



INFUSI E
DISTILLATI

ARTISANAL
top quality



Produced in Italy



Linea INFUSI E DISTILLATI

Infusions and distillates

For more than 75 years we have been leader in the world thanks to our careful selection of raw materials and our unique production process, which allows us to comprise in each product the organoleptics characteristics of the fruit of origin, thus obtaining a fragrant syrup with a high aromatic persistence even at high dilutions.



THE ART OF DISTILLATION

to preserve all aromas of the raw material

SELECTED INGREDIENTS

1



We use only highly selected raw materials to ensure high quality standards.

2

ACCURATE PROCESSING

We use only highly selected raw materials to ensure high quality standards. Each product is processed exclusively at the Povoletto plant through a production process that consists of 2 stages:

- infusion or fermentation;
- distillation

The product thus has exceptional organoleptics characteristics with unique yield and aromatic persistence.



3

INFUSION

Used to extract the aromas of citrus fruits, herbs and spices by letting them macerate for several weeks in alcoholic solution in special containers made of stainless steel.



4

FERMENTATION

Through this natural process we transform sugars of fruit, such as cherries and pears, into an alcoholic distillate that preserves all the scents and tastes.

5

DISTILLATION

Once the infusion or fermentation is complete, the Master Distiller starts the distillation stage through discontinuous or bain-marie stills. The best aromatic part is placed in the middle of the process, the initial part (head) and the final part (tail) are discarded, so as to obtain a distillate with excellent aromatic content.





PREPARATION OF THE “BAGNA”

The careful preparation of the bagna is essential to enhance the superiority of the spirits underlying our alcoholic flavors. The scents and flavors of the ingredients have the characteristic of persisting in the dessert for a long time, giving it freshness and fragrance.

The steps

- 1 Preparation of the syrup
- 2 Cooling
- 3 Addition of the distillate
- 4 Ageing

To prepare the syrup, heat the water and add the sugar following the appropriate dilution tables (see table at the end of the brochure). Bring the resulting syrup to 85°C for a few minutes and let it cool to room temperature. Once cooled, add the distillate to the syrup in a tightly closed container to prevent dispersion of the fragrances. Bring the resulting liquid to maturation for 24 hours; below 12°C, refrigerated maturation for 24 to 48 hours is recommended. During this step, the many natural aromatic substances present in the distillate are amalgamated, giving the finished product the indispensable characteristic of maintaining the aromas in the dessert over time. A richness of flavor that only a quality product can have. The alcoholic degree of the cake depends both on the amount of “bagna” used and on the alcoholic degree of the “bagna”.

USE OF DILUTED DISTILLATE

● *in the cake sponge*

A “bagna” with at least 50% sugar is recommended (the density prevents percolation of it on the bottom of the sponge cake) **1L water / 1 kg sugar**. The amount should be at least 50% of the weight of the sponge cake (PDS g 100/bagna g 50).

● *in the babà*

A “bagna” of 18/20° with at least 30% of sugar and the 70% of water is recommended.
5L of water/ 2.5 kg of sugar.

THE USE OF THE PURE DISTILLATE

● *as anti-freezing*

Alcohol freezes at temperatures at -144°C, using 2 to 3 percent of it in the Palet insert of a semifreddo makes it soft and easier to work with.

● *as flavoring*

It is used pure to flavor creams, ganache and pralines.

● *as preservative*

Thanks to the natural and powerful anti-bacterial properties of alcohol, spraying it into the bag of leavened goods before sealing (vanilla), inhibits the possible formation of mold and prolongs its shelf life.



RHUM AND AROMAS

Fine Rhum base distillates, with warm Caribbean tones, made from refined specialty blends from the countries of origin. A line of selected, fragrant aromas with high aromatic persistence.

Size

2 Litres



CORUNAS VANILLA 70°

A selection of Rhums proceeding from the Dominican Republic, aged in oak barrels. With warm notes of rum and sweet vanilla berries.

JAMAÏQUE BIANCO 70°

The King of traditional pastry: an ancient recipe prepared with a base of cane brandy enriched with a skillful blend of aged rhums. Smooth, delicate taste that is perfect in pairing with creams and classic rum-soaked desserts.

