTERISTICS

QUALITY INGREDIENTS

The use of **selected quality ingredients** and the presence of **biscuit wafer pieces** provide rich and delightful pleasure with a remarkably crumbly touch, to give even more intensity to the taste.

VERSATILITY AND TRANSVERSALITY OF USE

The creams can be used both for **gelato** and **modern pastry** creations, their versatility in the showcase allow you to propose the wafer flavour in infinite ways. With a dual function in gelato making, they can be used for **flavouring** and as a **variegate**, giving a unique touch if used as a **filling in the cremino gelato** or in the preparation of amazing **modern pastry** creations. The only common denominator: passion for creativity.

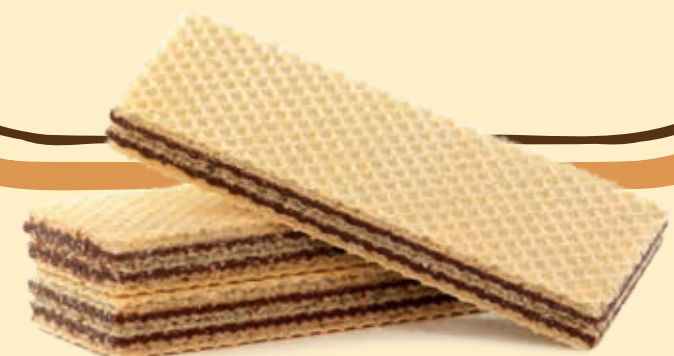
EASY TO USE

Extremely **easy to use**, it has never been so easy to amaze your customers.

The references of the Napolitaner Line are a tasty promise for the customers.

WAFER, THE AUSTRIAN DESSERT WITH AN ITALIAN HEART.

The wafer was born in Austria during the late nineteenth century: a combination of crumbly and crunchy wafers separated by a delicious gianduja cream for ever-increasing pleasure. What made this biscuit unique was the cream filling of cocoa and Neapolitan hazelnuts, the most precious at the time: from which the name *Neapolitaner* derives.





**FREE YOUR IMAGINATION,
THE CREAMS
WILL DO THE REST**



IDENTIKIT OF AN ICONIC PRODUCT

A delicious **gianduja cream** enriched with tiny pieces of wafer, that donates a pleasantly soft yet crunchy sensation when tasted.
A **traditional flavour** that always satisfies the consumer.



TWO NOVELTIES, FOR A DELICIOUS ROUND OF WAFERS.

Not just the flavour of gianduja, the line is enriched with two new **dark chocolate** and **vanilla** flavoured references. All the products are fruit of careful preparation and selected raw materials.

Two classic interpretations from Giuso in terms of gelato offering an infinite assortment of this delicious and flaky biscuit.



A soft **vanilla flavoured** cream enhanced with ground vanilla pods and the natural extract of **Bourbon Vanilla from Madagascar**. A sweet, delicate, and satisfying taste that goes perfectly with the pieces of wafer contained inside the cream.



A velvety **dark chocolate flavoured** cream with **cocoa mass** and lots of wafers inside.

For a gelato with an intense flavour of chocolate, made unique by an unexpected touch of crumbliness.



FOR A PERFECT GELATO

Add the Napolitaner cream (100 g/kg mix) to the white base prepared previously without mixing.

Batch freeze and variegate during extraction with additional Napolitaner cream as desired.

Place in the blast freezer for 5 minutes.

Complete the decoration with additional Napolitaner cream, whole wafer biscuits or crumbled grains of wafer.

WAFERINI, AN ESCALATION OF PLEASURE.

Give your showcase a touch of refined sophistication with **Waferini**, **gelato cremino** made with the references of the Napolitaner Line. The **encounter between unique flavours and consistencies** to increase the yumminess and crunchiness to exponential levels.



CREMINO WAFERINO GIANDUJA

BASE:

500 g of Classic Napolitaner Cream
(Place in the blast freezer for 5 minutes).

MIDDLE LAYER:

1800 g of Nerella Nut Cream +
1800 g of hot full fat milk (Mix and batch freeze).

SURFACE:

500 g of Classic Napolitaner Cream
(Place in the blast freezer for 5 minutes).

DECORATION:

Decorate as desired with biscuit or grains of gianduja
Wafer, whole hazelnuts, and curls of chocolate.



CREMINO WAFERINO VANILLA, YOGURT AND RASPBERRY.

BASE:

500 g of Napolitaner Vanilla Cream
(Place in the blast freezer for 5 minutes).

