

v. GO!

Vegan **pastry** is here to **stay**



Sefco Zeelandia

The world is changing.

The way we live, the way we behave and the way we eat is not the same.

And we are changing too.

At Sefco Zeelandia, it is our commitment to stand with you and your customer in this social movement. And we are doing so with the next generation of pastry ingredients. We are constantly evolving the way we make pastry, so it meets your needs and exceeds your expectations, today and for the future.

That's why we are introducing our inspiring new vegan range; as tasty as ever, perfect for everyone, good for the planet and good for you*.

An opportunity for all of us, vegan or not, to change today and thrive forever.

Are you ready to step into the future?

V-Go! Vegan pastry is here to stay!

***Good for you:** our vegan products fulfil your need for vegan alternatives that deliver the same quality and performance as products that contain animal ingredients.

Good for the planet: vegan diets are better for the planet than animal containing diets from an environmental point of view (J. Poore and T. Nemecek, 2018. Science 360 (6392), 987-992).

THE WORLD IS CHANGING!



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Products



Vegan Cake Mix

Vegan Cake mix is a mix for the preparation of vegan cake.

With a wide variety of applications like cake, muffin, cookies, brownies and as a base in pastry applications.

With a wonderful taste and notes of cinnamon that give identity to the final product.

It is very easy to use as it only needs the addition of water and oil.

It stands out for its structure, the great mouthfeel and its unique taste.



Vegan Cream Patisserie

Vegan Cream Patisserie is a mix for the preparation of vegan custard cream. With rich taste, slightly yellow colour and smooth texture. It is very easy to use as it only needs the addition of water and it is freeze/thaw stable. The cream can be whipped with Rosette Vegan and combined with Vegan Cake mix in order to prepare a vegan dessert.



Rosette Vegan

Rosette Vegan is an unsweetened vegetable cream with neutral flavour. It has very good volume and stability after being whipped and convenient packaging for easy use. Sugar can be added for a better final result in pastry applications.

Chocolate — and Cocoa

Arabesque Dark 70% Extra bitter chocolate

Arabesque Dark 60% Dark chocolate

Arabesque Dark 52% Dark chocolate

Scaldis Extra Dark Dark compound chocolate

Scaldis Dark Compound Chocolate

Arabesque Cacao Cocoa powder (20-22% fat)

Chocolate Drops

Fruits

Fruitful Dark/Black Cherry

Fruitful Strawberry

Fruitful Mango

Fruitful Apple 10x10

Fruitful Lemon

Fruitful Red Cherry

Fruitful Orange Cream

Fruitful Peach

Fruitful Raspberry

Fruitful Blueberry

Fruitful Pineapple

Coverings

Masca Pineapple

Masca Quince

Masca Apricot

Masca Berries

Masca Strawberry

Masca Caramel

Masca Orange

Masca Black Cherry

Masca Lime

Masca Amarena

Masca Banana

Paleta Coldgel

Paleta Cold Choc

Eldorado Hot process gel

Crystal brill white White glaze

Fondant White fondant

Decor icing white Sugar paste

Pastes and Variegone

Variety of vegan pastes and variegone

Complementary Products

Velex Pastry improver

Margarine Princess Soft margarine



Recipes

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Pound Cake

Ingredients:

| | |
|--------|----------------------------------|
| 2000 g | Vegan Cake Mix |
| 850 g | Water |
| 650 g | Sunflower seed oil (odorless) |

Preparation:

- Use the flat beater to mix all the ingredients at medium speed for 4 minutes, until you get a homogenous dough.
- Serve in molds filling up to 2/3.
- Bake at 180-190°C for as much time as needed depending on the weight and the oven type.
- Indicative baking duration: 40-45 minutes at 180-185°C for 300 g cakes.



