

Introduction

We are a London based award winning Italian gelateria established 2011.

The Slow Food philosophy is at the heart of what we do. We hand-make high-end, all natural Italian gelati. We only use premium seasonal ingredients to create unique gelato and sorbet flavours, never tasted before.

The name La Gelatiera refers to the traditional gelato churn used in Italy. We chose it because we are passionate about the craft involved with making the best gelato possible.



Our Product

- Made fresh daily with 100% natural ingredients
- Free of any artificial flavourings, colourings or preservatives.
- Made with a higher proportion of fruit, chocolate and nut than ice cream.
- Denser and creamier than ice cream with no air pumped in.
- Unique flavours.
- Gluten and egg free plus many non-dairy & vegan options available.
- Multi-award winning.



Praise for La Gelatiera

"This is food art. It is fine dining as a gelato for grown-ups, wonderful." – Charlie Turnbull

UK's primo gelateria, Jamie Oliver Magazine #1 in London & 6th best gelateria in the world, www.dissapore.com

Testimonials

"I have never, ever had a chocolate sorbet that good."
– Cookwitch Creations



"They produce some of the most delicious gelato I have had the pleasure of trying of late: silky smooth texture, delicate inspired flavours made by people who really care about the provenance of every ingredient." – Anna Hansen, Head-Chef of The Modern Pantry



La Gelatiera was the official gelato supplier to Oakley's 700 athletes competing in the London's Games.



"I found La Gelatiera to offer such extraordinary flavours like nothing I have tasted before that I wanted our 700 athletes competing at London 2012 to experience it."
– Cuan Peterson,
Director of Performance Sports Marketing, Oakley

Awards

La Gelatiera has won an incredible 55 Gold Stars, 4 UK Top 50 Foods and 2 ultimate Golden Fork awards for Best London Food at the Great Taste Awards.



Contact

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La Gelatiera is home to
London's finest artisan Gelato



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Unique Gelato & Sorbet Flavours

Gelato

Honey, rosemary and orange zests ★★★ (Golden Fork) (UK Top 50) – A rich, creamy and fresh tasting ice cream with the aroma of a Mediterranean summer country garden.

Basil and chilli ★★★ (UK Top 50) – A true taste sensation. Very fresh and aromatic with just the right heat from the chilli.

Tonde gentile hazelnut (IGP) ★★★ (UK Top 50) – An all consuming beguiling hazelnut flavour. Incredible.

Salty caramel ★★★ – Smooth, creamy and delicious sea salted caramel gelato perfectly balanced between sweet and bitter flavours.

Virgin Olive Oil ★★★ – Delicious, fresh-tasting, light, well balanced with clear greenness of the oil singing through.

Green Cardamon ★★ – Beautifully clean looking with subtle aromas of eucalyptus, orange, mint and pepper.

Peanut butter, chocolate and caramel ★ – Crunchy roasted peanut butter with dark chocolate from Ecuador and handmade caramel for a Snickers inspired taste.

Persian Gelato ★ – Moreish with a vibrant flavour coming from the pistachio, saffron and rose water.

Madagascan Vanilla ★ – Creamy, extra smooth flavour made with the best Vanilla pods from Madagascar. (Vegan option available).

Some of our Great Taste Awards winners

★ One star ★★ Two stars ★★★ Three stars

UK Top 50 Foods and Golden Fork (London's best)

Sorbets (Vegan & dairy free)

Sicilian pistachio ★★★ (GoldenFork) (UK Top 50) – Beautifully smooth and creamy texture and gorgeous nutty flavour for this dairy free flavour. A sorbet not as you know it.

Dark chocolate with Calabrian chilli ★★ – Incredible texture and creaminess for this dairy free flavour made with the best Ecuadorian cocoa beans. Subtle spice towards the end lifts up the flavours.

Coconut ★★ – A dairy free sorbet with 3 layers of coconut from shredded coconut, coconut milk and coconut water for a fresh and crunchy contrast and full flavour.

Lemon ★★ – A terrific sorbet, zesty, bright, flavourful, with a light yet creamy texture, punctuated by flavourful particles of Sicilian lemon.

Alphonso mango ★ – Juicy ripe Alphonso mango variety.

Blackcurrant ★ – Wonderfully balanced tart and sweet notes with rich fruit flavours.

We have created hundreds of flavours. We introduce new seasonal flavours regularly while still retaining the classic and best-selling ones. Contact us for the whole list.

Wholesale Service

Our offer

- Handmade, luxury gelato and sorbet desserts supplied to you. Serve your customers London's finest gelato.

Choice

- Extensive wholesale list of flavours. (Some are seasonal only and available on request).
- Exclusive bespoke flavours just for you.
- For ease of use we supply in 2.5L, 4.2L plastic napoli pans.
- Pre-portioned tubs and stainless steel napoli pans available on request.

Product

- The best gelati imaginable made fresh on order and delivered within 72 hours.
- Low minimum order of 2 x 2.5L per flavour.

Ordering

- Order direct at ordering@lagelatiera.co.uk

After sales service

- On site training available.
- Assistance with events available.

Catering and "The Cart"

- A true work of art, our gelato cart is the perfect way to enjoy La Gelatiera experience at your events.

www.lagelatiera.co.uk/lagelatiera_wholesale.html

