

Golosotta



SEMPLICE.VERSATILE.BUONA.

nappi
1911



Nappi 1911

A FAMILY COMPANY SINCE 1911

Nel 1911 ha inizio la storia dell'Azienda Nappi con un piccolo laboratorio di cernita delle Nocchie e Frutta fresca per poi diversificare la propria produzione e realizzare nuove referenze.

Oggi siamo presenti, con più di 1000 articoli, in oltre 87 paesi al Mondo e da quattro generazioni produciamo nei nostri stabilimenti referenze per Gelateria, Pasticceria, Yogurteria, Industria Dolciaria e HO.RE.CA.

La Nappi è in continua crescita per affrontare al meglio le complesse richieste del mercato globale in cui si trova ad operare, attenta da sempre ad un'idea di economia ecosostenibile con impianti fotovoltaici e generatori termici.

/ The history of Nappi 1911 begins in 1911 in a small factory where hazelnuts and fresh fruit was selected. Over the years production expanded to include a diverse range of new items and products.

We are now found in over 87 countries with more than 1000 different products, that for four generations have been produced inside our premises and are used by gelato, pastry, yogurt stores as well as pastry industries and HORECA.

Nappi 1911 keeps on growing to better face the complex demands coming from the a global market. We are committed towards an eco-sustainable economy with the use of photovoltaic plants, heat generators and biomass cogeneration plants that reduce the CO2 emissions.

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READY TO USE



SEMPLICE VERSATILE BUONA!



SCOPRI TUTTE
LE SUE APPLICAZIONI
IN GELATERIA E PASTICCERIA

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SAC A POCHE - READY FOR PASTRY BAG - PRONTO PER LA



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GOLOSOTTA

• LA CLASSICA CHE STA BENE SU TUTTO •



READY
to use

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1911

per variegare



come topping



ready to use



...e non solo!

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PISTACCHIO

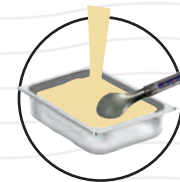
• IL VERDE CHE VA DI MODA •



PISTACCHIO

e melograno

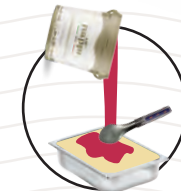
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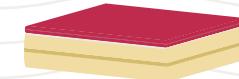
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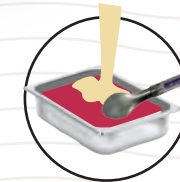
Gelato Vaniglia
/ Vanilla gelato



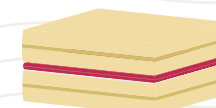
2° STEP



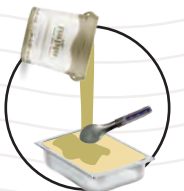
Variegato
Melograno /
Pomegranate
Variegate



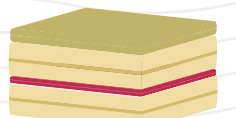
3° STEP



Gelato Vaniglia
/ Vanilla gelato



4° STEP



Golosotta
Pistacchio

Golosotta

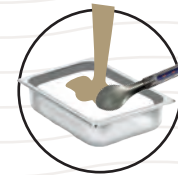
AVELLANA

• LA NOCCIOLA NELLA SUA FORMA PIU ESCLUSIVA •

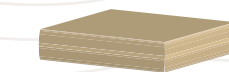


CREMÌ
cremino

nappi
1911



1° STEP



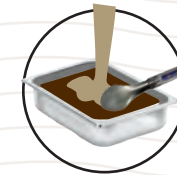
Gelato Nocciola
/ Hazelnut gelato



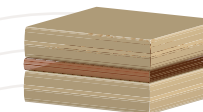
2° STEP



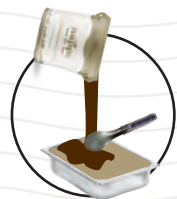
Golosotta
+ Granella di
Nocciola pralinata
/ Golosotta
+ Caramelized
roasted chopped
hazelnut



3° STEP



Gelato Nocciola
/ Hazelnut gelato



4° STEP



Golosotta Avellana

Golosotta

LIMONE

• IDEALE PER LA DELIZIA AL LIMONE •



DELIZIA *al limone*

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1 Chantilly per glassatura

500 g Panna 35% / Fresh whipping cream
250 g Golosotta Lemon
125 g Mousse Cream
50 g Latte / Fresh milk

