



CREPES GLUTEN FREE

A SIMPLE, GOOD AND VERY EASY DESSERT TO PREPARE!

A mouth-watering and creative experience that delights the palate and stimulates the imagination. An original recipe from France, particularly thought for the consumer's health and well-being. Easy to prepare and cooked in just a few minutes, with just the addition of cow's or vegetable milk.

Almar crepes are soft and light, made without gluten and eggs, so that even those who suffer from these type of allergies can enjoy a good, wholesome product and does not contain hydrogenated fats. All you need is a little imagination and *voilà*, the product is ready to be enjoyed!

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GOOD REASONS TO CHOOSE ALMAR CREPES



- 1. They are unique:** the new product that makes the difference between you and others.
- 2. It is gluten-free:** You offer a product that can also be enjoyed by those who suffer from this allergy!
- 3. It is tasty and healthy:** no GMOs and no hydrogenated fats or palm oil.
- 4. It is easy to prepare:** just mix the mixture with cow's or vegetable milk and after a few minutes on the non-stick pan or crepe pan the product is ready to be enjoyed.
- 5. Many recipes with just one product:** indulge yourself by creating different combinations and delight your customers' palates!
- 6. High profit margins:** The cost per portion is low. The selling price is about 5 times the purchase price.
- 7. Sweet & savory:** Only one preparation for crepes sweet or savory.
- 8. 100% recyclable packaging:** Almar also pays a lot of attention to the environment.

The new product that differentiates your business and increases your sales!





Crepe with berry jam



Crepe with white chocolate and fresh strawberries



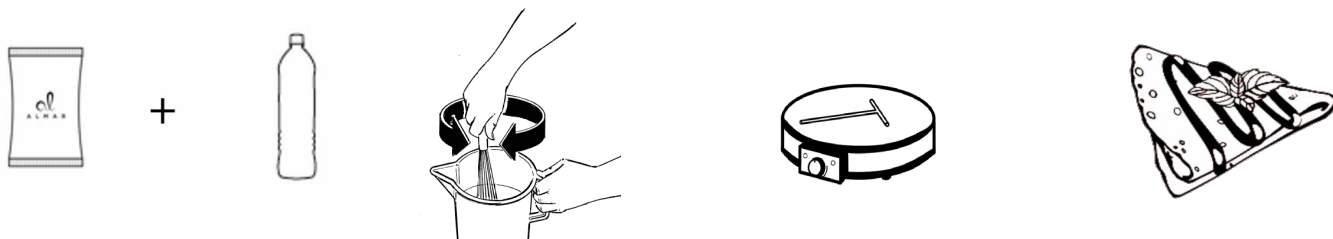
Crepe with chocolate cream and hazelnut grains

Packaging: 500g bag (16 bags per carton)

Storage: 24 months. Powder storage: at room temperature, in a cool and dry place

Recommended machine: Electric creamer or non-stick frying pan.

PREPARATION



500g of product +
750ml of milk

Mix everything
well

Pour part of the mixture
into the crepe pan

13 portions of 28
cm diameter

Pour 500g of product into a container and add 750ml of cow's or vegetable milk. Mix with a whisk and make sure there are no lumps. Pour the mixture a little at a time onto a previously buttered non-stick crepe pan or frying pan. After a few minutes the product is ready to be served, decorated and enjoyed!



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