

NOEL'S

— of Warwickshire —

Ice Cream Brochure 2020



Our Story

We are a small family-run company based in Caldecote Village, Warwickshire. For generations, our family has worked in and around the ice-cream industry. Through our passion and love for food, we decided to use our experience and knowledge to create a selection of luxurious recipes made with real authentic ingredients, sourced from around the world and designed in a factory constructed with the sole purpose of creating them.

Over 8 years, we tried to bring this dream to life, and we succeeded by failing
in more ways than we thought possible!

However, we now believe that we've mastered our craft and started a company worthy
of our name.



NOEL'S ICE CREAM Ltd

A beautiful selection of Gelatos, produced using the finest ingredients



**Alba
Hazelnut**

Precious in colour, grand in taste; a truly rich gelato. Made using beautiful golden hazelnuts from Alba, Italy.



**Belgian
Chocolate**

The finest cocoa is carefully melted and whipped into a thick, creamy gelato, then lightly salted to create a dark, rich and luxuriously smooth Belgian chocolate flavour.



Licorice

Wow! These lovely, bittersweet blackcurrants we have selected really pack a punch. Fused with a touch of lemon, making a wonderful royal gelato. Vibrant in colour, elegant in taste.

Here's one for my Grandma, although a flavour not appreciated by many; some love it! With its distinctive colour and unique, iconic flavour; a surprisingly beautiful gelato that won't pull out your dentures!



Fior di Latte

A simple, creamy gelato with a beautiful, rich, milky flavour; the perfect complement to any dessert.



**Italian
Coffee**

To create this Italian favourite, we first needed to find the right coffee beans. What better coffee to use, than the dark Italian espresso we start every morning with! Freshly pressed and seamlessly blending 30% coffee into every batch of gelato.

Soft, velvety gelato steeped with finely chopped Madagascan vanilla pods for 24 hours. Brings a touch of authentic luxury to the world's most popular flavour.



Banana

A distinctive, mellow, yellow banana gelato. We gently fold in one of the world's most loved fruits to create this timeless classic.



Blackcurrant

Wow! These lovely, bittersweet blackcurrants we have selected really pack a punch. Fused with a touch of lemon, making a wonderful royal gelato. Vibrant in colour, elegant in taste.



**Creme
Caramel**

A dark, burnt sugar caramel is swept through a silky egg custard gelato, recreating this much-loved classic French dessert.



Honeycomb

Combining this delicious gelato with beautiful chewy, handmade honeycomb, gives a bit of crunch to this melt in your mouth treat!



**Madagascan
Vanilla**



Seville Marmalade

This is not your normal gelato. Warming and fiery, with possible health benefits, yet still delicious! Maybe I'm lying; why not try it?

Sharp, sour and bitter, these Seville oranges are not good for much. However, carefully cooked and stirred into one of our finest gelatos... a true game-changer!

These little green nuts cost a fortune! However, they do create an amazing gelato. The finest green Sicilian pistachios are carefully crushed, before being blended with a smooth gelato to produce a rich, distinctive, nutty flavour.



Salted Caramel

A flavour full of depth...swirling our homemade, rich, buttery salted caramel sauce through a gently caramelised gelato.

For years we've tried to create a high-quality strawberry gelato and failed! Now, by seamlessly blending 40% strawberry into a beautiful gelato, a touch of lemon and finishing by folding in a delicious strawberry compote, we believe we've found the perfect balance.



True Cinnamon

Steeping this beautiful, aromatic bark from the Ceylon cinnamon tree into one of our finest gelatos for 24 hours, creating a superb, unique yet sweet gelato.

A smooth, creamy product with a fantastic classic taste. Created by carefully melting the finest Belgian white chocolate into one of our luxurious gelatos, with a touch of condensed milk to boost the depth.



Vegan Vanilla

If you can't beat them, join them! For the last year we have been developing our own creamy vegan gelato. What better flavour to start with than the worlds favourite... Vanilla!

Sweet, creamy and full of flavour. I can't believe this Flavour is DAIRY FREE! Combining our vegan base with 30% of these mighty, little cherries to create a truly magical gelato.



Chocolate Hazelnut

Chocolate Hazelnut, the perfect vegan Gelato ! Using the finest Belgian Cocoa for a smooth gelato mouth- feel and the sweet, caramelised hazelnut with its natural creamy fat content, these pair were destined to make a beautiful vegan gelato.



Root Ginger



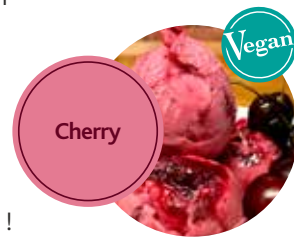
Sicilian Pistachio



Strawberry



White Chocolate



Cherry

Available in 2.5ltr and 5ltr napolis

Simple, affordable Ice Cream



Bubble Gum

Not my first choice of ice cream, but this undeniable bubble-gum flavour never fails to put a cheeky blue smile on children's faces!



Chocolate Chip

A creamy ice cream, blended with beautiful, milk chocolate and crunchy biscuit pieces.



Mint Chocolate

An indulgent, milk chocolate ice cream with plenty of dark and white chocolate chip scattered throughout.

The ultimate classic ice cream. This creamy, retro flavour we've achieved takes me right back to my childhood, every time I try it!



Rum & Raisin

A much-loved classic produced by churning beautiful raisins (soaked in warm, dark rum overnight) into our rum ice cream.

A British summer special. Created by folding our homemade, cream ripple into a delicious strawberry ice cream.



Cookies & Cream



Creamy Vanilla



Raspberry Ripple



Strawberries & Cream

Available in 5ltr napolis



Fruit based and bursting with flavour



An exotic, super-smooth sorbet. Incorporating 50% coconut into a sweet, sorbet syrup. Really lets the refreshingly tropical flavour out!



Smooth and chewy, with a refreshing, deep mango flavour. The ripe fruit comes through beautifully.



Mandarin sorbetto! These little oranges have such an interesting, fresh and sweet taste. You can almost feel the sunshine come through and brighten up your day!



Strawberries, blackberries and redcurrants, picked and blended with a touch of lemon to make a wonderful, strong sorbet.



An unmistakable taste of summer! This tangy, zesty, clean lemon flavour is distinctive and refreshing!



Using over 50% fruit to create this unmistakable raspberry sorbet. Bold in colour, bold in flavour. A great palate cleanser!

Available in 2.5ltr and 5ltr napolis



Thanks for taking the time to look through the flavours that have taken us so long to create.

We would like to supply restaurants, hotels, cafes, ice-cream parlour's and other catering businesses in the Midlands and surrounding counties; we value our personal friendships, by delivering our products ourselves and look forward to building one to last with you!

For more information on prices, allergens and deliveries or if you would like us to call in for a chat... please don't hesitate to contact us.

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