

Golosotta



SEMPLICE.VERSATILE.BUONA.



SEMPLICE VERSATILE BUONA!



SCOPRI TUTTE LE SUE APPLICAZIONI IN GELATERIA E PASTICCERIA



Golosotta

Golosotta

GOLOSOTTA

• LA CLASSICA CHE STA BENE SU TUTTO •



READY
to use



per variegare



come topping



ready to use



...e non solo!

Golosotta

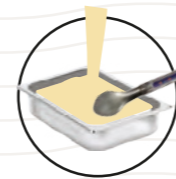
PISTACCHIO

• IL VERDE CHE VA DI MODA •



PISTACCHIO

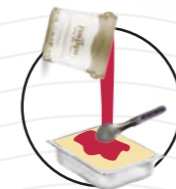
e melograno



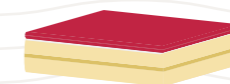
1° STEP



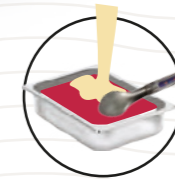
Gelato Vaniglia
/ Vanilla gelato



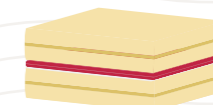
2° STEP



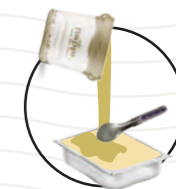
Variegato
Melograno /
Pomegranate
Variegate



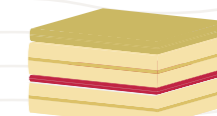
3° STEP



Gelato Vaniglia
/ Vanilla gelato



4° STEP



Golosotta
Pistacchio

Golosotta

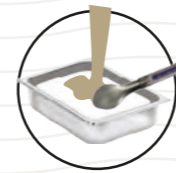
AVELLANA

• LA NOCCIOLA NELLA SUA FORMA PIU ESCLUSIVA •



CREMÌ
cremino

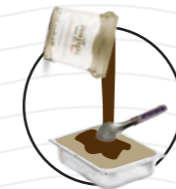
 **ikifood**
WE SHAPE SWEETNESS



1° STEP



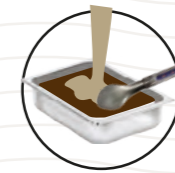
Gelato Nocciola
/ Hazelnut gelato



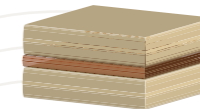
2° STEP



Golosotta
+ Granella di
Nocciola pralinata
/ Golosotta
+ Caramelized
roasted chopped
hazelnut



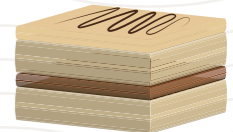
3° STEP



Gelato Nocciola
/ Hazelnut gelato



4° STEP



Golosotta Avellana

Golosotta

LIMONE

• IDEALE PER LA DELIZIA AL LIMONE •



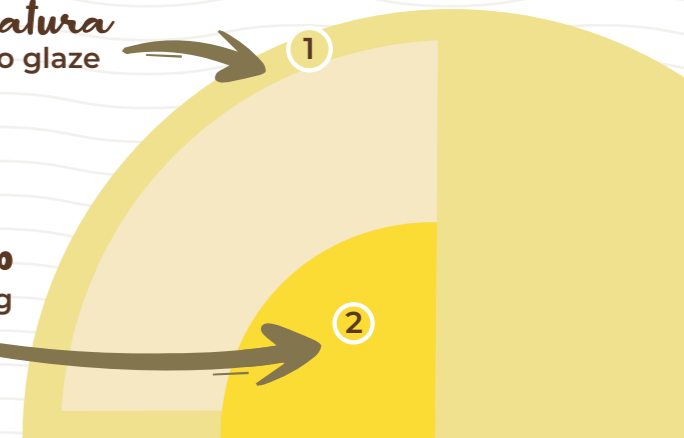
DELIZIA *al limone*

ikifood
WE SHAPE SWEETNESS

1 Chantilly per glassatura

500 g Panna 35% / Fresh whipping cream
250 g Golosotta Lemon
125 g Mousse Cream
50 g Latte / Fresh milk

