

Restaurant desserts



Profiterole

Cream

Ingredients	
Cold water	2500g
Cremina	1000g
Casa Cream UHT 35%	1000g

Preparation
Beat together the water and Cremina in the mixer bowl for 5' at the fast speed with the whisk.
Similarly, beat the Casa Cream and homogenize it with the previous mixture.

Choux

Ingredients	
Jello	1000g
Flour	200g
Eggs	1250g
Water (80°C)	1250g

Preparation
Beat in the mixer Jello, the flour and water with the flat beater at medium speed for 5'.
Pour the eggs, one at a time.
Cut to the desired size and put the craquelin on them.
Bake at 180°C for 35-40 minutes.

Craquelin

Ingredients	
Princess Margarine	160g
Flour	200g
Brown Sugar	200g
Salt	4g

Preparation
Beat all the ingredients together in the mixer's bowl on medium speed until a homogenous dough is made.
Roll out into two greaseproof papers, 3mm thick and cut with the desired cutter.

Profiterole Sauce

Ingredients	
Milk	350g
Casa Cream UHT 35%	250g
Arabesque Dark 60%	200g
Delicecover Choco	600g

Preparation
Bring the cream in a boil, together with the milk.
Pour the chocolate in to melt, then add the Delicecover Choco and mix with the bimer.
Finalize it on the next day.

Setup

On a plate of your choice place cream on the base and place 3 choux filled with cream.
Put cream in the center and stick another choux on.
Pour over the profiterole sauce and garnish to taste.



Apple Pie

Apple pie

Ingredients

Apple Pie Cake	1000g
Eggs	250g
Sunflower oil	250g
Water	240g
Fruitful Apple	500g

Preparation

Place all the ingredients in the mixer, except for the apple, and beat with the flat beater for 3 minutes on medium speed. Then, add the Fruitful Apple and mix with a rubber spatula. Shape in a hoop of your choice up to 1/2. Bake for 35 to 40 minutes at 160°C.

Crumble

Ingredients

Brown sugar	100g
Butter	100g
Flour	100g
Almond powder	100g

Preparation

Put all the ingredients together in the mixer's bowl and homogenize with the flat beater. Grind the crumble over the apple pie which you have moulded in the hoop and bake together.

Liquid Caramel

Ingredients

Milk	200g
Dulce di Latte	500g

Preparation

Heat all the ingredients together in the microwave and the caramel is ready to use (ideally serve hot).



Tiramisu

Base

Ingredients

Vegan Cake Mix	500g
Water	212g
Sunflower oil	162g

Preparation

Beat all the ingredients together with the flat beater in the mixer's bowl for 4 minutes on medium speed.
Pour the mixture on a baking sheet 60x40 and bake for 12' at 170°C.

Coffee syrup

Ingredients

Water	200g
Sugar	200g
Pasta Caffè la Paz	50g

Preparation

Boil all the ingredients together.

Cream

Ingredients

Soy milk	700g
Vegan Cream Patisserie	200g
Vegan Rosette	200g
Pasta Caffè la Paz	70g

Preparation

In a mixer's bowl, beat the soy milk with the cream for 5 minutes on fast speed with the whisk.
Similarly, beat the Vegan Rosette, and homogenize with the preceding mixture.
Lastly, incorporate Pasta Caffè la Paz with a rubber spatula.

Chocolate plates

Ingredients

Scaldis Extra Dark

Preparation

On two guitar sheets put the melted Scaldis Extra Dark and after setting cut with the desired cutter.

Setup

After you have dipped the cut bases in the coffee syrup, place alternately with the chocolate plates and cream.
Garnish at will.



Amadeus Politiko

Base

Ingredients	
Amadeus Cake	500g
Sunflower oil	200g
Water	200g
Coarse semolina	100g
Coconut (shredded)	25g
Yogurt	125g
Mahlepi	5g
Mastic	At will
Vanilla	At will

Preparation
Add the Amadeus Cake, the oil and water in the mixer's bowl and stir for 4 minutes on medium speed with a flat beater.
Add the remaining ingredients and stir for 1 minute .
Place the mixture in a 30x40 baking dish and bake at 165°C for 25 minutes .
Take the pan out of the oven and pour lukewarm syrup over it.

