



All about  
**Fruit Purees**



## The enjoyment of fruit – From the orchard to the plate.

Capfruit fruit purees provide a high-quality alternative to fresh fruit. These fruit purees come from France and are made from fresh, ripe fruit that is finely pureed without any seeds or skin.

These premium products are carefully processed to retain a quality that is comparable to fresh fruit in all respects.

Only fruits that have been grown in the most favourable regions of the world are selected for the Capfruit fruit purees. The degree of ripeness and the taste of the fruit play a decisive role in the quality of the purees.

### Benefits:

- ▶ Finely pureed and strained fruit without seeds or skin
- ▶ Wide range of uses with 17 different types of fruit
- ▶ All puree varieties have a fruit content of at least 89 %
- ▶ High-level fruit enjoyment thanks to careful processing
- ▶ All purees can be worked directly and are ready to use. No peeling, removing seeds, cutting, defrosting, etc.
- ▶ Hygienically safe during processing and storage
- ▶ Simple handling due to resealable 1 kg stand-up pouch
- ▶ Long shelf life with consistent quality
- ▶ Comprehensive risk analyses and strict controls in the cultivation of the fruit





## Long-term partnership with committed producers

Capfruit works hand in hand with the producers, in search of the best combination of cultivation area and fruit varieties to ensure the highest quality. The processing steps that the fruit undergoes are reduced to the bare minimum in order to retain the typical taste characteristics while guaranteeing food safety.

## Capfruit fruit purees for professional use

### Flavouring

The high-quality fruit purees make an excellent flavouring for cream stabilisers and creams. Promote the high fruit content of the cream- & custard pastries and with it the quality of your baked goods.

### Filling or topping

As fruit filling with **Kabi**, firm jelly filling with **Alaska 666** or as decorative gel with **Cristaline** – the possibilities with our fruit purees are endless.

### Ice cream making

The fruit purees are suitable for making ice cream and sorbet and offer many benefits, especially for making ice cream at short notice and for ice cream production that cannot always be planned. Immediate availability and the ability to take quantities as and when required, combined with the high quality, ensure a high level of reliability and enjoyment for the user.

### Desserts and cocktails

Inspire your guests with our sensational fruit purees for a wide range of applications in your desserts, aperitifs and cocktails – available in 17 classic and modern flavours.



# Fine Mousse Variations

1 dessert bowl, large



## Mousse

..... 0.250 kg **Fruit puree Mango, Raspberry or White Peach**

..... 0.025 kg **Alaska 666**

..... 0.050 kg Water, 40 – 50 °C

- ▶ Heat the fruit puree, mix Alaska 666 with the water and stir into the fruit puree.

..... 0.010 kg **Ovasil**

..... 0.100 kg Water

..... 0.025 kg Sugar

- ▶ Whip up Ovasil with water. Add sugar step by step.

..... 0.200 kg Whipped cream, unsweetened

## Decoration

..... 0.010 kg **Fruit puree Mango**

..... 0.010 kg **Fruit puree Raspberry**

..... 0.020 kg Mango, chopped

..... 0.030 kg **Cristaline Yellow**

## Basic recipes for fruity cream with Alaska 666

Fruit puree types	Fruit puree	Alaska 666	Water 40 – 50 °C	Sugar	Cream
<b>Black Currant</b>	0.250 kg	0.035 kg	0.070 kg	0.040 kg	0.300 kg
<b>Strawberry</b>					
<b>Raspberry</b>					
<b>Red Fruits</b>					
<b>Red Sour Cherry</b>	0.250 kg	0.030 kg	0.060 kg	0.040 kg	0.300 kg
<b>Apricot</b>					
<b>Exotic Fruits</b>					
<b>Mango</b>					
<b>Blueberry</b>	0.250 kg	0.040 kg	0.070 kg	0.030 kg	0.300 kg
<b>Mandarin</b>					
<b>Pear William</b>					
<b>White Peach</b>	0.250 kg	0.030 kg	0.060 kg	0.030 kg	0.300 kg
<b>Pineapple</b>					
<b>Green Apple</b>	0.250 kg	0.035 kg	0.070 kg	0.030 kg	0.300 kg
<b>Banana</b>					
<b>Passion Fruit</b>	0.250 kg	0.040 kg	0.070 kg	0.040 kg	0.300 kg
<b>Lemon</b>					

### Preparation of fine mousse variations

- ▶ Chill the mousse.
- ▶ Cut small pieces out of the well chilled mousse and arrange on a dessert plate.
- ▶ Garnish in the cup with the fruit purees as well as chopped mango and **Cristaline Yellow**.
- ▶ Decorate with a piece of Florentine, made with **Bienex**.

### Tip

- ▶ Any fruit puree can be used for the mousse.

Alternatively fill the mousse in silicone moulds. Supply source for the silicone moulds: [www.cardin-deko.de](http://www.cardin-deko.de)

### Preparation

- ▶ Lightly heat the fruit puree. Dissolve **Alaska 666** in hot water, stir into the fruit puree together with the sugar and fold in the whipped cream.

### Professional tip

- ▶ Replace 50 g of the cream with yoghurt.

### Tip

- ▶ Promote the high fruit content and with it the quality of your goods!

# Black Currant Cake

2 cake rings, 18 cm, 5 cm high, total pieces: 16

Cream delight



..... 0.160 kg Short pastry (**Mürbella**), 2 bases baked 2.5 mm [see basic recipe]

..... 0.040 kg Apricot jam

..... 0.120 kg Decorative Swiss roll, 2 pieces, 57 x 3.5 cm

..... 0.160 kg Sponge bases, (**Bisquisit 100 PLUS**), 2 pieces, 1 cm thick [see basic recipe]

## Black currant cream

..... 0.400 kg **Fruit puree Black Currant**

..... 0.150 kg **Alaska-express Neutral**

..... 0.030 kg Icing Sugar

..... 0.500 kg Whipped cream, unsweetened

- ▶ Heat the puree to 20 – 25 °C, dissolve the Alaska-express Neutral with the icing sugar and fold in the cream.

## