



FABBRI
1905

CROCKOLOSI

Snackolosi

*Ideas and Recipes
for Gelato and Pastry*



The ripples with a crunch

Thanks to **precious inclusions**, they are the ideal complement to gelato flavoured custard cream, fiordilatte, hazelnut, chocolate and even with yogurt, because they make every flavour **special**. Indispensable ingredient for the most creative and demanding recipes, a product which remains consistent during processing, stable over the gelato, without dripping into the tray or tub. A real **crunchy revolution!**

CROCKOLOSI

- Biscotte Crock
- Cioccobianco e Meringhe
- Hazelnut
- Gianduia
- Coffee
- Almonds and pinenuts
- Pistachio Gold
- Wafer



Snackolosi

Your favourite snacks
become gelato!

Unmistakable ripples with a **dense and creamy consistency**, allow you to recreate in your gelato tub all the flavours of the most popular **snack**.

Already very popular in the flavours of Choco Menta, Choco Cocco and Bom Bon, the range is now enriched with **Brownie**, a chocolate ripple with delicious chocolate inclusions. On a plain white base or in combination with our Delipastes, they are perfect for enriching all gelato and pastry creations with creativity and flavour.

Snackolosi

- Brownie
- Bom Bon
- Choco Cocco
- Choco Menta





Cioccobianco e Meringhe

Gelato

BLACKCURRANT WITH CRUNCHY CIOCCOBIANCO

Ingredients

White Base	g 1000
Water	g 2500
Delipaste Blackcurrant	g 300
Crockoloso Cioccobianco e Meringhe	TO TASTE

METHOD

Mix well the white base, water and Delipaste Black Currant. When extracting, ripple with **CROCKOLOSO CIOCCOBIANCO E MERINGHE**. Let it rest for 15/20 minutes before batch freezing.

pastry

CHOCOLATE MOUSSE AND MERINGUES

CHOCOLATE MOUSSE

Ingredients

Cream	g 500
Pannamousse	g 50
Pastovopan	g 40
Delipaste Chocolate	g 50

METHOD

Add the Pannamousse to the cream. Mix until the powders dissolve. Then add the Pastovopan. Semi-whip in a stand mixer. Add the chocolate Delipaste to the mixture, stirring gently from the bottom up (if necessary, slightly heat the Delipaste in the microwave).

VANILLA BAVAROIS

Ingredients

Milk	g 400
Pannamousse	g 90
Delipaste Vanilla	g 100
Pastovopan	g 20
Semi-whipped cream	g 750

METHOD

Heat the milk to 60°C, add the Pannamousse and rehydrate it. Then add the Pastovopan and the Vanilla Delipaste, mixing gently from bottom to top. Bring to 12-15°C, add the semi-whipped cream. Mix.

BISCUIT

Ingredients

Pastovopan	g 300
Flour	g 200
Starch	g 50
Egg white	g 300
Sugar	g 150

METHOD

Whip the Pastovopan. Separately beat the egg whites with the sugar. Incorporate the Pastovopan to the egg whites. Sieve the flour and the starch, and start adding to the egg mix a little at a time. Bake in oven at 240°C.

ASSEMBLING THE CAKE

Build from the bottom up. Prepare the bavarois and pour into a mold for inserts. Cover with a biscuit disk dipped in **CROCKOLOSO CIOCCOBIANCO CON MERINGHE**. on one side, then cover the bavarois with it. Shock freeze. Prepare the chocolate mousse and pour it into a bigger mold than the insert mold used previously, and fill it for about half; place the bavarois insert in the chocolate mousse mold until the chocolate mousse reaches the edge of the mold. Shock freeze, then glaze with Glassa al Cioccolato Bianco.



CROCKOLOSI
Caffè

Gelato

ZABAIONE AND CROCKOLOSO CAFFÈ

Ingredients

White Base	g 1000
Delipaste Zabaione	g 100
Cream	g 50
Crockoloso Caffè	TO TASTE

METHOD

Mix the white base with the cream and the Delipaste Zabaione. When extracting, ripple with **CROCKOLOSO CAFFÈ**.

pastry

MODERN TIRAMISÙ

BISCUIT

Ingredients

Pastovopan	g 300
Flour	g 200
Starch	g 50
Egg White	g 300
Sugar	g 150

METHOD

Whip the Pastovopan. Separately beat the egg whites with the sugar. Incorporate the Pastovopan to the egg whites. Sieve the flour and the starch, and start adding to the egg mix a little at a time. Bake in oven at 240°C.

TIRAMISÙ MOUSSE

Ingredients

Milk	g 200
Cream	g 800
Mascarpìu	g 120
Pate à bombe	g 60

METHOD

Add the Mascarpìu to the cream. Mix until the powders dissolve. Add the Pate à bombe. Semi-whip in a stand mixer.

ASSEMBLING THE CAKE

Build from the bottom up. Pour the tiramisu mousse into a mold and insert a disc of biscuit with a spread of **CROCKOLOSO CAFFÈ** on one side. Cover with more mousse and close with another biscuit disk with a spread of **CROCKOLOSO CAFFÈ**. Shock freeze. Garnish with spikes of tiramisu mousse and dust with Fabbri Cocoa.





CROCKOLOSI

Biscotto Crock

Gelato

CRUNCHY BISCUIT

Ingredients

White Base	gr 1000
Cocoa BV	gr 80
Whole milk	gr 40
Dextrose	gr 20
Crockoloso Biscotto Crock	TO TASTE
Stracciatella	TO TASTE
Sugar Stars	TO TASTE

METHOD

Mix the first 4 ingredients and batch freeze. In extraction, ripple with **CROCKOLOSO BISCOTTO CROCK** and Stracciatella. Garnish the surface with white sugar stars.

pastry

SINGLE PORTION MASCARPONE AND CRUNCHY BISCUIT

TIRAMISÙ MOUSSE

Ingredients

Milk	g 200
Cream	g 800
Mascarpìu	g 120
Crockoloso Biscotto Crock	TO TASTE

METHOD

Add the Mascarpìu to the cream. Mix until the powders dissolve. Semi-whip in a stand mixer.

ASSEMBLING THE CAKE

Build bottom up.

Pour the mascarpone mousse into a mold, then add in the centre the **CROCKOLOSO BISCOTTO CROCK** with a sac à poche or a spoon.

Shock freeze. Glaze with Glassa al Cioccolato Bianco.





CROCKOLOSI Pistacchio Gold



Gelato

PISTACHIO CREMINO

Ingredients

White Base for dried fruit	g 1000
Delipaste Pistachio	g 90
Crockoloso Pistachio Gold	TO TASTE
Nutty Pistachio	TO TASTE

METHOD

Mix the white base with Delipaste Pistachio. Batch freeze, in extraction create the Cremino in the tub by alternating layers of gelato with **CROCKOLOSO PISTACCHIO GOLD**. Smooth and level the top gelato layer and shock freeze. Heat the Nutty Pistachio to 30°C and then pour over the last layer of gelato. Garnish at leisure.

pastry

PISTACHIO AND VANILLA

VANILLA MOUSSE

Ingredients

Cream	g 500
Pannamousse	g 50
Pastovopan	g 40
Delipaste Vaniglia Super	g 40

METHOD

Add the Pannamousse to the cream, and mix until the powders have dissolved. Add the Pastovopan. Semi- whip in a stand mixer. Add the Delipaste Vaniglia Super to the mix, stirring gently from the bottom up.

PISTACHIO MOUSSE

Ingredients

Cream	g 500
Pannamousse	g 50
Pastovopan	g 40
Delipaste Pistachio	g 50/60

METHOD

Add the Pannamousse to the cream, and mix until the powders have dissolved. Add the Pastovopan. Semi- whip in a stand mixer. Add the Delipaste Pistachio to the mix, stirring gently from the bottom up.