Raisin Cake

Ingredients:

| | |
|--------|------------------------|
| 1000 g | Vegan Cake Mix |
| 450 g | Water |
| 275 g | Oil |
| 100 g | Moustafini |
| | (inverted sugar syrup) |
| 150 g | Raisins |

Preparation:

- Use the flat beater to mix all the ingredients, except raisins, at medium speed for 4 minutes.
- Add raisins and mix until you get a homogenous dough.
- Serve on a baking sheet.
- Decorate with sesame seeds.
- Bake at 170°C for 34 minutes.

Tip

You can add herbs, such as cinnamon, cloves.

You can also replace the raisins with other dried fruits, such as apricots, prunes, cranberries, etc.



Brownies

Ingredients:

| | |
|-------|--------------------|
| 800 g | Vegan Cake Mix |
| 200 g | Flour |
| 100 g | Arabesque cocoa |
| 8 g | Regal |
| 200 g | Princess Margarine |
| 100 g | Oil |
| 140 g | Water |
| 200 g | Glucose |
| 400 g | Arabesque 60% |

Preparation:

- Mix all the ingredients, except Arabesque 60%, until the dough is smooth.
- Add the melted chocolate and mix until you get a homogenous dough.
- Serve in a 30x40 sheet pan.
- Bake at 180°C for 18-20 minutes.
- Cut when completely cool.



Bars

Ingredients:

| | |
|-------|--------------------|
| 500 g | Vegan Cake Mix |
| 145 g | Princess Margarine |
| 60 g | Water |
| 30 g | Hazelnut |
| 30 g | Raisins |
| 30 g | Chocolate Drops |
| 30 g | Cranberries |

Preparation:

- Use the flat beater to mix all the ingredients at medium speed for 2 minutes.
- Place in a 15x20 cm pan.
- Bake at 180°C for 22 minutes.



Cinnamon Biscuits

Ingredients:

| | |
|--------|--------------------|
| 1000 g | Vegan Cake Mix |
| 900 g | Flour |
| 750 g | Princess Margarine |
| 125 g | Oil |
| 125 g | Water |
| 30 g | Cinnamon |

Preparation:

- Use the flat beater to mix all the ingredients at medium speed for 2 minutes.
- Knead the dough and cut into rolls.
- Place on a baking tray lined with non-stick paper.
- Bake at 170°C for 25 minutes.



Cookies

Ingredients:

| | |
|-------|--------------------|
| 200 g | Vegan Cake Mix |
| 85 g | Princess Margarine |
| 30 g | Orange juice |
| 3 g | Regal |
| 25 g | Cranberries |
| 25 g | Raisins |
| 25 g | Chocolate Drops |

Preparation:

- Use the flat beater to mix all the ingredients at medium speed for 2 minutes.
- Shape the dough in cookies.
- Place on a baking tray lined with non-stick paper.
- Bake at 190°C for 10 minutes.



Tartufo

Base ingredients:

| | |
|-------|--------------------|
| 800 g | Vegan Cake Mix |
| 200 g | Princess Margarine |
| 200 g | Pastry flour |
| 100 g | Cocoa |
| 100 g | Oil |
| 140 g | Water |
| 400 g | Arabesque 60% |
| 200 g | Glucose |

Cream ingredients:

| | |
|--------|------------------------|
| 1000 g | Water |
| 400 g | Vegan Cream Patisserie |
| 400 g | Vegan Rosette |
| 160 g | Pasta Tartufo |

Black Coating:

| | |
|--------|--------------------|
| 1000 g | Arabesque Dark 60% |
| 320 g | Sunflower oil |

White Coating:

Crystalbrill White

Preparation:

- Use the flat beater to mix all the ingredients (except Arabesque 60% and glucose) at medium speed for 3 minutes.
- Add the Arabesque 60% and the glucose, after melting them in the microwave, and mix for 1 more minute.
Serve on a baking sheet with 30×40 cm greaseproof paper and bake for 20' at 180°C.
- Mix the Vegan Cream Patisserie and water using the whisk for 3 minutes on fast speed. Whip the Vegan Rosette and mix it gently with the ready cream. Add Pasta Tartufo.
- Melt both ingredients together in the microwave and dip in the applications.
- Mold the Vegan cream and coat with Crystalbrill White.



