



Cremino^{gourmet} Tiramisù

The perfect base to create incredible varieties of Italian Tiramisù

TO CREATE DELICIOUS DESSERT WITH TIRAMISU' FLAVOR

A new sensory experience, which gives energy and delights the palate. An original Italian recipe, for all the trendiest places.

Ideal with modern machines for cold creams, which allow you to obtain the perfect texture, Cremino Tiramisù Gourmet Almar is made with carefully selected raw materials and without hydrogenated fats. It can be garnished as desired with Almar decorations and toppings.

7 GOOD REASONS TO CHOOSE ALMAR CREMINO TIRAMISU' GOURMET



- 1. It's good and healthy:** it is gluten-free, no GMO, no preservatives and additives, no hydrogenated fats, no palm oil.
- 2. Very easy to prepare:** impossible to make mistakes during preparation. Just mix one bag with 600 ml of water.
- 3. Very quick to serve:** don't waste time during the service. Just pour the product from the machine into the glass.
- 4. Only one product = many different tastes:** you can serve it simple or garnish with toppings, grains and decorations to create thousands of different personalized recipes.
- 5. High profit:** very low cost for each serving. Selling price is 7 times the buying cost.
- 6. It is trendy:** an ideal product for customers who are more attentive to new proposals and health.
- 7. Self selling:** customers see the machine with product in the coffee shop and ask for Cremino.



The new product that makes the difference and grows up your sales.



Packaging: 400g bag (25 bags for each box).



Shelf life: 36 months. Storage at room temperature.

Machine: machine for cold creams.

How to serve: serve in glasses of 130/150 ml.



HOW TO PREPARE:



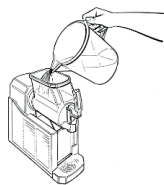
+



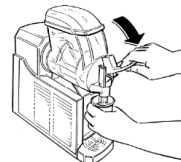
One bag of Cremino Tiramisù Gourmet + 600 ml of water



Mix very well the content of one bag with water



Pour the mix into the machine



After 30/40 minutes the product is ready to be served



15 servings

In a separate container, mix very well the content of a bag of Cremino Tiramisù Gourmet with 600ml of water. Pour the mix into the machine. After 30/40 minutes the cold cream is ready to be served - n. 15 servings for each bag.

Night preservation

If at the end of the day there is some remaining product into the machine, set the machine in preservation mode to preserve the product and save energy. The day after set again the machine to the maximum powder. After 15 minutes the product is ready again to be served.

Machine: cleaning and maintenance

the machine maintenance is very easy. Once a month, it is enough to clean the small condense on the back of the machine by using a vacuum cleaner. Once or twice a week, take off the transparent bowl from the machine and the mixer and clean directly into the kitchen sink. This operation takes not more than 5/10 minutes.



www.almar.it