BISCUIT

Ingredients

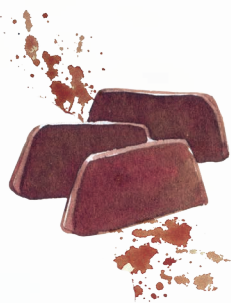
Pastovopan	g 300
Flour	g 200
Starch	g 50
Egg White	g 300
Sugar	g 150

METHOD

Whip the Pastovopan. Separately beat the egg whites with the sugar. Incorporate the Pastovopan to the egg whites. Sieve the flour and the starch, and start adding to the egg mix a little at a time. Bake in oven at 240°C.

ASSEMBLING THE CAKE

Prepare the Vanilla mousse and pour it into an insert mold, shock freeze. Prepare the Pistachio mousse and partially fill a bigger mold. Place the vanilla mousse disk inside the pistachio mousse mold and cover with the rest of the pistachio mousse. Close with a biscuit disk dipped into **CROCKOLOSO PISTACCHIO GOLD**. Shock freeze and then glaze with Glassa Cioccolato Bianco which has been previously flavoured by adding 120 gr of Delipaste Pistachio every 1000 gr of glaze.



CROCKOLOSI
Gianduia

Gelato

CREMA SANTO STEFANO

Ingredients

White Base	g 1000
Delipaste Crostata	g 100
Whole milk	g 50
Variegato Amarena Fabbri	TO TASTE
Crockoloso Gianduia	TO TASTE

METHOD

Mix the Delipaste Crostata with the white base and the milk, then batch freeze. In extraction ripple with **CROCKOLOSO GIANDUIA** and Variegato Amarena Fabbri, alternating between the two ripples.

pastry

GIANDUIA AND AMARENA FABBRI

CHOCOLATE MOUSSE

Ingredients

Cream	g 500
Pastovopan	g 50
Moussecream	g 70
Delipaste Chocolate	g 60

METHOD

Heat 100g of cream to 40°C, add the Moussecream and then the Pastovopan. Pour the mix over the remaining cream, cool down in a freezer for a few minutes and then whip at low speed until soft and fluffy. Finally add the Chocolate Delipaste.

WHITE CHOCOLATE MOUSSE

Ingredients

Cream	g 500
Pastovopan	g 50
Moussecream	g 70
Delipaste White Chocolate	g 60

METHOD

Heat 100g of cream to 40°C, add the Moussecream and then the Pastovopan. Pour the mix over the remaining cream, cool down in a freezer for a few minutes and then whip at low speed until soft and fluffy. Finally add the White Chocolate Delipaste.

BISCUIT

Ingredients

Pastovopan	g 300
Flour	g 200
Starch	g 50
Egg White	g 300
Sugar	g 150

METHOD

Whip the Pastovopan. Separately beat the egg whites with the sugar. Incorporate the Pastovopan to the egg whites. Sieve the flour and the starch, and start adding to the egg mix a little at a time. Bake in oven at 240°C.

ASSEMBLING THE CAKE

Prepare the white chocolate mousse. Pour a thin layer of **CROCKOLOSO GIANDUIA** into an insert mold, then shock freeze. Pour over the white chocolate mousse and cover with a biscuit disk previously dipped into the **CROCKOLOSO GIANDUIA**. Shock freeze. Prepare the chocolate mousse and pour into a bigger mold. Place the white chocolate insert into the chocolate mousse mold until the biscuit disk is at level with the chocolate mousse. Shock freeze then glaze with Nappage Amarena Fabbri.