Banoffee Tart

Tart ingredients:

| | |
|-------|--------------------|
| 200 g | Vegan Cake Mix |
| 180 g | Pastry Flour |
| 150 g | Princess Margarine |
| 25 g | Sunflower oil |
| 25 g | Water |

Cream No1 ingredients:

| | |
|-------|------------------------|
| 550 g | Water |
| 200 g | Vegan Cream Patisserie |
| 200 g | Vegan Rosette |
| 50 g | Pasta Bitter Caramel |

Biscuit ingredients:

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

Cream No2 ingredients:

| | |
|-------|------------------------|
| 550 g | Water |
| 200 g | Vegan Cream Patisserie |
| 200 g | Vegan Rosette |
| 60 g | Pasta Banana Piu |

Covering ingredients:

| | |
|-------|---------------|
| 500 g | Masca Caramel |
| 50 g | Water |

Preparation:

- For the tart, mix all the ingredients using the flat beater until it becomes a homogenised dough. Roll the dough into the desired tart forms and bake at 170°C for about 15'.
- For the biscuit, mix all the ingredients using the flat beater, for 4 minutes on medium speed. Serve the dough on a 60x40 baking sheet and bake at 180°C for 10'-12'.
- For the first cream, whip Vegan Rosette until it becomes light and fluffy. Mix Vegan Cream Patisserie with water, using the whisk, for 5 minutes on the fast speed. and then homogenize with the whipped cream. Lastly, add Pasta Banana Piu and mix with a spatula. Follow the same procedure for the second cream.
- For the covering, heat the two ingredients together in the microwave or in bain-marie.
- For the setup, after the tarts have cooled, cut the biscuit and place it on the base. Fill the tart with cream No1. In a silicone mold fill with cream No2, close with biscuit and freeze. Remove the application from the mold, heat up Masca and cover. Place on the tart and garnish at will.



Coconut

Base ingredients:

| | |
|-------|--------------------|
| 200 g | Vegan Cake Mix |
| 150 g | Princess Margarine |
| 180 g | Pastry flour |
| 25 g | Sunflower oil |
| 25 g | Water |

Cream ingredients:

| | |
|-------|------------------------|
| 700 g | Coconut milk |
| 200 g | Vegan Cream Patisserie |
| 200 g | Vegan Rosette |
| 60 g | Pasta Cocco Piu |

Biscuit ingredients:

| | |
|-------|----------------|
| 500 g | Vegan Cake Mix |
| 212 g | Water |
| 162 g | Sunflower oil |
| | Pastry Coconut |

Extra ingredients:

Fruitful Mango

Covering ingredients:

| | |
|--------|--------------------|
| 1000 g | Arabesque Dark 70% |
| 250 g | Sunflower oil |

Preparation:

- Mix all the ingredients using the flat beater until it becomes a homogenised dough. Roll the dough into the desired tart forms and bake at 170°C for about 15'.
- For the biscuit, mix all ingredients, except for the coconut, using the flat beater, for 4' on medium speed. Spread the mixture on a 60x40 baking sheet, sprinkle with the coconut and bake at 180°C for 10'-12'.
- For the cream, whip the Vegan Rosette until it becomes light and fluffy. Mix Vegan Cream Patisserie with the coconut milk, using the whisk, for 5 minutes on the fast speed. Then homogenize with the whipped cream, add the Pasta Cocco Piu and mix gently with a spatula.
- For the covering, melt both ingredients together.
- For the setup, in a spherical silicone mold place on the bottom the Fruitful Mango and fill with the cream. Place the biscuit and freeze. Remove from the molds, dip the 3/4 of the application into the chocolate and brush it to create the coconut effect.
- Place the coconut on the crisp base.