Cream

Ingredients	
Water	1500g
Cremina	600g
Butter 99%	100g
Cinnamon	½ tsp

Preparation
Put the water and Cremina in a pot and stir until it boils.
Remove the pan from the heat and add the butter and cinnamon.
Spread the cream on the base and leave to cool.
Store in the refrigerator.

Decorate with cinnamon.

Syrup

Ingredients	
Water	400g
Sugar	450g
Cinnamon stick	1 pc



Crème Brulée

Sable Choco

Ingredients	
Amadeus Choco	250g
Flour	250g
Eggs	50g
Princess Margarine	200g

Preparation
Put all the ingredients in the mixer bowl and mix with the flat beater for 3 minutes on medium speed.
Roll out into two greaseproof papers 3mm thick.
Cut with the desired round cutter and freeze

Crème Brulée

Ingredients	
Milk	1000g
Crème Brulée	250g

Preparation
Heat 2/3 of the milk.
Add the Crème Brulée and boil for 2 minutes, stirring constantly.
Remove from heat and add the remaining milk.
Pour in the desired forms.

Orange jelly

Ingredients	
Fruitful Orange	1000g
Water	100g
Gelatin leaves	4 pcs

Preparation
Soak the gelatin sheets in water .
Heat all the ingredients together and mix with a beamer.
Mold into a small baking dish and after it has cooled well, cut into cubes.

Milk Namelaka

Ingredients	
Milk	290g
Glucose	50g
Casa Cream UHT 35%	400g
Arabesque Milk 34%	390g
Gelatin leaves	2 pcs

Preparation
Boil the milk with the glucose.
Remove from the stove and pour in the moisturized gelatin sheets.
Pour the Arabesque Milk 34% and emulsify.
Lastly, add the Casa Cream and mix with the beamer.
Finalize it on the next day.



Forest Fruit Cheesecake

Cream

Ingredients	
Cheesecake Mix	200g
Casa Cream UHT 35%	600g

Preparation
Place the ingredients in the mixer's bowl and beat on fast speed with a whisk for 1 minute.

Sauce

Ingredients	
Fruitful Strawberry	250g
Fruitful Raspberry	250g
Imvertosaxaro	50g

Preparation
In a deep dish place all the ingredients together and with a beamer stir until the fruit is melted.

Extra Ingredients

Granella Speculoos Cookies

Setup
Put the forest fruit sauce on the plate.
Add Granella Speculoos Cookies at will and with a carnet place the cream in different places of the dish.
Decorate at will.



Choco Banoffee

American Brownies

Ingredients	
American Brownies	1000g
Water	150g
Margarine	150g
Eggs	240g

Preparation
Put all the ingredients in the mixer bowl and mix with the flat beater for 3 minutes on medium speed.
Spread on a 30×40cm baking sheet and bake at 170°C for 23 to 25 minutes.
After it has cooled, take a hoop of the desired size and cut the brownies as if it were cut with a round cutter.

Namelaka Arabesque 34%

Ingredients	
Milk	250g
Glucose	50g
Gelatin leaves	2 pcs
Arabesque Milk 34%	390g
Casa Cream UHT 35%	400g

Preparation
Pour the milk and glucose in a saucepan and bring to a boil.
Add the gelatine leaves that have softened and stir.
Then add the Arabesque Milk 34% and homogenize.
Lastly, add the liquid Casa Cream. Beat and the cream is ready.

Then, in the hoop where you have the brownies, serve the cream in the same volume as the brownies.

Banana Mousse

Ingredients	
Mousse Banana	200g
Water	400g

Preparation
Add all the ingredients in the mixer and beat with the whisk on fast speed for 6 minutes.