INTERNAL LAYER:

1700 g of White Cream + 1800 g hot whole milk
+ 150 g of Peryo' Intense flavour (Mix and batch freeze).
Variegate with Raspberry Variegate during extraction.

SURFACE:

500 g of Napolitaner Vanilla cream
(Place in the blast freezer for 5 minutes).

DECORATION:

Decorate with Semi-candied Raspberry Amordifrutta in syrup or fresh Raspberries and add as desired biscuit or vanilla wafer grains.



CREMINO WAFERINO TRIPLE CHOCOLATE

BASE:

500 g of Napolitaner Noir cream (Place in the blast freezer for 5 minutes).

INTERNAL LAYER:

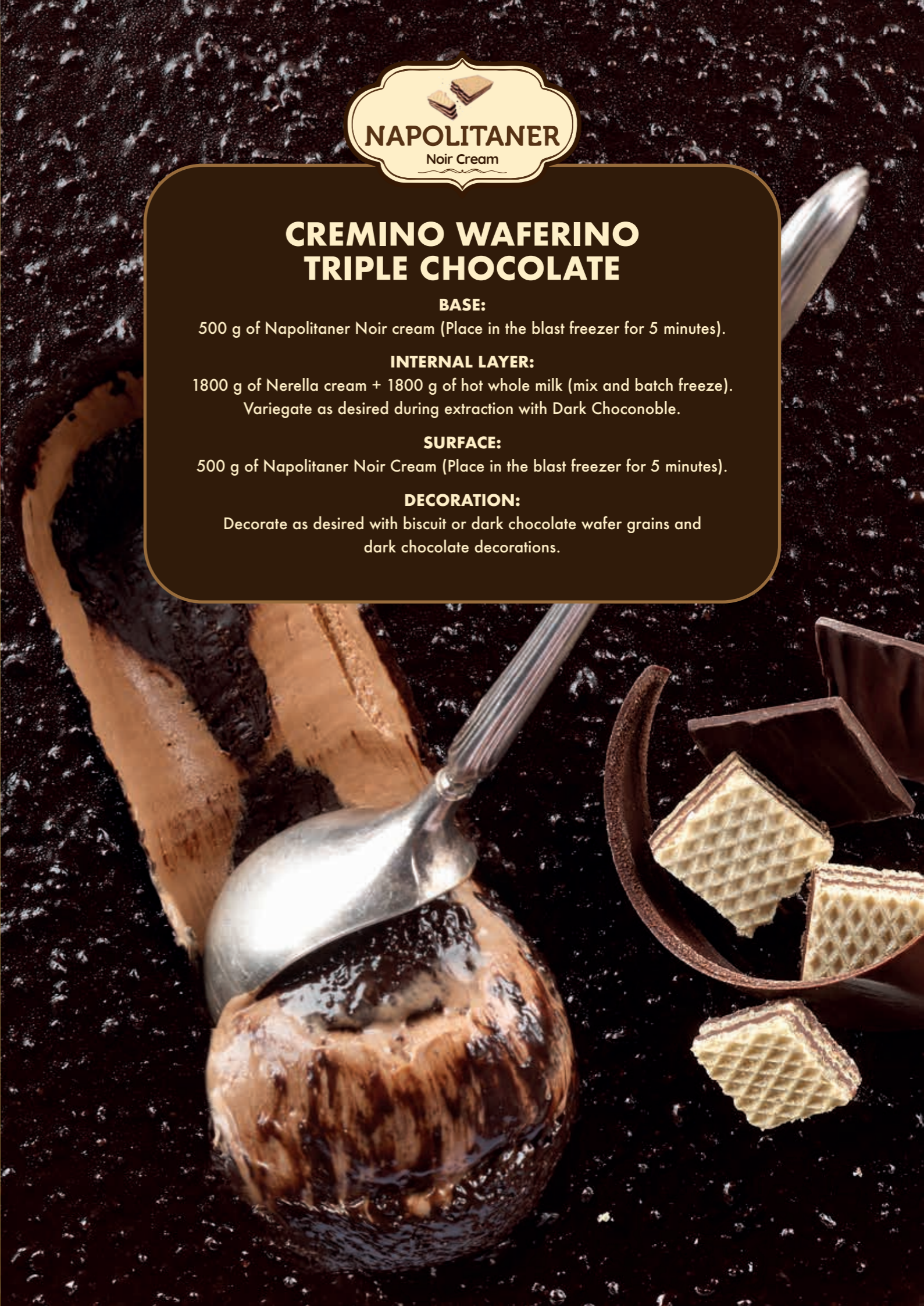
1800 g of Nerella cream + 1800 g of hot whole milk (mix and batch freeze).
Variegate as desired during extraction with Dark Choconoble.

