

HACKNEY GELATO



SERVER'S HANDBOOK

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CIAO

Welcome to the Hackney Gelato family.

This little book tells you a bit about who we are and how we do things. It matters to us to do things properly so read it carefully and keep it somewhere safe – it's full of useful stuff that will help you master your job.

And if you've got an idea that will help us do things in a better way, please share it.

We hope you enjoy working with us as much as we love making authentic gelato and sorbetto.

SAM & ENRICO



ITALIAN BORN. LONDON RAISED.

Ciao. 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 born in 2015, and we started serving 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.





Small batch, big-flavoured Italian gelato.
Proudly made in East London. Winner of 66 Great Taste stars.

MADE BY CHEFS



REAL
INGREDIENTS



CHEF-TUNED
RECIPES



CHURNED
SLOWLY

We make **everything in-house** using our own recipes, equipment and processes. Our kitchen team is made up of **chefs who grew up in Italy** eating top quality gelato. Their experience means the nuances of ingredient pairings, the subtleties of temperature changes and the layering of **flavours** is understood and nurtured.

We know how to **fine-tune** the ratio of milk to cream to enhance the flavour of lead ingredients, or when an extra sprinkle of sea salt or squeeze of fresh lemon will make all the difference.

We use **real ingredients** like fresh milk and fruit, single-origin hazelnuts and the finest dark chocolate. Most ice creams use shortcuts like pre-made flavour packs and powders. We don't.

Gelato is made in **small batches** and **churned slowly** to create a **smoother, creamier texture** that's dense with flavour, not whipped up with air like many ice creams.



“NOTHING SHORT OF SENSATIONAL”

NIGELLA LAWSON

Ice cream, gelato, sorbetto, whats the difference?

Gelato uses more milk and less cream than ice cream. Cream is fatty, coating the tongue and dulling flavour. So more milk means deeper and more intense flavours.

Forget everything you know about sorbet. Gone are the icy, brain freeze inducing scoops you've eaten in the past. Our **sorbetto's** are slow churned for a velvety smooth texture.

Better texture. Better flavour. Better all round.

GELATO



**CHOCOLATE &
ROASTED HAZELNUT**



**MADAGASCAN
VANILLA**



**CLOTTED CREAM
& STRAWBERRY**



PISTACHIO

SORBETTO (DAIRY FREE)



ALPHONSO MANGO



RASPBERRY



RICH CHOCOLATE

HOW TO SERVE

It's important that every serve is done the right way.

It's no good perfecting our recipes in the kitchen if we don't take the time and effort to present them properly to paying customers.

Here's a step by step guide:

1. Wash your hands properly.
2. For cones - take a cone using a napkin. Never touch the cone with your fingers. If you do, throw it away. Remember the cone contain gluten.
For cups - pick up a cup. Be careful not to touch the inside of the cup.
3. Pick up the right scooping spoon - we have different ones for gelatos and sorbetto and we **MUST NOT** cross-contaminate.
4. Scoop a ball of gelato or sorbetto and place it into the cone or cup. Repeat for 2 & 3 scoop servings, rinsing the scooper between scoops.
5. For cups only - allow the customer to grab a spoon

ALLERGENS

Allergic reactions can make people very ill and can sometimes lead to death.

When someone asks you if a food contains a particular ingredient, **ALWAYS CHECK – NEVER GUESS.**

As much as we try to avoid cross-contamination, we **CANNOT GUARANTEE AN ALLERGEN-FREE RECIPE.** You must explain this to customers who ask about allergens.

ALL OUR PRODUCTS are made in a kitchen that also handles; milk, egg, sesame, sulphites, soy, nuts, peanuts and gluten.

Please be aware that the gelato and sorbetto are made free from the mentioned ingredients at the point of production. However, once served, we cannot guarantee that there will be no cross-contamination.

QUICK REFERENCE GUIDE

Cells marked in **RED** indicate the **PRESENCE** of **ALLERGENS**,
Cells marked in **GREEN** are **ABSENT** of **ALLERGENS**.

ALL our products are suitable for vegetarians.

ALLERGEN:	Dairy	Nuts	Soy	Gluten	Egg	Vegan
GELATO						
Pistachio	●	●	●	●	●	X
Chocolate & Roasted Hazelnut	●	●	●	●	●	X
Clotted Cream & Strawberry	●	●	●	●	●	X
Madagascar Vanilla	●	●	●	●	●	X
SORBETTO (ALL DAIRY FREE & VEGAN)						
Alphonso Mango	●	●	●	●	●	✓
Raspberry	●	●	●	●	●	✓
Rich Chocolate	●	●	●	●	●	✓
WAFFLE CONE	●	●	●	●	●	X

For a full allergen matrix of your range, please speak to our sales team.

HACKNEY GELATO



[HACKNEYGELATO.COM](https://www.hackneygelato.com)



TikTok

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