SAVARIN & BABÀ 70°

Smooth and enveloping taste, citrus notes with a touch of Bourbon vanilla, has the intense golden yellow color of Caribbean Rhums. Perfect as a babà topping.



CITRUS AND FRUIT

The lasting fragrance of the scents obtained from fresh fruit through manual processing are found intact in the citrus and fruit bagna. A product with exceptional taste and aromatic characteristics, with excellent quality yield even after copious dilutions.

Size

2 Litres

ARANCIA 70°

A slow infusion and the distillation of the most authentic Mediterranean oranges for a clean and intense flavor of the sun-ripened fruit.

DUCESSE 70°

A mix of sweet orange distillate and Brandy. The typical combination of the citrus with aged wine distillate.

MANDARINO 70°

Slow infusion and distillation of Calabrian mandarins to preserve the fresh and delicate taste of this Italian fruit.

LIMONCELLO 70°

LOW ALCOHOL PERCEPTION

Coastal lemon infusion and distillate.



CURACAO OLANDESE 70°

A slow infusion and distillation of bitter oranges proceeding from the cultivation in exotic territories. Rich and refined taste.

PRIMIZIE DI FRUTTA 70°

LOW ALCOHOL PERCEPTION

Peach, melon, cherry and other infused and distilled fruit into a fresh and fruity product.

COFFEE AND COCOA

The use of the best blends of Arabica and Robusta coffees, a slow brew, and their expert blending bring out the coffee's finest aromatic qualities.

Format

2 Litres

CREMA CACAO 70°

LOW ALCOHOL PERCEPTION

Infused and distilled from Venezuela's cocoa beans.

CAFFÈ KENIA SCURO 40°

Infusion of Robusta quality grains. Manual processing allows the original aroma to remain intense and fragrant. Especially suitable for Tiramisu.

CAFFÈ MOKA SCURO 70°

Infused and distilled ground coffee of the quality Robusta obtained through an exclusive process that does not heat the bean and allows the original aroma to remain intact and fragrant. Velvety and persistent tones.





ORIGINAL SPECIALTIES

The original specialties are produced following Camel's exclusive recipes and are distilled with the use of steam discontinuous copper stills operated by hand. The processes delicate and artisanal guarantee a product that is natural and authentic.

Size

2 Litres

From 100g of Bagna at 8°C on 1 kg of cake you get a cake with taste, softness, and preservation at only 0.8°C alcohol on the total.



ALKERMES ROSSO 70°

A fine blend obtained from the infusion and distillation of aromatic herbs and berries combined with exotic spices such as cinnamon, mace, Iris, and Bulgarian rose.

ALKERMES CHIARO 70°

A specialty obtained from the infusion and distillation of aromatic herbs and berries combined with special exotic spices such as cinnamon, mace, iris and Bulgarian rose.

ALKERMES ROSSO NATURALE 70°

A fine blend obtained from the infusion and distillation of aromatic herbs and berries, combined with exotic spices such as cinnamon, mace, iris and the precious Bulgarian rose. The coloring is achieved with natural ingredients.

EXÒ® 60°

Original and unique exotic blend obtained through the infusion and distillation of aromatic herbs and berries, combined with exotic spices such as cinnamon, mace, iris and the precious Bulgarian rose. The coloring is achieved with natural ingredients.

VANIGLIA 70°

Blend of the best vanilla aromas. Gives the authentic aroma of the high-quality Tahiti and Madagascar exotic vanilla berries.

MARASCHINO ZARA 70°

From an original Camel's recipe, all the fruity and floral flavor of local morello cherries. Selected fruits and distilled by artisanal method.

MARASCHINO CLASSICO 70°

The classic recipe with a spicy flavor. Italian morello cherries, combined with the finest spices, distilled with ancient stills discontinuous hand-operated steam stills.

SAINT GEORGE GIALLO 70°

Great Italian classic. It comes from the blend of more than 16 herbs such as calamus, angelica, nutmeg and star anise, linked with the freshness of citrus for an unmistakable bouquet.