Granola Caramel

Granola ingredients:

| | |
|-------|------------------|
| 250 g | Seed Mix |
| 100 g | Hazelnut crushed |
| 50 g | Florentiner Mix |

Cream ingredients:

| | |
|----------|------------------------|
| 1000 g | Water |
| 400 g | Vegan Cream Patisserie |
| 500 g | Vegan Rosette |
| 80-100 g | Pasta Bitter Caramel |

Extra ingredients:

Masca Apricot

Preparation:

- For the granola, mix all the ingredients together and pour into a baking tray with nonstick paper. Bake at 170°C for about 10'.
- For the cream, whip Vegan Rosette until it tightens. Then mix the water and Vegan Cream Patisserie, using a whisk for 5 minutes at fast speed. Then homogenize with the whipped cream, add the Pasta Bitter Caramel and mix gently with a spatula.



Quince

Base ingredients:

| | |
|--------|----------------|
| 1000 g | Vegan Cake Mix |
| 325 g | Oil |
| 425 g | Water |

Cream ingredients:

| | |
|--------|------------------------|
| 1000 g | Water |
| 400 g | Vegan Cream Patisserie |
| 500 g | Vegan Rosette |

Extra ingredients:

Masca Quince

Preparation:

- For the base, mix all the ingredients together, using a flat beater, on medium speed for 4'. Place the dough on a baking sheet and bake at 190°C for about 30'.
- For the cream, whip Vegan Rosette until it tightens. Then mix the water and Vegan Cream Patisserie, using a whisk for 5 minutes. Then homogenize with the whipped cream.



Fico Tart

Tart ingredients:

| | |
|-------|--------------------|
| 200 g | Vegan Cake Mix |
| 180 g | Pastry Flour |
| 150 g | Princess Margarine |
| 25 g | Sunflower oil |
| 25 g | Water |

Coating ingredients:

| | |
|-------|-----------------|
| 200 g | Eldorado |
| 200 g | Water |
| 800 g | Paleta Cold Gel |

Cream ingredients:

| | |
|-------|------------------------|
| 550 g | Water |
| 200 g | Vegan Cream Patisserie |
| 200 g | Vegan Rosette |
| 70 g | Pasta Fico Rosa |

Extra ingredients:

Variegone Fichi Caramellati

Preparation:

- For the tart, mix all the ingredients using the flat beater until it becomes a homogenised dough. Roll the dough into the desired tart forms and bake at 170°C for about 15'.
- For the cream, whip Vegan Rosette until it becomes light and fluffy. Mix Vegan Cream Patisserie with water, using the whisk, for 5 minutes on the fast speed and then homogenize with the whipped cream. Lastly, add Pasta Fico Rosa and mix with a spatula.
- For the topping, boil Eldorado with the water. Remove from heat, add Paleta Cold Gel and stir slowly. Use the coating directly.
- For the setup, after the tarts have cooled, fill them with Variegone Fichi Caramellati. With the help of a split palette put cream on half of the tart and garnish the rest with fresh fruit or dried figs. Coat the cream and figs with the jelly.



Nougatine

Base ingredients:

| | |
|-------|--------------------------|
| 500 g | Vegan Cake Mix |
| 212 g | Water |
| 162 g | Sunflower oil |
| | Crocant Almond for decor |

Cream ingredients:

| | |
|-------|------------------------|
| 700 g | Almond milk |
| 200 g | Vegan Cream Patisserie |
| 200 g | Vegan Rosette |

Preparation:

- Use the flat beater to mix all the base ingredients at medium speed for 4 minutes. Spread the mixture on a 60x40 baking sheet, sprinkle with almond crocant and bake at 180°C for 10'-12'.
- For the cream, whip the Vegan Rosette until it becomes light and fluffy. Mix Vegan Cream Patisserie with the almond milk, using the whisk, for 5 minutes on the fast speed. Then homogenize with the whipped cream.
- For the setup, on a hoop 25x25 place the almond biscuit and a layer of cream on top. Repeat once more and freeze. Remove from the molds, cut and garnish the applications as desired.



