Jegan pastry is here to stat





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 han animal containing diets from an environmental point of view (J. Poore and T. Nemecek, 2018. Science 360 (6392), 987-992).





Are you ready to step into the future?

Products



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 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 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

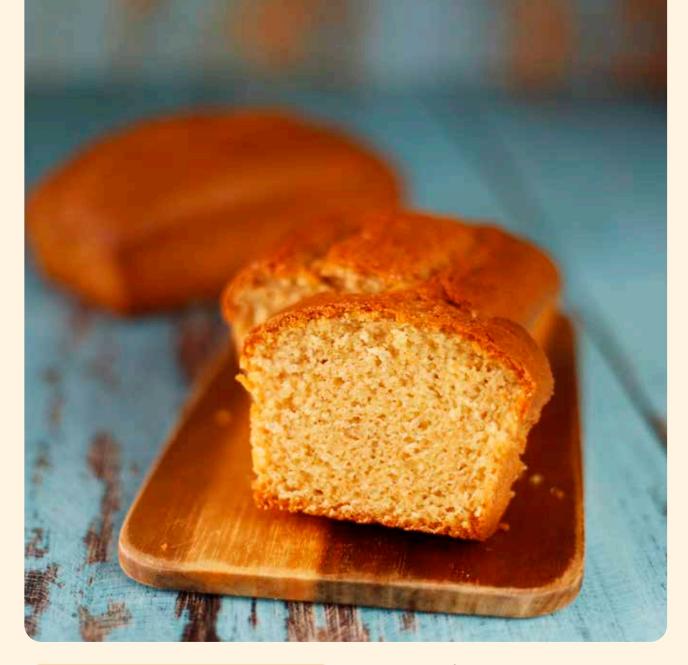
Velex Pastry improver

Margarine Princess Soft margarine

Recipes

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Pound Cake

Ingredients:

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

- 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:

Vegan Cake Mix
Water
Oil
Moustafini
(inverted sugar syrup)
Raisins

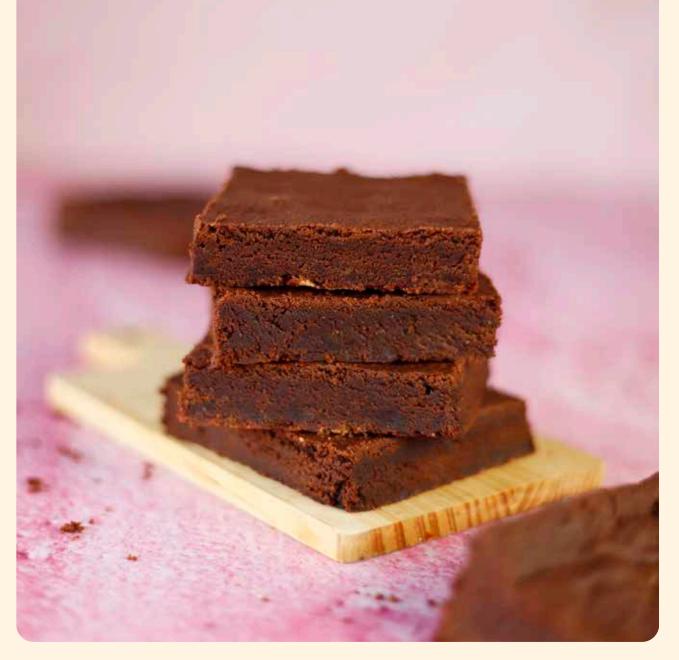
Preparation:

- 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.

