

PANET NET TONE & CO.



Come farcire, glassare e decorare i tuoi lievitati

How to fill, cover and decorate your bakery creations





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NON IL SOLITO PANETTONE

NOT AN ORDINARY PANETTONE

Rendi golosi e scenografici panettoni e colombe artigianali e distinguiti dalla concorrenza arricchendo l'offerta del tuo locale con proposte di tendenza e irresistibili!

Farcisci con la ricca linea di creme spalmabili Cremosette, ricopri con PastryCover e decora con Crumble e Granelle di frutta secca: non c'è che l'imbarazzo della scelta. Segui i nostri consigli di abbinamento o crea il tuo!

Make artisan panettone and colomba tasty and scenic and distinguish yourself from the competition by enriching your offer with trendy and irresistible proposals!

Fill them with the wide range of Cremosette spreads, coat them with PastryCover and decorate with Crumble and dried fruit grains: you'll be spoiled for choice. Follow our combinations or create your own!

ANCHE PER COLOMBA, CROISSANT, DONUT, BIGNÈ, BISCOTTERIA...

ALSO FOR COLOMBA, CROISSANTS, DONUTS,
CHOUX PASTRY, COOKIES...



BUONO A SAPERSI

GOOD TO KNOW

LA FARCITURA / FILLING

Praticare dei fori longitudinali nel panettone/nella colomba e farcire mediante sac à poche con circa 100/150 g di Cremosette (per pezzature da 1 kg). Per croissant e donut di dimensioni standard la farcitura media è di 20 g.

Make longitudinal holes in the panettone/colomba and fill using a piping bag with about 100/150 g Cremosette (for 1 kg size units). For standard-sized croissants and donuts, the average filling is 20 g.

LA COPERTURA / COVERING

Scaldare la copertura PastryCover in microonde fino a raggiungere una temperatura media di 42/43 °C (solo per PastryCover Cioccolato Bianco: 40/41 °C).

Glassare la superficie superiore del prodotto immergendola nella copertura fluida. Far sgocciolare il prodotto in eccesso e infine guarnire con Crumble o granella.

La quantità di copertura necessaria per panettone/colomba (pezzatura da 1 kg) è di circa 120/140 g e di 15/20 g per croissant e donut.

Heat the PastryCover in the microwave to an average temperature of 42/43 °C (only for PastryCover White Chocolate: 40/41 °C).

Glaze the top surface of the product by dipping it into the fluid covering. Let the excess product drain off and finally garnish with Crumble or grains.

The quantity of covering required for panettone/colomba (1 kg size) is approximately 120/140 g and 15/20 g for croissants and donuts.

LE TEMPISTICHE / TIMING

Per farcire, glassare e decorare un panettone/una colomba (compresa la fase di asciugatura e confezionamento) servono circa 15/20 minuti, mentre per croissant e donut ne bastano 5/10 circa.

Filling, covering and decorating a panettone/colomba (including drying and wrapping) takes about 15/20 minutes, while croissants and donuts take about 5/10 minutes.

PANETTONE

NOCCIOLA E CIOCCOLATO BIANCO

HAZELNUT AND WHITE CHOCOLATE



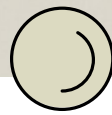
PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241101
**CREMOSETTE
NOCCIOLA**
Cremosette Hazelnut



COPERTURA
COVERING

#221005
**PASTRYCOVER
CIOCCOLATO
BIANCO**
PastryCover White
Chocolate



GRANELLA
GRAINS

#411101
**GRANELLONE
DI NOCCIOLA**
Hazelnut Granellone
(coarse grains)

PANETTONE

CARAMELLO SALATO E CIOCCOLATO BIANCO

SALTED CARAMEL AND WHITE CHOCOLATE



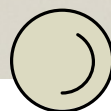
PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241801
**CREMOSETTE
CARAMELLO
AL BURRO SALATO**
Cremosette Salted
Butter Caramel