SURFACE:

500 g of Napolitaner Noir Cream (Place in the blast freezer for 5 minutes).

DECORATION:

Decorate as desired with biscuit or dark chocolate wafer grains and dark chocolate decorations.



TORTINE: MODERN PASTRY FALLS IN LOVE WITH THE WAFER.

An embrace between tradition and modernity
to propose new and creative recipes
with the Line Napolitaner.

A reinterpretation of the famous wafer,
that catches the eye before the taste buds.



SEMIFREDDO CAKE

INGREDIENTS:

Chocolate flavour Biscuit as req. - Classic Napolitaner Cream as req.

SEMIFREDDO:

200 g of Perfetto -18 - 1000 g of cream -
120 g "Piedmont PGI Hazelnut" Gold Paste

GLAZE:

850 g of Nerella Nut Cream - 150 g Milk flavour Choconoble

PROCEDURE:

Place a layer of the hazelnut semifreddo in a silicone single portion cake mould, create an insert in the middle using the Classic Napolitaner Cream and cover with a second layer of the hazelnut semifreddo. Spread a thin layer of Classic Napolitaner Cream on the bottom of the chocolate flavour biscuit and place on top of the second layer of semifreddo (the cream should be in contact with the semifreddo).

Place in the blast freezer for approximately 30 mins.

DECORATION:

Glaze using the Nerella Nut Cream and the Milk flavour Choconoble.
Decorate the surface using a pastry ring with fluted edges.





SEMIFREDDO CAKE

INGREDIENTS:

Classic Biscuit as req. - Napolitaner Vanilla Cream as req.

SEMIFREDDO:

600 g of Cuzcomousse White - 400 g of Milk - 1000 g of Cream - 70 g of Morbidò

GLAZE:

850 g of Crema Bianca - 150 g of White Choconoble

PROCEDURE:

Place a layer of Cuzcomousse White in a single portion silicone cake mould, create an insert of Napolitaner Vanilla Cream in the middle and cover with a second layer of Cuzcomousse White.
Spread a thin layer of Napolitaner Vanilla Cream on the base of the biscuit and place it on top of the second layer of Cuzcomousse White (the cream should be in contact with the Cuzcomousse).
Place in the blast freezer for approximately 30 minutes.

DECORATION:

Glaze using White Cream and White Choconoble.
Decorate the surface using a fluted pastry ring with fluted edges.



SEMIFREDDO CAKE

INGREDIENTS:

Chocolate flavour Biscuit as req. - Napolitaner Noir Cream as req.

SEMIFREDDO:

500 g of Cuzcomousse - 400 g of Milk - 1000 g of Cream - 70 g of Morbidò

GLAZE:

850 g of Nerella Cream - 150 g of Dark Choconoble

PROCEDURE:

Place a layer of Cuzcomousse in a silicone single portion cake mould, create an insert using the Napolitaner Noir Cream and cover with a second layer of Cuzcomousse. Spread a thin layer of Napolitaner Noir Cream on the bottom of the chocolate flavour biscuit and place it on top of the second layer of Cuzcomousse (the cream should be in contact with the semifreddo).

Place in the blast freezer for approximately 30 mins.

DECORATION:

Glaze using Nerella Cream and Dark Choconoble.
Decorate the surface using a fluted pastry ring with fluted edges.

TECHNICAL DATA SHEET

CODE	PRODUCT	PACK KG	PACK PER BOX	DOSAGE G/KG MIXTURE	GLUTEN FREE	WITHOUT ADDED MILK DERIVATIVES	VEGAN OK
01315225	NAPOLITANER CLASSIC CREAM	2,5	2	as req. As a variegate 100 g/kg mix as a flavouring paste			
013BW225	NAPOLITANER NOIR CREAM	2,5	2	as req. As a variegate 100 g/kg mix as a flavouring paste			
013CA225	NAPOLITANER VANILLA CREAM	2,5	2	as req. As a variegate 100 g/kg mix as a flavouring paste			



Giuso Guido Spa with sole shareholder

Company under the management and coordination of Cone Investment UK Ltd
 Regione Cartesio | 15012 Bistagno (AL) Italy | giuso.it