Glassatura
to glaze



2 inserto

500 g Panna 50% / Fresh whipping cream
250 g Golosotta Lemon
125 g Mousse Cream



Golosotta

SPECULOOS

• IL FAMOSO BISCOTTO BELGA •



SPECULOOS

semifreddo cake



- Glassatura*
to glaze
- Aromatizza la mousse*
to flavour mousse
- inserto*
filling
- Aromatizza il biscotto*
to flavour the biscuit





Golosotta

CARAMEL

• UNA CAREZZA AL GUSTO DI CARAMELLO •



SOUFFLÉ

caramel



ikifood®
WE SHAPE SWEETNESS

Ingredienti

250 g Golosotta Caramel

120 g di uova intere / whole egg

30 g di Farina 00 / Flour

Preparazione

Montare le uova in planetaria fino al raggiungere il volume massimo ed inserire a pioggia la farina. Unire la montata di uova con la Golosotta Caramel con l'ausilio di una marisa dall'altoverso il basso cercando di non smontare il composto.

Cuocere in stampi adatti ad una temperatura di 175° C per circa 8/10 minuti.

Sformare da caldi e servire subito

Whip the eggs in the planetary mixer until reaching the maximum volume and pour slowly in the flour. Mix the whipped eggs with the Golosotta Caramel using a spatula from top to bottom.

Bake in suitable molds at a temperature of 175° C for about 8/10 minutes.

Take off the mould and serve still hot.