Glassatura
to glaze

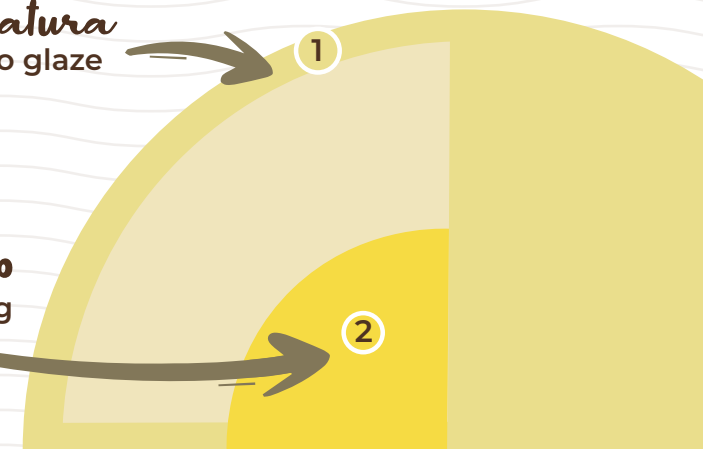
1

2 inserto

500 g Panna 50% / Fresh whipping cream
250 g Golosotta Lemon
125 g Mousse Cream

inserto
filling

2



Golosotta

SPECULOOS

• IL FAMOSO BISCOTTO BELGA •



SPECULOOS

semifreddo cake

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- Glassatura*
to glaze
- Aromatizza la mousse*
to flavour mousse
- inserto*
filling
- Aromatizza il biscotto*
to flavour the biscuit





Golosotta



CARAMEL

• UNA CAREZZA AL GUSTO DI CARMELLO •



SOUFFLÉ

caramel



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Ingredienti

250 g Golosotta Caramel

120 g di uova intere / *whole egg*

30 g di Farina 00 / *Flour*

Preparazione

Montare le uova in planetaria fino al raggiungere il volume massimo ed inserire a pioggia la farina. Unire la montata di uova con la Golosotta Caramel con l'ausilio di una marisa dall'altoverso il basso cercando di non smontare il composto.

Cuocere in stampi adatti ad una temperatura di 175° C per circa 8/10 minuti.

Sformare da caldi e servire subito

Whip the eggs in the planetary mixer until reaching the maximum volume and pour slowly in the flour. Mix the whipped eggs with the Golosotta Caramel using a spatula from top to bottom.

Bake in suitable molds at a temperature of 175° C for about 8/10 minutes.

Take off the mould and serve still hot.



Golosotta

WHITE

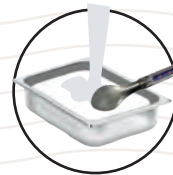
• IL GUSTO INTENSO DEL CIOCCOLATO BIANCO •



CREMINO

yogurt

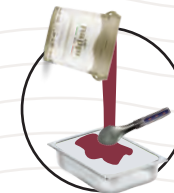
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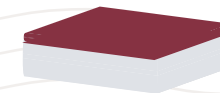
1° STEP



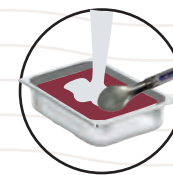
Gelato yogurt
/ Yogurt gelato



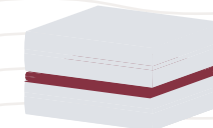
2° STEP



Variiegato mirtillo /
Blueberry
variegate



3° STEP



Gelato yogurt
/ Yogurt gelato



4° STEP



Golosotta
white

Golosotta

PEANUTS

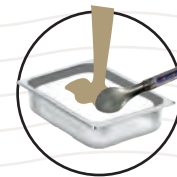
• TU VUO' FA L' AMERICANO •



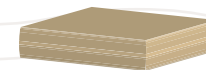
CREMINO

peanuts

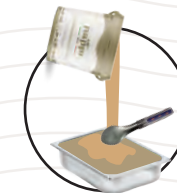
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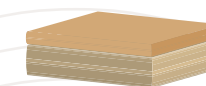
1° STEP