CROCKOLOSI
Nocciola



Gelato

NUTTYCROCK

Ingredients

Nutty Hazelnut and Chocolate	gr 500
Water	gr 500
Crockoloso Nocciola	TO TASTE

METHOD

Mix Nutty Chocolate and Hazelnut with water and place into the soft serve machine. In extraction garnish with **CROCKOLOSO NOCCIOLA**.

pastry

SEMIFREDDO PERA E NOCCIOLA CROCCANTE

SEMIFREDDO PERA

Ingredients

Cream	g 500
Selen	g 100
Delipaste Pera	g 60

METHOD

Add Selen to the cold cream and semi-whip. Add the Delipaste Pera and mix carefully.

SEMIFREDDO VANIGLIA

Ingredients

Cream	g 500
Selen	g 80
Pastovopan	g 40
Delipaste Vaniglia Super	g 60

METHOD

Add Selen to the cold cream. Then add the Pastovopan and semi-whip the mix. Add the Delipaste Vaniglia Super and mix carefully.

BISCUIT

Ingredients

Pastovopan	g 300
Flour	g 200
Starch	g 50
Egg White	g 300
Sugar	g 150

METHOD

Whip the Pastovopan. Separately beat the egg whites with the sugar. Incorporate the Pastovopan to the egg whites. Sieve the flour and the starch, and start adding to the egg mix a little at a time. Bake in oven at 240°C.

ASSEMBLING THE CAKE

Build bottom up. Prepare the semifreddo zabaione and pour it into an insert mold. Cover with a biscuit disk dipped in **CROCKOLOSO NOCCIOLA**. Shock freeze. Prepare the semifreddo coffee and pour it into a bigger mold, fill it by half and then place the smaller insert inside until the biscuit disk is levelled with the coffee mousse. Shock freeze, then glaze with Glassa al Cioccolato.



CROCKOLOSI

Mandorle e Pinoli

Gelato

CROCKOLOSO MANDORLE E PINOLI

Ingredients

Simplè Cioccolato Bianco	1 busta
Water	lt 2,4
Crockoloso Mandorle e Pinoli	TO TASTE

METHOD

Mix the bag of Simplè Cioccolato Bianco with the **CROCKOLOSO MANDORLA E PINOLI** and 2,5 litres of warm water, let rest for at least 20 minutes. Batch freeze.

AVOCADO, ALMONDS AND PINE NUTS

Ingredients

Simplè Avocado	1 latta
Whole milk	2 latte
Crockoloso Mandorla e Pinoli	TO TASTE

METHOD

Mix the Simplè with the milk, let it rest for at least 20 minutes. Batch freeze. In extraction ripple with **CROCKOLOSO MANDORLA E PINOLI**.

pastry

ANOTHER ONE

PISTACHIO BAVAROIS

Ingredients

Milk	g 200
Cream semi-whipped	g 375
Pastovopan	g 100
Moussecream+5	g 100
Delipaste Pistacchio Puro	g 60

METHOD

Bring the milk to 60°C, add the Moussecream +5, dissolving the powders well. Add the Pastovopan and the Delipaste Pistachio. Bring the temperature to 12/15C. Add the semi-whipped cream.

ASSEMBLING THE CAKE

Place a layer of **CROCKOLOSO MANDORLE E PINOLI** on the bottom of a glass, then add a layer of pistachio bavarois. Glaze with Nappage Amarena Fabbri.





CROCKOLOSI
Wafer



Gelato

WAFERINO

Ingredients

White base	gr 1000
Delipaste Wafer	gr 100
Cream	gr 60
Crockoloso Wafer	TO TASTE

METHOD

Mix the first 3 ingredients and batch freeze. In extraction ripple with **CROCKOLOSO WAFER** and on the surface garnish with wafers both whole and in pieces.

NUTTYCROCK

Ingredients

Nutty Nocciola e Cioccolato	gr 500
Water	gr 500

METHOD

Mix the Nutty with water and place into a soft serving machine. When ready, serve with a garnish of **CROCKOLOSO WAFER**.

pastry

HAZELNUT AND WAFER

HAZELNUT BAVAROIS

Ingredients

Milk	g 200
Semi-whipped cream	g 375
Pastovopan	g 100
Moussecream+5	g 100
Delipaste Nocciola	g 60

METHOD

Bring the milk to 60°C, add the Moussecream+5, dissolving the powders well. Add the Pastovopan and the Delipaste Nocciola. Bring the temperature to 12/15°C. Add the semi-whipped cream.