Golosotta

WHITE

• IL GUSTO INTENSO DEL CIOCCOLATO BIANCO •



CREMINO

yogurt

ikifood®
WE SHAPE SWEETNESS



1° STEP



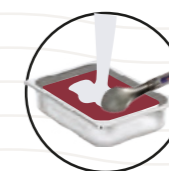
Gelato yogurt
/ Yogurt gelato



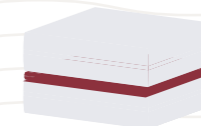
2° STEP



Variegato mirtillo /
Blueberry
variegate



3° STEP



Gelato yogurt
/ Yogurt gelato



4° STEP



Golosotta
white

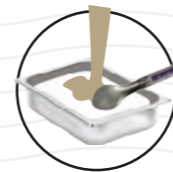
Golosotta

PEANUTS

• TU VUO' FA L' AMERICANO •



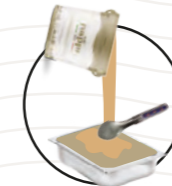
CREMINO *peanuts*



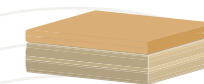
1° STEP



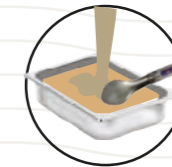
Gelato arachidi
/ Peanuts butter
gelato



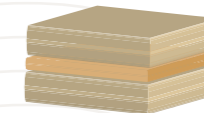
2° STEP



Variegato arachidi
salate / Peanuts
butter variegate



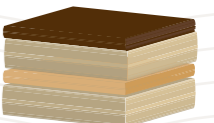
3° STEP



Gelato arachidi
/ Peanuts butter
gelato



4° STEP



Golosotta

Golosotta

DARK

• IL LATO DARK DELLA GOLOSOTTA •



SETTEVELI
semifreddo cake

 ikifood®
WE SHAPE SWEETNESS

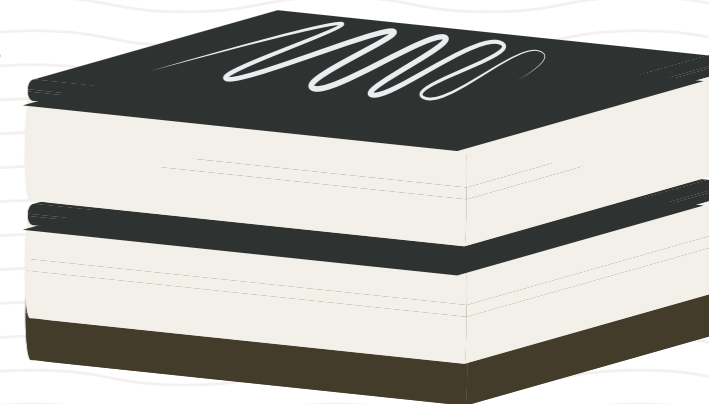
Glassatura
to glaze



inserto
filling



Aromatizza il biscotto
to flavour the biscuit



Golosotta

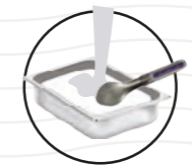
KIDS

• IL CIOCCOLATO CON PIÙ LATTE E MENO CACAO •



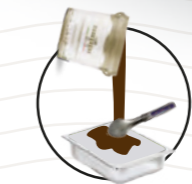
CREMINO

Kids



1° STEP

Gelato Vaniglia
/ Vanilla gelato



2° STEP

Variegato
Melograno /
Pomegranate
Variegate



3° STEP

Gelato Vaniglia
/ Vanilla gelato



4° STEP

Golosotta
Pistacchio

Golosotta

TIRAMISÙ

• IL GUSTO RICCO DEL MASCARPONE •



TIRAMISÙ *cake*

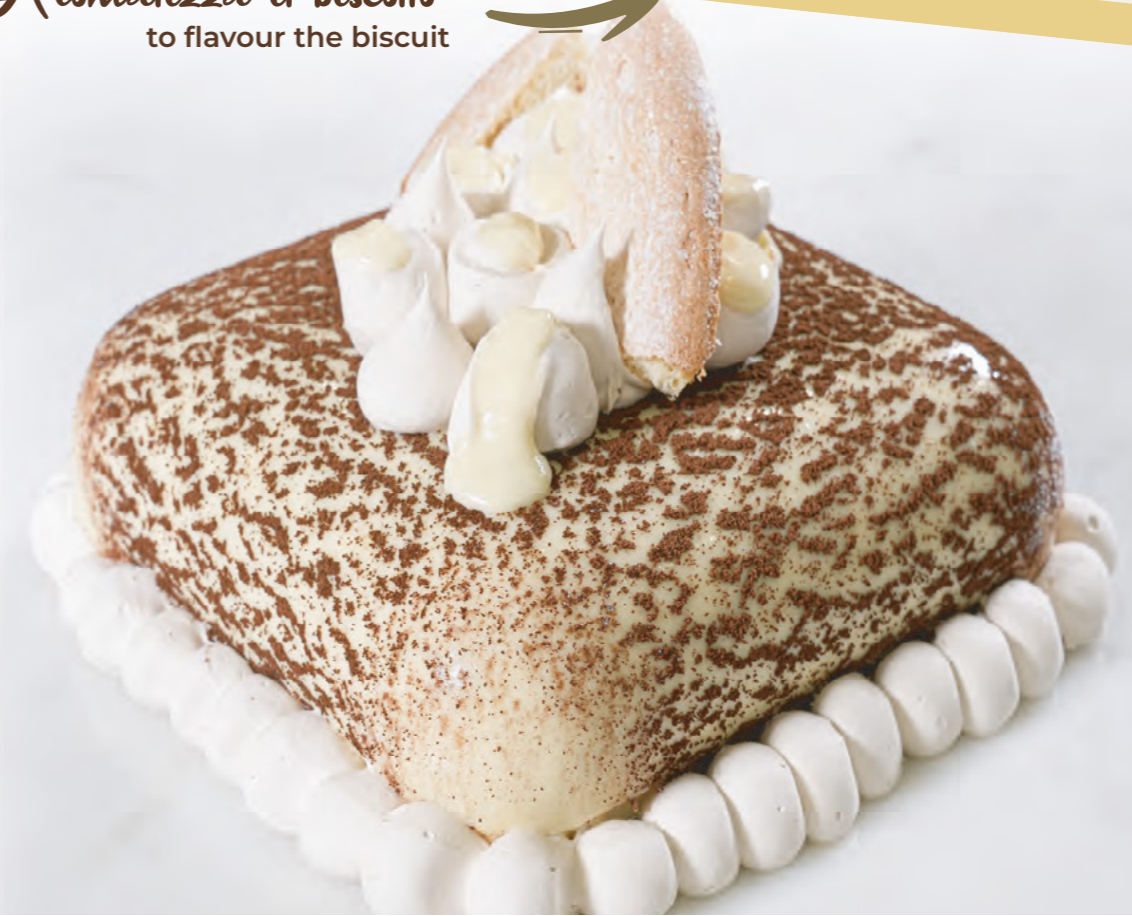
 **ikifood**
WE SHAPE SWEETNESS

Glassatura
to glaze →

Aromatizza la mousse
to flavour mousse →

inserto
filling →

Aromatizza il biscotto
to flavour the biscuit →



SCOPRI TUTTA LA LINEA GOLOSOTTA



PF000518

GOLOSOTTA

Crema al gusto nocciola e cacao, versatile in gelateria e pasticceria
Cream with hazelnut and cocoa flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF001587

ARACHIDI

PEANUTS

Crema al gusto arachidi, versatile in gelateria e pasticceria
Cream with peanuts and cocoa flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000525

PISTACCHIO

PISTACHIO

Crema al gusto di Pistacchio, versatile in gelateria e pasticceria
Cream with pistachio flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000532

BLUE COTTON CANDY

Crema al gusto di zucchero filato, versatile in gelateria e pasticceria
Cream with cotton candy flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 3,5 Kg
2 buckets x 3,5 Kg



