



**HACKNEY
GELATO**

OUT OF HOME

WE ARE CHEFS WHO GREW UP IN ITALY

The **master gelatieri** of Sicily taught us the importance of real ingredients and traditional slow churning techniques. But it was the London food scene that fine-tuned our flavours.

Hackney Gelato was served in restaurants long before it was sold in shops. Every recipe we made was a **unique collaboration** with a top chef.

Chefs are precise and demanding. Working with them year after year **honed our craft and elevated our flavours.**

Our finest creations are now sold in shops and restaurants across the land.

PROUDLY
MADE IN
EAST
LONDON

ITALIAN BORN LONDON RAISED



GELATO

4.5L TRADE TUBS

MADE WITH FRESH MILK & CREAM



CHOCOLATE



STRAWBERRY



MADAGASCAN
VANILLA



PISTACHIO



SEA SALTED
CARAMEL



CHOCOLATE &
ROASTED HAZELNUT



MINT CHOC CHIP



OLIVE OIL



HONEY & GINGER



FIOR DI LATTE



CLOTTED CREAM & STRAWBERRY



MALTED MILK



LIMITED EDITIONS



STICKY TOFFEE PUDDING



GINGERBREAD

SORBETTO

4.5L TRADE TUBS

PLANT BASED & VEGAN FRIENDLY



RASPBERRY



SICILIAN LEMON



COCONUT



ALPHONSO MANGO



RICH CHOCOLATE

GELATO

100ml RETAIL TUBS

MADE WITH FRESH MILK & CREAM



MADAGASCAN VANILLA

ALL OUR SMALL
RETAIL TUBS
HAVE A SPOON
UNDER THE LID



RICH CHOCOLATE



PISTACHIO



SEA SALTED CARAMEL



ALPHONSO MANGO



RASPBERRY

LAUNCHING
MARCH 2025

SORBETTO

100ml RETAIL TUBS

PLANT BASED & VEGAN FRIENDLY

LIKE WHAT YOU'VE SEEN?

WE'D LOVE TO WORK WITH YOU

GET IN TOUCH TO
ARRANGE A TASTING:

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