COCKTAIL 70°

Blend of aged Rhum, selected brandies and citrus for a sweet and delicate tasting bagna that recalls the flavors and aromas of fruit compote.

AMARETTO 70°

Prepared by the infusion and distillation of selected original almonds. The natural production process gives this dip an intense taste of marzipan.

ZAGARA® 70°

LOW ALCOHOL PERCEPTION

All the flavors and fragrances of Sicilian citrus fruits and of orange blossoms for this bagna with Italian notes.

MADERAS 60°

The exclusive Camel's recipe combines the aromatic notes of the best Brandy, refined liqueur wines and raisin.

FRESCO FRESCO 70°

Slow infusion and distillation. Unexpected freshness born from the aromatic preparation with the typical taste of lime and mint.

MELANGE 70°

LOW ALCOHOL PERCEPTION

Distillate and infuse of sweet Mediterranean fruit and tropical perfumes for cream cakes. With a sweet and delicate taste.

VANIGLIA BROWN 70°

LOW ALCOHOL PERCEPTION

The scent of vanilla bean encapsulated in a delicate and lingering aroma.

CREMEUSE - CREME AROMAS

When alcoholic bagna blends with the freshness of cream, it generates a creamy product that preserves intact all the fragrances of the raw materials of origin. Through an initial process of natural infusion and subsequent distillation in copper stills, the production of these special bagna is divided into three stages:

1. infusion of fruit
2. traditional manual distillation
3. addition of milk cream at 5°C.

The cream is added to the distillate at a low temperature, thus avoiding altering the nutrients and delicate taste of the milk.

Size

2 Litres

CREMEUSE FRAGOLA 18°

Strawberry infused liqueur with milk cream.

CREMEUSE GIANDUIA 18°

Liqueur infused with cocoa, hazelnuts and milk cream.

CREMEUSE VANIGLIA 18°

Liqueur infused with vanilla and milk cream.



ALCOHOL-FREE

A line of alcohol-free aromas that guarantees the high yield and natural taste of Camel products.

Size	2 Litres
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VANIGLIA NATURALE

Tahitian vanilla flavor with a delicate taste.

FRUTTI DI BOSCO

Fragrant aroma of fresh small fruits.

CONFETTO

The scent of Mediterranean almonds with sweet tones of vanilla.

TROPICANA

Mix of exotic flavors and ripe fruit pulp.





READY TO USE - LOW GRADE

Practical and ready to use, they don't need to be diluted. Prepared without the use of coloring agents and preservatives, thanks to their low alcohol content, they are suitable for the preparation of fresh and light desserts. Ideal for traditional desserts and by the glass.

Size

1 Litres



CAFFÈ KENIA 14°

Made by infusing the finest Robusta coffee beans with a handcrafted system that allows the aroma to remain intact and fragrant.

ALKERMES ROSSO NATURALE 14°

Infused and distilled from herbs and aromatic berries: cinnamon, mace, iris and Bulgarian rose. The coloring is obtained from natural ingredients.

MARASCHINO 14°

Obtained from the distillation of authentic maraschino cherries. Classic, delicate and persistent aroma.

JAMAIQUE 14°

Aroma based on aged Rhum. Intense and persistent.

PRIMIZIE 14°

Infused and distilled from sweet sun-ripened fruit.

FRESCO FRESCO 14°

Infused and distilled with lime and mint notes.

SAINT GEORGE 14°

Aroma based on herbs such as calamus, angelica, nutmeg, star anise and other spices.

VANIGLIA BROWN 14°

The scent of vanilla bean enclosed in a delicate and persistent taste.

LIMONCELLO 14°

Obtained with the infusion and distillation of perfumed Italian lemons.

CREMA CACAO 14°

Infused and distilled from Venezuela's cocoa beans.

KARAMEL 14°

Notes of bittersweet caramel.



CAMEL'S BAGNA
in exclusive recipes



EXÒ-Exò-Exò

with Exò bagna

FROLLINO ALLE MANDORLE (almond shortbread)

INGREDIENTS

130 g butter
170 g sugar
150 g almond flour
160 g biscuit flour
2 g salt

Mix in this order butter, sugar, salt and the flours until irregular structure is obtained. Blast to the positive. Bake at 150°C and store in a dry place.