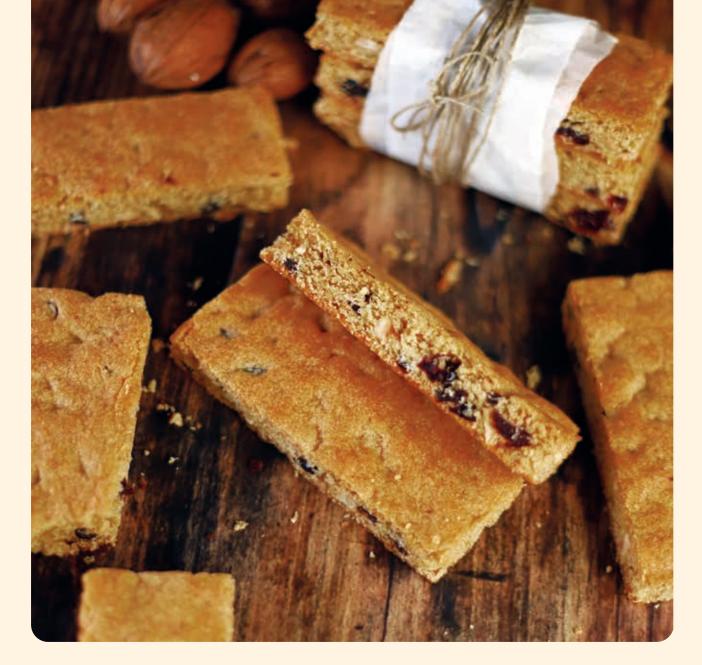


Brownies

Ingredients:

	9
g Vegan Cake Mix	800 g
g Flour	200 g
g Arabesque cocoa	100 g
	8 g
g Princess Margarine	200 g
g Oil	100 g
-	140 g
	200 g
g Arabesque 60%	400 g

- 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:

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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

- 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:

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

- 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:

9	
.00 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

- 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

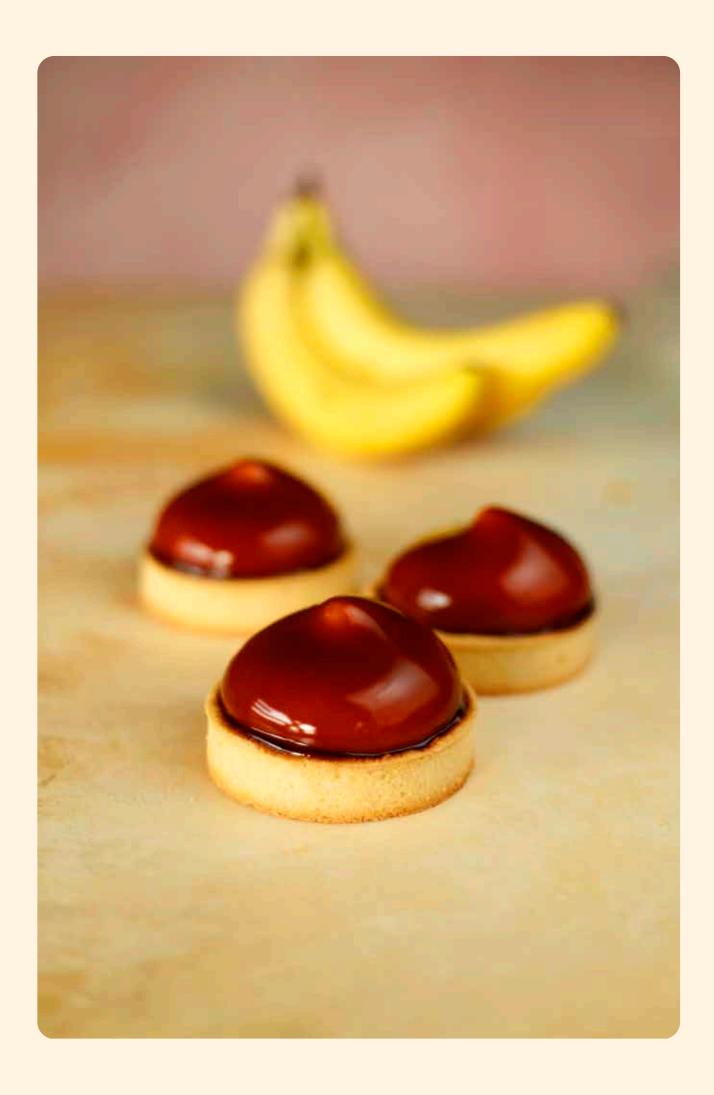
Black Coating:

1000 g	Arabesque Dark 60%
320 g	Sunflower oil

White Coating:

Crystalbrill White

- 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:

Vegan Cake Mi	ix
Pastry Flou	ır
Princess Margarin	ie
Sunflower o	il
Wate	er

Cream No1 ingredients:

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

Biscuit ingredients:

Vegan Cake Mix
Sunflower oil
Water

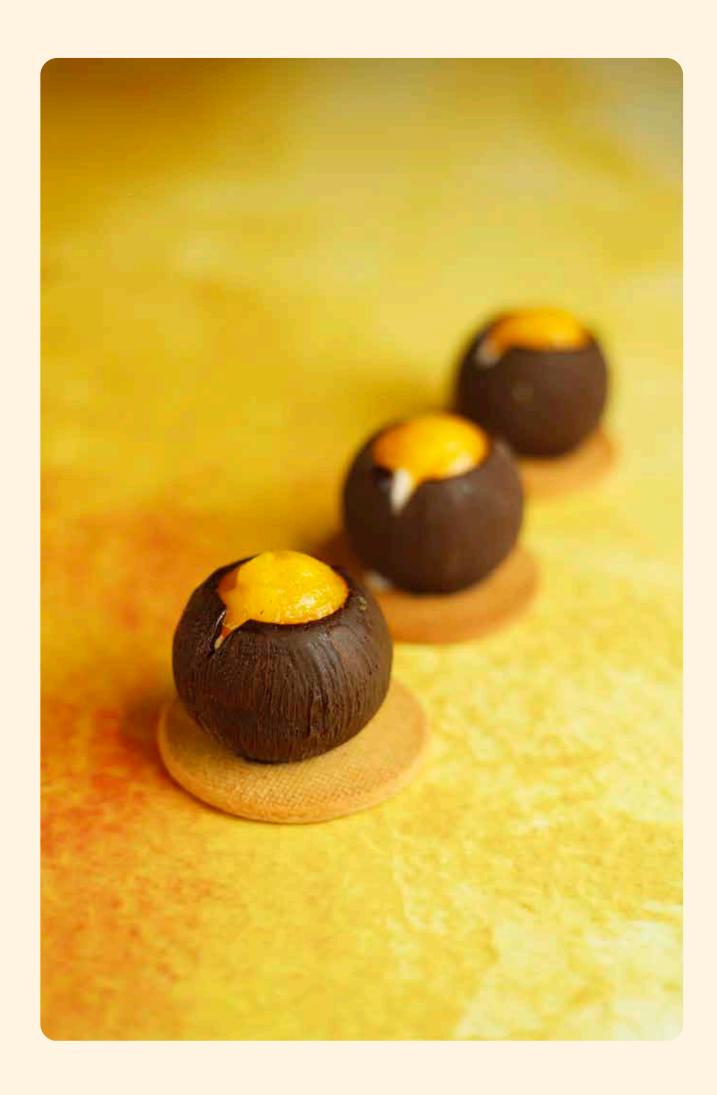
Cream No2 ingredients:

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

- 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:

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

Extra ingredients:

Fruitful Mango

Covering ingredients:

1000 g Arabesque Dark 70% 250 g Sunflower oil

- 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	C 1.14:
250 g	Seed Mix
100 g	Hazelnut crushed
50 a	Florentiner Mix

Cream ingredients

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1000 g	Water
400 g	Vegan Cream Patisserie
500 g	Vegan Rossette
30-100 g	Pasta Bitter Caramel

Extra ingredients:

Masca Apricot

- 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 Rossette

Extra ingredients:

Masca Quince

- 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

- 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 Paletta 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 Crocan Almond for decor

Cream ingredients:

700 g Almond milk200 g Vegan Cream Patisserie200 g Vegan Rossette

- 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 crocan 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 g162 g212 gVegan Cake MixSunflower oilWater

Cream ingredients:

700 g
200 g
Vegan Cream Patisserie
Vegan Rossette
Pasta Amarena Piu

Covering ingredients:

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

Extra ingredients:

Fruitful Red Cherry

- 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 Caffe La Paz

Base ingredients:

500 gVegan Cake Mix162 gSunflower oil212 gWater

Cream ingredients:

700 g
200 g
Vegan Cream Patisserie
200 g
Vegan Rosette
70 g
Pasta Caffe La Paz

Covering ingredients:

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

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

- 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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