PF000526

FRUTTI DI BOSCO

WILDBERRIES

Crema al gusto di Frutti di bosco, versatile in gelateria e pasticceria
Cream with wildberries flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000521

CAFFE'

COFFEE

Crema al gusto di caffè, versatile in gelateria e pasticceria
Cream with coffee flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000524

LIMONE

LEMON

Crema al gusto di limone, versatile in gelateria e pasticceria
Cream with lemon flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000522

DARK

Crema al gusto di cioccolato fondente, versatile in gelateria e pasticceria
Cream with dark chocolate flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF003563

MANDORLA

ALMOND

Crema al gusto di Mandorla, versatile in gelateria e pasticceria
Cream with almond flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 3,5 Kg
2 buckets x 3,5 Kg



PF003564

KIDS

Crema al gusto di cioccolato al latte, versatile in gelateria e pasticceria
Cream with milk chocolate flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 3,5 Kg
2 buckets x 3,5 Kg

SCOPRI TUTTA LA LINEA GOLOSOTTA



PF000527

ZAFFERANO

SAFFRON

Crema al gusto zafferano, versatile in gelateria e pasticceria

Cream with saffron flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF003566

PECAN

Crema al gusto di noce pecan, versatile in gelateria e pasticceria

Cream with pecan nuts flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 3,5 Kg
2 buckets x 3,5 Kg



PF000529

SPECULOOS

Crema al gusto di biscotto speculoos, versatile in gelateria e pasticceria

Cream with speculoos biscuit flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF003565

ARACHIDI SENZA ZUCCHERI AGGIUNTI

PEANUTS NO ADDED SUGAR

Crema al gusto di arachidi senza zuccheri aggiunti, versatile in gelateria e pasticceria

Cream with peanuts flavour no added sugar, usefull for pastry and gelato shop

PACKAGING



2 secchi da 3,5 Kg
2 buckets x 3,5 Kg



PF000519

WHITE

Crema al gusto di cioccolato bianco, versatile in gelateria e pasticceria

Cream with white chocolate flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000520

AVELLANA

HAZELNUT

Crema al gusto di nocciola, versatile in gelateria e pasticceria

Cream with hazelnut flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000528

CARAMEL

Crema al gusto di Caramel, versatile in gelateria e pasticceria

Cream with caramel flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



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