ASSEMBLING THE CAKE

Place a layer of **CROCKOLOSO WAFER** on the bottom of a glass, then add a layer of hazelnut bavarois and again another layer of **CROCKOLOSO WAFER** and hazelnut bavarois. Cover with a thin layer of Nutty Nocciola e Cacao.





Snackolosi Bom Bon

Gelato

SNACKOLOSO BOM BON

Ingredients

White base for dried fruit	lt 1
Delipaste Nocciola GP	g 60
Dextrose	g 10
Snackoloso Bom Bon	TO TASTE

METHOD

Mix the white base with Delipaste Nocciola GP and the dextrose. Batch freeze. In extraction ripple with **SNACKOLOSO BOM BON**.

BUONISSIMO

Ingredients

White base low fat	lt 1
Delipaste Nocciola Cremosa	g 70
Snackoloso Bom Bon	TO TASTE
Nutty Nocciola e Cacao	TO TASTE

METHOD

Mix the white base low fat and the Delipaste Nocciola Cremosa and batch freeze. In extraction alternate layers of **SNACKOLOSO BOM BON** and gelato. Then cover the flattened top layer of gelato with Nutty Nocciola e Cacao.

pastry

SINGLE PORTION SEMIFREDDO BOM BON

SEMIFREDDO CAKE

Ingredients

Cream	g 500
Selen	g 100
Delipaste Nonna Rachele	g 60

METHOD

Add the Selen to the cold cream and semi-whip the mix. Add the Delipaste Nonna Rachele and mix carefully.

ASSEMBLING THE CAKE

Build bottom up.

Pour the Nonna Rachele semifreddo in a mold. With the help of a sac à poche or a spoon, place in the centre the **SNACKOLOSO BOM BON**.

Shock freeze. Glaze with **SNACKOLOSO BOM BON**.





Snackolosi Choco Cocco



Gelato

SNACKOLOSO CHOCO COCCO

Ingredients

White Base	gr 1000
Snackoloso Choco Cocco	TO TASTE

METHOD

Batch freeze the white base and in extraction ripple with **SNACKOLOSO CHOCO COCCO**. Garnish the surface with grated coconut and shaves.

LELLO

Ingredients

White Base	gr 1000
Lello	gr 100
Milk	gr 50
Snackoloso Choco Cocco	TO TASTE

METHOD

Mix the first 3 ingredients and batch freeze. In extraction ripple with **SNACKOLOSO CHOCO COCCO**. Garnish the surface with grated coconut and shaves.

pastry

SEMIFREDDO CHOCO COCCO

Ingredients

Cream	g 500
Simplè Cocco	g 250

METHOD

Semi-whip the cold cream. Add the Simplè Cocco carefully with a spoon without ruining the mix.

ASSEMBLING THE CAKE

Pour the semifreddo into a mold and place two layers of biscuit disks dipped in **SNACKOLOSO CHOCO COCCO**.

Shock freeze. Glaze with Glassa al Cioccolato.





Snackolosi Choco Menta

Gelato

SNACKOLOSO CHOCO MENTA

Ingredients

White Base	gr 1000
Snackoloso Choco Menta	TO TASTE

METHOD

Batch freeze the white base and in extraction ripple with **SNACKOLOSO CHOCO MENTA**.

Garnish the surface with stracciatella and mint leaves.

pastry

CHOCO MINT SQUARE

VEGAN BISCUIT

Ingredients

Flour	g 255
Base Vegan	g 50
Water	g 360
Starch	g 100
Sugar	g 160
Seed oil	g 175
Delipaste Vaniglia Super	g 35

METHOD

Using a stand mixer, mix water and Base Vegan. When the foam has saturated, add in sequence the seed oil, sugar and Delipaste Vaniglia Super. Incorporate by hand the flour and the starch, sieved, until the mix has deflated. Spread a 6mm thick layer on baking paper. Bake at 205°C for 7 minutes.

