



*New!*

# Amoretti®

GOURMET ICINGS

All the convenience of a store-bought icing, but with the premium taste and quality that world renowned pastry chefs expect of an Amoretti® product. Ideal for cupcakes, cakes, cake pops, pastries, chocolate fillings, cookies, donuts, macarons and more!

- Many delicious flavors
- For Retail & Food Service
- Natural flavor

- |                               |                                |
|-------------------------------|--------------------------------|
| ICE-6 Banana                  | ICE-28 Maple Bacon Type        |
| ICE-31 Blueberry              | ICE-15 Neutral (Vanilla) White |
| ICE-26 Bubble Gum             | ICE-3 Orange Cream             |
| ICE-2 Salted Caramel          | ICE-1 Passion Fruit            |
| ICE-18 Chocolate              | ICE-16 Peanut Praline          |
| ICE-7 Chocolate Fudge Brownie | ICE-17 Pecan Praline           |
| ICE-41 Coconut Cream          | ICE-29 Peppermint              |
| ICE-8 Espresso Coffee         | ICE-9 Pineapple                |
| ICE-43 Cookies & Cream        | ICE-10 Pistachio               |
| ICE-42 Speculoos Cookie       | ICE-11 Pistachio Praline       |
| ICE-27 Cotton Candy           | ICE-21 Pumpkin Pie             |
| ICE-20 Eggnog                 | ICE-23 Raspberry               |
| ICE-19 Gingerbread            | ICE-24 Red Velvet              |
| ICE-13 Hazelnut Praline       | ICE-14 Bulgarian Rose Petal    |
| ICE-5 Lemon                   | ICE-4 Wild Strawberry          |
| ICE-25 Key Lime               | ICE-22 Tiramisu                |
| ICE-44 Maple                  | ICE-12 Vanilla Bean            |

*More flavors coming soon!*



For icing, frosting, piping, spreading and filling applications:

- Whip as-is and use
- Whip with shortening, butter cream, or whip cream and use

To heat icings for dipping applications:

- Double boiler: Warm to 125-145°F
- Microwave: Heat in increments of 5-10 seconds

NOTE: If icing separates during heating, try reducing heating time and temperature, and/or mix icing to cool to desired consistency.

1.805.983.2903 | 1.800.Amoretti (266-7388) | [www.amoretti.com](http://www.amoretti.com)

*Amoretti*

Available sizes:



# Versatile GOURMET ICING



## Piping

Whip with shortening or buttercream and pipe onto cupcakes, or use for cake decoration.



## Glazing

Heat and use as a glaze for Bundt cakes, doughnuts and cinnamon rolls.



## Filling

Mix with up to 50% ganache and fill truffles, macarons, or spread between layers of cake.



## Dipping

Heat and dip cake pops and cookies.