PAN DI SPAGNA LEGGERO (light sponge cake)

INGREDIENTS

500 g eggs
250 g sugar
200 g biscuit flour 150w
5 g Aroma Più Vaniglia Camel
175 g almond flour

Beat eggs with caster sugar and vanilla concentrate. Gradually add the sifted almond flour. Bake the mixture in a 40-60 baking pan at 200°C. Blast to positive.

BAGNA EXÒ

INGREDIENTS

400 g water
150 g mango puree
350 g sugar
150 g dextrose
175 g bagna Exò Camel

Mix all the ingredients and store until used. Soak the portioned to size sponge cake and blast to negative for assembly.

GELÉE AL MANGO

INGREDIENTS

500 g mango puree
90 g caster sugar
40 g dextrose
12 g jelly
60 g water
12 g bagna Exò Camel

Melt the sugars into some of the hot puree. Combine the hydrated and melted gelatin. Combine the remaining pulp and pour into the silicone mold chosen for making the cake. Blast.

CREMA LEGGERA AL MASCARPONE E VANIGLIA (Light Mascarpone And Va- nilla Cream)

INGREDIENTS

100 g sugar
12 g rice starch
0.2 g salt
110 g yolk
200 g whole milk
50 g cream 35% camel
8 g Aroma Più vaniglia Tahiti Camel
12 g jelly
60 g water
250 g cream 35% Camel
225 g mascarpone
450 g 35% camel's whipped cream

Disperse the rice starch with the sugar into the egg yolk. Combine the hot milk with the Aroma Più vanilla, salt and bring to 84/86°C. Combine the cream, emulsify and add the previously hydrated gelatin. Allow to cool to 30°C. Combine the lightly whipped mascarpone with the first part of cream, gently incorporate the second part of semi-whipped cream and use.

PREPARATION

Inside the silicone mold chosen with the layer of gelée previously knocked down, stratify alternating a 1-cm layer of light cream with the soaked sponge cake. Continue with the remaining cream and close with the soaked sponge cake. Smooth and blast chill to negative. Store at -18°C.

PRESENTATION

Unmold and frost with Camel neutral frosting gel. Place on the shortbread. Decorate with Camel candied apricot pieces, crumble crumbs and edible silver.





FRESCO - Fresco

with Fresco fresco bagna

BISCOTTO SAVOJARDO (sponge finger biscuit)

INGREDIENTS

100 g yolk
60 g sugar
150 g egg white
60 g sugar
60 g soft biscuit flour
50 g starch

Whip the egg yolk with the sugar. Whip the egg white with the sugar. Combine the two mixtures and incorporate the sifted powders. Roll out disks with a piping bag with a 7-cm-diameter nozzle, measuring less than the cake. Sprinkle caster sugar over the disc and bake at 220°C for 8 minutes. Cool and soak with Fresco Fresco syrup. Blast to negative and store for cake assembly.

CREMOSO LIMONE (Creamy Lemon)

INGREDIENTS

120 g lemon juice
300 g butter
200 g icing sugar
2 lemon peels rapè
50 g eggs
100 g yolk

Bring lemon juice with butter, sugars and zest to a boil. Combine eggs and yolks and bring to 85° C. Emulsify and immediately pour into bottom of h 4-cm ring placed on baking sheet with silicone mat. Blast to negative and store for assembly.

BAVARESE CIOCCOLATO (chocolate bavarese)

INGREDIENTS

600 g cream Base Giulia Camel
300 g white chocolate 35%
8 g Aroma Più Vaniglia Tahiti Camel
15 g jelly
75 g water
800 g whipped cream

Bring Base Giulia cream to 40°C and add vanilla flavor. Pour over the melted white chocolate, also combining the hydrated gelatin. Emulsify and cool to 30°C. Incorporate the semi-whipped cream and use.

CROCCANTINO BIANCO (white crunchy)

INGREDIENTS

90 g crunchy puff pastry
40 g white chocolate
300 g cream Bianca Camel

Melt to 40° the white chocolate with the white cream. Mix and blend the crunchy puff pastry. Roll out disks of h 3 mm with a diameter smaller than the finished cake. Cool to negative and store.