Extra ingredients

Dulce di Latte



Soufflé au Chocolat

Soufflé

Ingredients	
Soufflé Arabesque	1000g
Arabesque Dark 60% (melted)	450g
Sunflower oil	350g
Water (lukewarm)	600g

Preparation
Add all ingredients except for the Soufflé Arabesque and mix on slow speed with the flat beater for 1 minute.
The process can also be carried out by hand.
Add the Soufflé Arabesque and mix on medium speed for 3-4 minutes until the ingredients are homogenized.
Serve in molds of 120-140 gr.
Bake at $\pm 185^{\circ}\text{C}$ for 9-10 minutes (fan oven) or at $\pm 210^{\circ}\text{C}$ for 9-10 minutes (steam oven).

Crumble

Ingredients	
Brown sugar	100g
Butter	100g
Flour	100g
Almond powder	100g

Preparation
Beat all the ingredients together in the mixer's bowl until a dough is created.
Bake on a baking sheet for 15-17 minutes at 170°C .

Decorate at will.



Coconut Pannacotta

Pannacotta

Ingredients

Coconut milk	1000g
Pannacotta Mix	250g

Preparation

Heat the 750g coconut milk, add the Panacotta Mix and stir until it boils. After removing from the stove, add the remaining 250g of coconut milk and stir until smooth. Spread on a baking sheet 30x40 cm. Freeze in the freezer and cut into oblong pieces. Before serving, pass it through shredded coconut and put it in the dish.

Crumble

Ingredients

Brown sugar	100g
Butter	100g
Flour	100g
Almond powder	100g

Preparation

Beat all the ingredients together in the mixer's bowl until a dough is created. Bake on a baking sheet for 15-17 minutes at 170°C. Decorate at will.

Extra ingredients

Fruitful Pineapple
Coconut (shredded)
Edible flowers



Pavlova

Meringue

Ingredients	
Bianca GR	250g
Water	250g
Sugar	500g

Preparation
Add all the ingredients in the mixer and beat with the whisk on fast speed for 8 minutes.
Cut meringues to the desired shape and size.
Bake at 100°C for about 90-100 minutes.

Cream

Ingredients	
Cold water	2500g
Cremina	1000g
Casa Cream 35%	1000g

Preparation
Beat the water and Cremina in the mixer bowl for 5' at the fast speed with the whisk.
Similarly, beat the Casa Cream and homogenize it with the previous mixture.

Red fruit sauce

Ingredients	
Fruitful Raspberry	300g
Fruitful Strawberry	300g
Fruitful Red Cherry	300g
Imvertozaxaro	100g

Preparation
Heat and mix all the ingredients together.

Setup

In a dish of your choice place the meringues. Then place the cream and red fruit sauce. Garnish at wil.



Choco Choc pie

Chocolate pie

Ingredients	
Choco Choc	1000g
Refined oil	350g
Eggs	300g
Water	300g

Preparation
Place all the ingredients in the mixer's bowl and mix with the flat beater on the medium speed of the mixer for 5 minutes.
Serve in a baking form and bake at 160°C for 40-45 minutes.

Covering

Ingredients	
Casa Cream UHT 35%	600g
Chocolatier	
Delicecover Choco	500g
Butter 99%	60g
Imvertozaxaro	200g

Preparation
Heat the cream under stirring.
Add Delicecover Choco and stir.
Lastly, add the butter and imvertozaxaro.

Stir until all the ingredients are well incorporated.
As soon as you have blotted out the chocolate pie, pour lukewarm chocolate sauce over it.