COPERTURA
COVERING

#221005
**PASTRYCOVER
CIOCCOLATO
BIANCO**
PastryCover White
Chocolate



GRANELLA
GRAINS

#417401
**CRUMBLE
CARAMELLO**
Caramel Crumble

PANETTONE

TRE CIOCCOLATI

TRIPLE CHOCOLATE



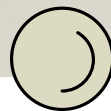
PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241401
**CREMOSETTE
LATTE**
Cremosette Milk
Chocolate



COPERTURA
COVERING

#221005
**PASTRYCOVER
CIOCCOLATO
BIANCO**
PastryCover White
Chocolate



GRANELLA
GRAINS

#417501
**CRUMBLE
CACAO**
Cocoa Crumble

COLOMBA

NUVOLA AL PISTACCHIO

PISTACHIO DELIGHT



COLOMBA

SEMPLICE
Plain



FARCITURA
FILLING

#241001

**CREMOSETTE
PISTACCHIO**
Cremosette Pistachio



COPERTURA
COVERING

#221005

**PASTRYCOVER
CIOCCOLATO
BIANCO**
PastryCover White
Chocolate



GRANELLA
GRAINS

#410501

**GRANELLA DI
PISTACCHIO**
Pistachio Grains

PANETTONE

PISTACCHIOSO

PISTACHIO TRIUMPH



PANETTONE

**CON
ARANCIA CANDITA**
With
candied orange



FARCITURA
FILLING

#241001
**CREMOSETTE
PISTACCHIO**
Cremosette Pistachio



COPERTURA
COVERING

#221305
**PASTRYCOVER
PISTACCHIO**
PastryCover
Pistachio



GRANELLA
GRAINS

#411801
**GRANELLONE DI
PISTACCHIO**
Pistachio Granellone
(coarse grains)

PANETTONE

CIOCCOLATO FONDENTE E PISTACCHIO

DARK CHOCOLATE AND PISTACHIO



PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241301
**CREMOSETTE
FONDENTE**
CremaSette Dark
Chocolate



COPERTURA
COVERING

#221305
**PASTRYCOVER
PISTACCHIO**
PastryCover
Pistachio



GRANELLA
GRAINS

#417601
**NOCI PECAN
PRALINATE**
Candied Pecans

PANETTONE

CUOR DI NOCCIOLA

HAZELNUT TREAT



PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241101
**CREMOSETTE
NOCCIOLA**
Cremosette Hazelnut



COPERTURA
COVERING

#221305
**PASTRYCOVER
PISTACCHIO**
PastryCover
Pistachio



GRANELLA
GRAINS

#410201
GRANELLA CUORE
Granella Cuore
(candied hazelnut
grains)

COLOMBA

MANDORLA E PISTACCHIO

ALMOND AND PISTACHIO



COLOMBA

SEMPLICE
Plain



FARCITURA
FILLING

#241201

**CREMOSETTE
MANDORLA**
Cremosette Almond



COPERTURA
COVERING

#221305

**PASTRYCOVER
PISTACCHIO**
PastryCover
Pistachio



GRANELLA
GRAINS

#410701

**MANDORLE
ZUCCHERATE**
Candied Almonds

PANETTONE

CARAMELLO SALATO E ARACHIDI PRALINATE

SALTED CARAMEL AND CANDIED PEANUTS



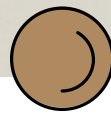
PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241801
**CREMOSETTE
CARAMELLO
AL BURRO SALATO**
Cremosette Salted
Butter Caramel



COPERTURA
COVERING

#221205
**PASTRYCOVER
CARAMELLO
AL BURRO SALATO**
PastryCover Salted
Butter Caramel



GRANELLA
GRAINS

#417701
**ARACHIDI
PRALINATE SALATE**
Salted Candied
Peanuts

PANETTONE

CIOCCOLATO E CARAMELLO SALATO

CHOCOLATE AND SALTED CARAMEL



PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241401
**CREMOSETTE
LATTE**
CremaSette Milk
Chocolate