MOUSSE CIOCCO MENTA

Ingredients

Cream	g 1000
Pannamousse	g 110
Snackoloso Choco Menta	g 150

METHOD

Add the cold cream to the Pannamousse in a stand mixer. Mix until the powders have dissolved. Semi-whip the mix and add the Snackoloso Choco Menta.

MOUSSE WHITE CHOCOLATE

Ingredients

Cream	g 1000
Pannamousse	g 100
Delipaste Cioccolato Bianco	g 1000

METHOD

Add the cold cream to the Pannamousse in a stand mixer, mix until the powders have dissolved. Semi-whip the mix. On the side heat the Delipaste Cioccolato Bianco until fluid. Carefully incorporate by hand the Delipaste to the mix.

ASSEMBLING THE CAKE

Create an insert of mousse Choco Menta and shock freeze it. Fill the single portion mold with the white chocolate mousse. Place the insert of Choco Menta in the white chocolate mousse mold. Fill the mold with more white chocolate mousse, then cover with a biscuit disk previously dipped in **SNACKOLOSO CHOCO MENTA**. Shock freeze. Glaze with Glassa al Cioccolato Bianco marbled green.



Snackolosi Brownie



Gelato

BROWNIE

Ingredients

Base Gran Cioccolato Fabbri	lt 1
Pasta Nonna Rachele	g 40
Milk	g 60
Snackoloso Brownie	Q.B.

METHOD

Mix the white base with Delipaste Nonna Rachele and milk, batch freeze.

In extraction ripple with **SNACKOLOSO BROWNIE**.

pastry

BROWNIE TARTE

SHORTCRUST PASTRY

Ingredients

Flour	g 500
Butter	g 300
Pastovopan	g 150
Powdered sugar	g 90

METHOD

In a stand mixer using the flat beater, work the cold butter and the flour. Add the Pastovopan and the powdered sugar. Mix until smooth. You can use the shortcrust pastry immediately or let it rest in fridge.

WHITE CHOCOLATE NAMELAKA

Ingredients

Milk	g 200
Glucose syrup	g 10
White chocolate	g 400
Cream	g 400
Pannamousse	g 60

METHOD

Bring to boil the milk with the glucose syrup, pour over the white chocolate until you obtain a shiny ganache. Using an immersion blender mix and pour the cream in little by little. Add the Pannamousse. Leave to cool possibly until the next day, or a couple of hours in the freezer. Whip.

COCOA MARQUISE

Ingredients

Egg whites	g 240
Caster sugar	g 150
Pastovopan	g 250
Cacao Fabbri	g 70

METHOD

Beat the egg whites with the sugar; incorporate the previously beaten Pastovopan, then the sieved cocoa powder. Spread and bake in oven at 200°C for 10 minutes.

MOUSSE BROWNIE

Ingredients

Cream	g 500
Pannamousse	g 60
Snackoloso Brownie	g 60

METHOD

Add the Pannamousse to the cream. Mix to dissolve the powders and semi-whip. Add carefully by hand the Snackoloso Brownie.

ASSEMBLING THE CAKE

Prepare the shortcrust and make a tartlet with the mousse mold. Blind-bake. When cool down, remove from the mold and create a thin layer with the **SNACKOLOSO BROWNIE**. Shock freeze and then fill at level with the beaten white chocolate namelaka. Prepare the mousse, pour it in a mold and cover with a cocoa biscuit dipped in **SNACKOLOSO BROWNIE**. Shock freeze. Remove from the mold and glaze with **SNACKOLOSO BROWNIE**, remove any excess product. Place the single portion onto the tartlet. Garnish at leisure.



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