Mini Black Forest

Base ingredients:

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

Cream ingredients:

| | |
|-------|------------------------|
| 700 g | Soy milk |
| 200 g | Vegan Cream Patisserie |
| 200 g | Vegan Rosette |
| 80 g | Pasta Amarena Piu |

Covering ingredients:

| | |
|--------|--------------------|
| 1000 g | Arabesque Dark 60% |
| 300 g | Sunflower oil |
| | Cacao Arabesque |

Extra ingredients:

Fruitful Red Cherry

Preparation:

- For the base, use the flat beater to mix all the ingredients at medium speed for 4 minutes. Serve the dough on a 60x40 baking sheet and bake at 180°C for 10'-11' with an open damper.
- For the cream, whip the Vegan Rosette until it becomes light and fluffy. Mix Vegan Cream Patisserie with the soy milk, using the whisk, for 5 minutes on the fast speed. Then homogenize with the whipped cream, add the Pasta Amarena Piu and mix gently with a spatula.
- For the covering, melt the chocolate and sunflower oil in the microwave or in bain-marie.
- Put the cake and the cream in the mold and freeze. Remove from the mold and dip into the covering ingredients. Garnish with Fruitful Red Cherry.



Mini Caffè La Paz

Base ingredients:

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

Cream ingredients:

| | |
|-------|------------------------|
| 700 g | Soy milk |
| 200 g | Vegan Cream Patisserie |
| 200 g | Vegan Rosette |
| 70 g | Pasta Caffè La Paz |

Covering ingredients:

| | |
|--------|--------------------|
| 1000 g | Arabesque Dark 60% |
| 300 g | Sunflower oil |
| | Cacao Arabesque |

Preparation:

- For the base, use the flat beater to mix all the ingredients at medium speed for 4 minutes. Serve the dough on a 60x40 baking sheet and bake at 180°C for 10'-11' with an open damper.
- For the cream, whip the Vegan Rosette until it becomes light and fluffy. Mix Vegan Cream Patisserie with the soy milk, using the whisk, for 5 minutes on the fast speed. Then homogenize with the whipped cream, add the Pasta Caffè La Paz and mix gently with a spatula.
- For the covering, melt the chocolate and sunflower oil in the microwave or in bain-marie.
- For the setup, cut the base with a cutter and place it in the desired silicone mold. With a pastry bag, fill the mold with cream and freeze. Remove from the mold and dip into the covering ingredients. Sift the cacao.



Mini Pistachio

Base ingredients:

| | |
|-------|---------------------------------------|
| 500 g | Vegan Cake Mix |
| 162 g | Sunflower oil |
| 212 g | Water |
| | Crushed Aegina pistachio (at will) |

Cream ingredients:

| | |
|-------|------------------------|
| 700 g | Soy milk |
| 200 g | Vegan Cream Patisserie |
| 200 g | Vegan Rosette |
| 80 g | Pasta Pistachio |

Covering ingredient:

| | |
|--------|--------------------------|
| 1000 g | Arabesque Dark 60% |
| 300 g | Sunflower oil |
| | Crushed Aegina pistachio |
| | Some salt |

Preparation:

- For the base, use the flat beater to mix all the ingredients at medium speed for 4 minutes. Serve the dough on a 60x40 baking sheet, sprinkle with crushed pistachio and bake at 180°C for 10'-11' with a open damper.
- For the cream, whip the Vegan Rosette until it becomes light and fluffy. Mix Vegan Cream Patisserie with the soy milk, using the whisk, for 5 minutes on the fast speed. Then homogenize with the whipped cream, add the Pasta Pistachio and mix gently with a spatula.
- For the covering, melt the chocolate and sunflower oil in the microwave or in bain-marie.
- For the setup, cut the base with a cutter and place it in the desired silicone mold. With a pastry bag, fill the mold with cream and freeze. Remove from the mold and dip into the covering ingredients. Garnish with broken pistachio and salt.



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