COPERTURA
COVERING

#221205
**PASTRYCOVER
CARAMELLO
AL BURRO SALATO**
PastryCover Salted
Butter Caramel



GRANELLA
GRAINS

#417501
**CRUMBLE
CACAO**
Cocoa Crumble

PANETTONE

CIOCCOLATO BIANCO, CARAMELLO E PECAN

WHITE CHOCOLATE, CARAMEL AND PECANS



PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#240901
**CREMOSETTE
BIANCA**
Cremosette White
Chocolate



COPERTURA
COVERING

#221205
**PASTRYCOVER
CARAMELLO
AL BURRO SALATO**
PastryCover Salted
Butter Caramel



GRANELLA
GRAINS

#417601
**NOCI PECAN
PRALINATE**
Candied Pecans

COLOMBA

GIANDUIA E CARAMELLO

GIANDUJA AND CARAMEL



COLOMBA

SEMPLICE
Plain



FARCITURA
FILLING

#240801

**CREMOSETTE
GIANDUIA**
Cremosette Gianduja



COPERTURA
COVERING

#221205

**PASTRYCOVER
CARAMELLO
AL BURRO SALATO**
PastryCover Salted
Butter Caramel



GRANELLA
GRAINS

#410401

**GRANELLONE
DI NOCCIOLA**
Hazelnut Granellone
(coarse grains)

PANETTONE

PISTACCHIO E GIANDUIA

PISTACHIO AND GIANDUJA



PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241001

**CREMOSETTE
PISTACCHIO**

Cremosette Pistachio

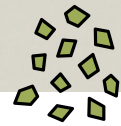


COPERTURA
COVERING

#221105

**PASTRYCOVER
GIANDUIA**

PastryCover Gianduja



GRANELLA
GRAINS

#410501

**GRANELLA DI
PISTACCHIO**

Pistachio Grains

PANETTONE

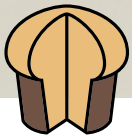
PRALINATO

PRALINE

add 10%
hazelnut grains to
the gianduja covering

TIPS

aggiungere il 10% di
granella di nocciola
nella copertura
gianduja



PANETTONE

SEMPLICE
Plain



FARCITURA
FILLING

#241701
**CREMOSETTE
NOCCIOLA E CACAO**
Cremosette Hazelnut
and Cocoa



COPERTURA
COVERING

#221105
**PASTRYCOVER
GIANDUIA**
PastryCover Gianduja



GRANELLA
GRAINS

#410401
**GRANELLA
DI NOCCIOLA**
Hazelnut Grains

PANETTONE

UVETTA E CIOCCOLATO

RAISINS AND CHOCOLATE



PANETTONE

CON UVETTA
With raisins



COPERTURA
COVERING

#221105

**PASTRYCOVER
GIANDUIA**

PastryCover Gianduja



GRANELLA
GRAINS

#417301

CRUMBLE AL BURRO

Classic Crumble

COLOMBA

CARAMELLO SALATO, GIANDUIA E ARACHIDI

SALTED CARAMEL, GIANDUJA AND PEANUTS



COLOMBA

SEMPLICE
Plain



FARCITURA
FILLING

#241801

**CREMOSETTE
CARAMELLO
AL BURRO SALATO**
Cremosette Salted
Butter Caramel



COPERTURA
COVERING

#221105

**PASTRYCOVER
GIANDUIA**
PastryCover Gianduja



GRANELLA
GRAINS

#417701

**ARACHIDI
PRALINATE SALATE**
Salted Candied
Peanuts



WWW.LEAGEL.COM

Leagel Srl
Strada delle Seriole, 55
47894 Chiesanuova (R.S.M.)

PHOTOGRAPHY:
Davide Farabegoli

GRAPHIC DESIGN:
Davide Pagliardini

ART DIRECTION:
Uovo Lab