BlackBerry Coulee

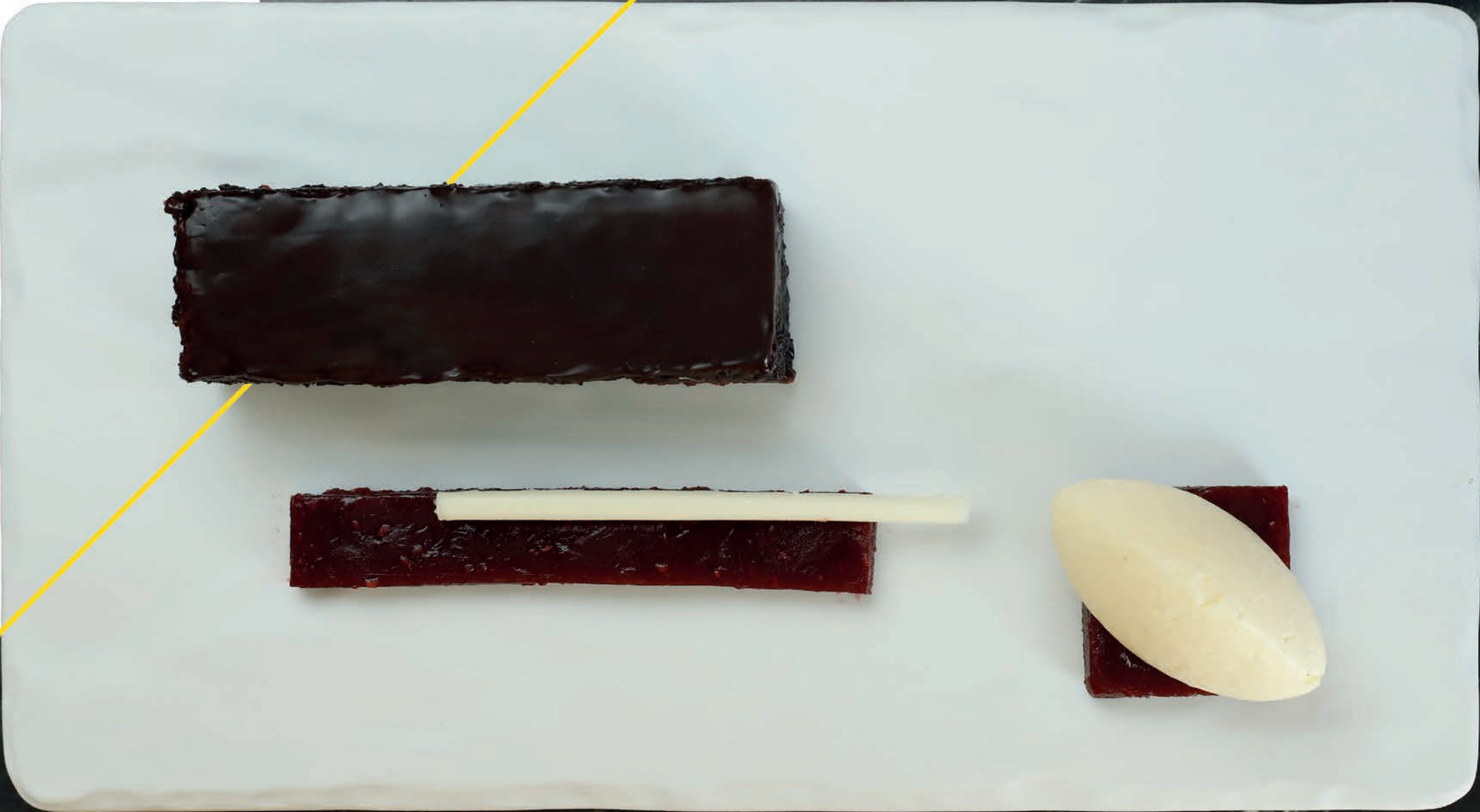
Ingredients	
Fruitful Raspberry	800g
Water	100g
Gelatin leaves	4 pcs

Preparation
Heat Fruitful Raspberry and water in a pot or microwave.
Soften the gelatin in cold water and homogenize in the hot fruit mixture.
Serve on a baking sheet and place in the freezer.

Decorate at will.

Setup
Place the pieces of chocolate pie in different shapes or sizes on the plate of your choice.

Decorate at will.



keep**exploring.**



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Bakery, Confectionery, Ice Cream Ingredients

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