BAGNA FRESCO FRESCO

INGREDIENTS

250 g water
250 g sugar
80 g aroma Fresco Fresco 70° Camel

Blend all the ingredients and store for used, soak the biscuit and blast to negative.

PREPARATION

Assemble the cake upside down inside the same h 4-cm ring used for the lemon creme. Spread 2 layers of light cream alternating with 2 layers of sponge finger soaked with Fresco Fresco bagna. Finish by applying the white crisp, press and blast to negative.

PRESENTATION

Unmold and top with Camel Neutral Icing Gel, white chocolate strip on outer perimeter, whipped cream curls, fresh mint leaves and yellow lemon peel.





ZUPPA ROMANA

with Karamel bagna

BAGNA CAMELLO

INGREDIENTS

500 g water
500 g bagna Karamel Camel

Dilute the product as needed and store unused product in the refrigerator.

CREMA ROMANA (mascarpone and zabaione)

INGREDIENTS

8 g jelly
40 g water
450 g Camel's zabaglione
650 g cream 35% Camel
225 g mascarpone

Hydrate the jelly in water. Heat one-fourth of the eggnog to 50°C, dissolve the gelatin in it and add to the remaining zabaglione. Whip the cream together with the mascarpone and incorporate into the zabaglione.

BISCOTTO SAVOJARDO (sponge finger biscuit)

INGREDIENTS

220 g egg white
80 g water
1 g salt
140 g yolk
100 g sugar
2 g Aroma Più vaniglia Tahiti Camel
140 g biscuit flour
50 g of starch
10 g cocoa

Whip egg whites with sugar and salt. Combine whipped yolks with sugar and vanilla, then sifted flour with starch. Roll out to 7 mm high on 40-60 cm baking pan the obtained mass, sprinkle with caster sugar before baking. Bake at 220°C for 6-8 minutes. Blast to positive.

SFOGLIE DI ZUCCHERO CAMELLATO (caramelized sugar puffs)

Make the sheets by thinly spreading Camel Neutral Icing Gel on a sheet of baking paper. Caramelize in the oven.

PREPARATION

Soak the sponge fingers "generously" with the caramel drizzle, previously portioned for assembly. Break down to the negative, for quicker and more precise assembly later. Pour an initial layer of cream over the first sponge finger, place the second sponge finger, and proceed again. Place clumps of cream on top to close.

PRESENTATION

Complete with some drops of zabaglione and caramelized sugar puffs.





TORTA DUCHESSA

with Crema Cacao bagna

PAN DI SPAGNA ROLLÈ AL CIOCCOLATO (chocolate sponge cake roll)

INGREDIENTS

500 g eggs
330 g sugar
130 g flour 00
65 g corn starch
100 g almond flour
75 g cocoa powder
2 g Aroma Più limone Camel
2 g Aroma Più vaniglia Tahiti Camel

Beat eggs with sugar, add sifted flours and form into 1.5 cm thin pans and bake at 210° C for 9 minutes.

MOUSSE AL CIOCCOLATO FONDENTE (dark chocolate mousse)

INGREDIENTS

200 g Gel Glassa Neutra Camel
250 g eggs
600 g dark chocolate 70%
1000 g glossy cake cream

Heat the Neutral Camel Gel Frosting to 108° C and pour it flush over the eggs. Whisk until cool. Melt the dark chocolate at 45° C and add it to the whipped base. Add the cream.

BAGNA CREMA CACAO

INGREDIENTS

50 g hot water
50 g sugar
20 g of Crema Cacao 70° Camel

Heat the water to a boil with the sugar. Let cool and add the liqueur while stirring.

PREPARATION

Place the roll soaked with 14° Camel Cocoa Cream in the chosen mold. In the center with a pastry bag pour a 1 cm layer of natural Camel Pear Fruits cube. Close with the chocolate mousse. Blast chill. Demold and frost with Camel Cocoa Gel Frosting and decorate as desired.





