

EVERYONE'S NUTS FOR

NUTTY

FABBRI

1905



BRAND
NEW

NUTTY
CHOCOBIANCO



NUTTY
PISTACHIO



NUTTY
NERO



NUTTY
CEREAL



NUTTY
WHITE CEREAL



halal
italia



GLUTEN
FREE

100% Made in Italy

NUTTY NERO



EVEN TASTE REQUIRES
A CERTAIN STYLE

Delicious as a biscuit, Nutty Nero is the novelty created to give a touch of glam to amazing flavour. It is ideal for marbling, but its special consistency makes it **perfect for layering** your “cremino” stile gelato.

FOLLOW
THE NEW
BLACK AND
WHITE
BISCUIT
TREND!



NUTTY CEREAL



NUTTY WHITE CEREAL



CRUNCHY
DELICACIES

All the goodness of cereals in the two white and hazelnut versions to offer the **most popular flavour combinations** in your gelato shop! Ideal for use when making pastries as well!



NUTTY PISTACHIO



GREEN GOES GREAT
WITH EVERYTHING

A soft cream perfect for filling croissants after they come out of the oven and for making lots of other delicious treats like frozen desserts, cakes, crepes, macarons and more!



TRY IT
IN THE TUB
TO MAKE REALLY
ORIGINAL PISTACHIO
CREMINO



NUTTY CHOCOBIANCO



CREAMY
TREAT

Used in layers in a tub or as marbling, white chocolate is always a favourite, even for desserts, where its full potential comes out in **semifreddos, crêpes, bonbons** and so many other delicacies.



GELATO

NUTTY HAZELNUT CREAM

IRRESISTIBLE GELATO

THE RECIPE

- 2 kg Nutty
- 2 l milk
- 250 g wheat bread, preferably toasted

Blend the three ingredients together using a food processor and then pour into the gelato machine. Garnish the surface of the tub with Nutty and some slices of bread spread with Nutty.

A delight to the eyes, a delicacy for the palate... **it's Nutty!** Batch-freeze Hazelnut Cream Nutty with milk and whole wheat bread and you'll get a flavour no one can resist.



CREMINO

NUTTY HAZELNUT CREAM

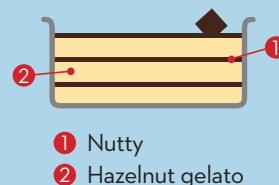
A CHOCOLATE BONBON IN THE TUB

THE RECIPE

- White base
- Hazelnut Delipaste
- Nutty

Make hazelnut gelato using white base and Hazelnut Delipaste. In a tub, create alternate layers of Nutty and hazelnut gelato. Finish with a layer of Nutty in a flat tub and garnish as you wish.

Easy, quick, exquisite: here's another way to use Nutty at the gelateria. Layer it with hazelnut gelato for a creation that has all the flavour of the **famous chocolate bonbon**.



NUTTY

HAZELNUT CREAM

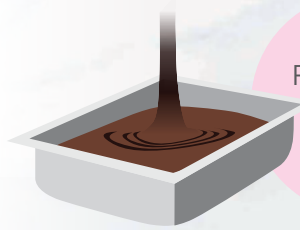
IN A CUP

NATURAL

Ready to serve poured into the tub:

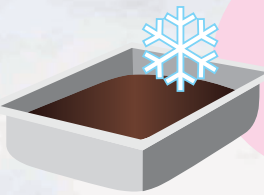
its immediately a gelato!

With its great creamy hazelnut taste it becomes a new flavour for your showcase.



1

From the bucket to the tub



2

Freeze at -14°C



3

Serve in a cone or cup

NUTTY

HAZELNUT CREAM

FANTASY

TO MARBLE YOUR GELATO

Pour Nutty onto your gelato as it leaves the batch freezer for a **fabulous marbled delight** or add onto the cone for that really special added touch!



NUTTY

HAZELNUT CREAM

FRESH PLEASURE

Nutty is ideal to make **frozen yoghurt** and **creamy gelato** even more appetising. Used in combination with SuperSoft, from now on Frozen Yoghurt and Soft Gelato will be even harder to resist.



AT THE END, THERE'S NUTTY

THE QUEEN OF THE GELATERIA

This is an original idea to offer an unbeatable flavor of gelato – just pour a bit of Nutty inside the cone and then you can serve delicious gelato, **right to the very end!** Use Nutty directly in the chocolate machine.



FABULOUSLY CREATIVE PASTRIES WITH **NUTTY** HAZELNUT CREAM

IT FEARS NO
TEMPERATURES

THE RECIPE TARTELLETTE:

- Shortcrust Pastry
- Nutty

Make the shortcrust pastry base (3.5mm thick) and spread Nutty on top. Bake in a conventional oven at 170/180°C (with a closed valve) for 23/25 minutes.

NOTE

Open the valve during the final 5 minutes of baking.

There is no limit to the goodness of this product. It can be used for crowning pastries and in **baked desserts**, offering surprising results even when baked thanks to its extraordinary consistency.



OVEN TEST: PASSED
WITH FLYING
COLOURS!



CRÊPES, BONBONS,
MACARONS
AND MORE...
RELEASE THE
CREATIVITY OF NUTTY!


















NEW
NUTTY più



NUTTY

A FLAVOUR FOR EVERYONE

It's impossible not to want to taste each of the Fabbri Nutty specialties: Hazelnut Cream, Pistachio, Nero, Chocobianco, Cereal and White Cereal, the artisanal gelateria has just taken on a whole new series of flavours. This new and versatile range has lots of possibilities for making a wide variety of specialty sweets. **Make anything you want with Nutty!**

		 WHEIGHT kg	 WHEIGHT kg/ct.	 Pcs/ct	 GLUTEN FREE	 REFINED VEGETABLE FATS	 ALLERGENES	HALAL	KOSHER	SHELF LIFE
NUTTY HAZELNUT CREAM	 BUCKET	4,2	12,6	3	✓	✓	M/E/P N/S	H	KIH KD	48
	 TIN	1,2	3,6	3	✓	✓	M/E/P N/S	H	KIH KD	36
NUTTY più HAZELNUT CREAM FOR CROISSANTS	 BUCKET	4,2	12,6	3	✓	✓	M/N/S	H*	KIH*	36
NUTTY CHOCOBIANCO	 BUCKET	4,2	12,6	3	✓	✓	M/E/P N/S	H	KIH	24
	 TIN	1	3	3	✓	✓	M/E/P N/S	H	KIH*	24
NUTTY PISTACHIO	 TIN	1	3	3	✓	✓	M/E/P N/S	H	KIP*	24
NUTTY NERO	 BUCKET	3,8	11,4	3	✓	✓	M/E/P N/S	-	-	24
	 TIN	1	3	3	✓	✓	M/E/P N/S	-	-	24
NUTTY CEREAL	 BUCKET	3,6	10,8	3	-	✓	M/E/P N/S	H*	KIH*	36
NUTTY WHITE CEREAL	 BUCKET	3,6	10,8	3	-	✓	M/E/P N/S	H*	KIH*	24

Fabbri products do not contain hydrogenated vegetable fats.

Key to Allergens: E = Egg; S = Soya; M = Milk; G = Gluten; N = Nuts;

P = Peanuts; SO₂ = Sulphur Dioxide ; SE = Sellery

Key to Kosher certifications: KK = Star-K; KD = Star-D; KIH = Kosher Italy

Halavi; KIP = Kosher Italy Parve

* = soon to be certified



100% Made in Italy

FABBRI
1905

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