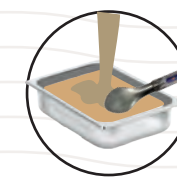
Gelato arachidi
/ Peanuts butter
gelato



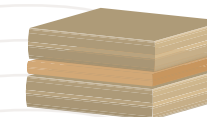
2° STEP



Variegato arachidi
salate / Peanuts
butter variegate



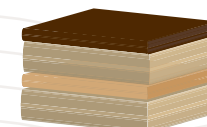
3° STEP



Gelato arachidi
/ Peanuts butter
gelato



4° STEP



Golosotta

Gołosotta

DARK

• IL LATO DARK DELLA GOLOSOTTA •



SETTEVELI
semifreddo cake

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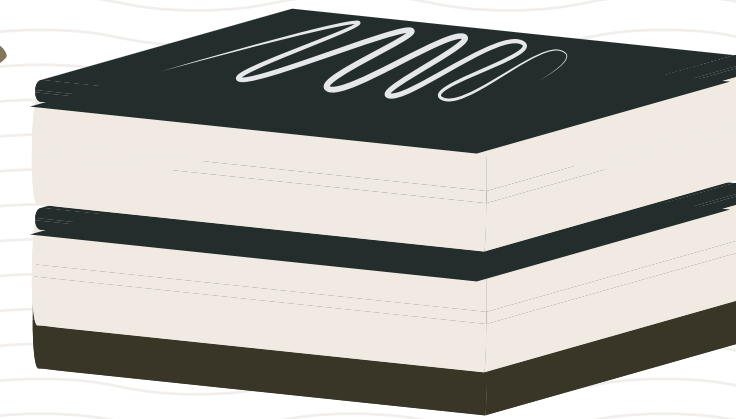
Glassatura
to glaze



inserto
filling



Aromatizza il biscotto
to flavour the biscuit



Golosotta

KIDS

• IL CIOCCOLATO CON PIÙ LATTE E MENO CACAO •



CREMINO
kids

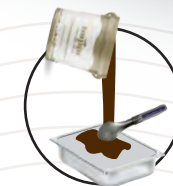
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1911



1° STEP



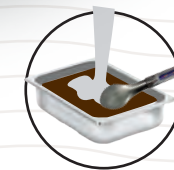
Gelato Vaniglia
/ Vanilla gelato



2° STEP



Variegato
Melograno /
Pomegranate
Variegate



3° STEP



Gelato Vaniglia
/ Vanilla gelato



4° STEP



Golosotta
Pistacchio

Golosotta

TIRAMISÙ

• IL GUSTO RICCO DEL MASCARPONE •



TIRAMISÙ

cake

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1911

Glassatura
to glaze

Aromatizza la mousse
to flavour mousse

inserto
filling

Aromatizza il biscotto
to flavour the biscuit



SCOPRI TUTTA LA LINEA GOLOSOTTA



PF000518

GOLOSOTTA

Crema al gusto nocciola e cacao, versatile in gelateria e pasticceria

Cream with hazelnut and cocoa flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000525

PISTACCHIO

PISTACHIO

Crema al gusto di Pistacchio, versatile in gelateria e pasticceria

Cream with pistachio flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF005163

TIRAMISÙ

TIRAMISU'

Crema al gusto di tiramisù, versatile in gelateria e pasticceria

Cream with toramisù flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 3,5 Kg
2 buckets x 3,5 Kg



PF000524

LIMONE

LEMON

Crema al gusto di limone, versatile in gelateria e pasticceria

Cream with lemon flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF003564

KIDS

Crema al gusto di cioccolato al latte, versatile in gelateria e pasticceria

Cream with milk chocolate flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 3,5 Kg
2 buckets x 3,5 Kg



PF001587

ARACHIDI

PEANUTS

Crema al gusto arachidi, versatile in gelateria e pasticceria

Cream with peanuts and cocoa flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000528

CARAMEL

Crema al gusto di Caramel, versatile in gelateria e pasticceria

Cream with caramel flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000521

CAFFÈ'

COFFEE

Crema al gusto di caffè, versatile in gelateria e pasticceria

Cream with coffee flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000522

DARK

Crema al gusto di cioccolato fondente, versatile in gelateria e pasticceria

Cream with dark chocolate flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000529

SPECULOOS

Crema al gusto di biscotto speculoos, versatile in gelateria e pasticceria

Cream with speculoos biscuit flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg

SCOPRI TUTTA LA LINEA GOLOSOTTA



PF000519

WHITE

Crema al gusto di cioccolato bianco, versatile in gelateria e pasticceria

Cream with white chocolate flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF000520

AVELLANA

HAZELNUT

Crema al gusto di nocciola, versatile in gelateria e pasticceria

Cream with hazelnut flavour, usefull for pastry and gelato shop

PACKAGING



2 secchi da 6 Kg
2 buckets x 6 Kg



PF003565

ARACHIDI SENZA ZUCCHERI AGGIUNTI

PEANUTS NO ADDED SUGAR

Crema al gusto di arachidi senza zuccheri aggiunti, versatile in gelateria e pasticceria

Cream with peanuts flavour no added sugar, usefull for pastry and gelato shop

PACKAGING



2 secchi da 3,5 Kg
2 buckets x 3,5 Kg

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— 1911 —