MONOPORZIONE TROPICALE

with Primizie bagna

PAN DI SPAGNA ROLLÈ (sponge cake roll)

INGREDIENTS

500 g eggs
330 g sugar
230 g flour 00
65 g corn starch
100 g almond flour
2 g Aroma Più limone Camel
2 g Aroma Più vaniglia Tahiti Camel

Beat the eggs with the sugar. Combine the two sifted flours and form thin pans, bake at 210°C for 8 minutes.

MOUSSE AL MANGO

INGREDIENTS

800 g mango pulp
300 g Italian meringue
20 g gelatine
100 g water
20 g Primizie Bagna 70° Camel
450 g glossy cream

Moisten the gelatine with water, add the Primizie Camel syrup and melt the gelatine well. Pour it over the pulp and add the meringue and cream in that order.

PREPARATION

In a silicone mold assemble upside down a layer of mango mousse, the sponge cake roll soaked in Primizie bagna, another layer of mousse and finally close with the last soaked sponge cake roll. Refrigerate. Unmold and frost with Gel Glassa Neutra Camel. Decorate as desired.

BAGNA PRIMIZIE

INGREDIENTS

350g water
330g caster sugar
100g Bagna Primizie 70° Camel

Heat the water to boil with the sugar. Let it cool and add the liqueur while stirring.

MERINGA ITALIANA (italian meringue)

INGREDIENTS

200 g egg white
50 g caster sugar
500 g Gel Glassa Neutra Camel

Bring Neutral Gel Frosting to 108° C and pour it in a trickle over egg whites beaten to stiff peaks with sugar; let it cool.





ZAGARELLA

with Zagara bagna

PASTA FROLLA (shortcrust pastry)

INGREDIENTS

600 g butter
400 g caster sugar
160 g yolk
10 g salt
5 g Aroma Più Vaniglia Tahiti Camel
1000 g biscuit flour

Sandblast cold cubed butter and flour. Incorporate sugar. Add eggs with salt and flavorings and knead evenly. Stabilize at positive for 12 hours, store at 4°C.

PAN DI SPAGNA MANDORLA (almond sponge cake)

INGREDIENTS

500 g eggs
250 g sugar
200 g biscuit flour 150W
4 g Aroma Più Vaniglia Tahiti Camel
175 g almond flour

Beat eggs with caster sugar and vanilla. Gradually add almonds and incorporate sifted flour. Bake on baking sheet 40-60 cm at 200°C. Blast to positive and cup to smaller cake size.

RIPIENO RICOTTA ARANCIA (orange ricotta filling)

INGREDIENTS

500 g cow's milk ricotta
95 g sugar
150 g cream
50 g almond flour
50 g flour
250 g eggs
3 g salt
5 g Aroma Più Vaniglia Tahiti Camel
150 g arancia candita Camel (marinated in Zagara Camel bagna for 24 hours and shredded)
60 g bagna Zagara 70° Camel

Process cow's milk ricotta in planetary mixer with sugar, cream, salt, Aroma Più vanilla, flours and 50% whipped eggs. Incorporate the fruit marinated with Zagara into the previous mass and use.

BAGNA ZAGARA

INGREDIENTS

500 g hot water
400 g sugar
200 g bagna Zagara 70° Camel

Mix and store for use, soak the biscuit and blast to negative.

PREPARATION

Roll out short crust pastry to 3 mm and stabilize when cold. Line h 3-cm microperforated molds previously treated with release agent. Spread a thin layer of orange marmalade, place a 1-cm layer of almond sponge cake soaked with Zagara bath. Pour in the filling and bake at 150°C for about 30 minutes.

PRESENTATION

Gently wetting hot the surface, demold and blast to positive. Top with powdered sugar, candied orange cubes and food-grade gold.





DESIRED GRADATION	8°	10°	14°	16°	18°	20°
Kg of sugar	8,75	7	5	4,35	3,85	3,5
Liters of water	10	7,5	4,8	3,9	3,2	2,7
Liters alcoholate 70°	2	2	2	2	2	2
Liters obtained	18	14	10	8,7	7,7	7
Kg obtained	21	16,5	11,8	10,2	9	8,2
Sugar Vol. in liters	5,7	4,5	3,2	2,8	2,5	2,3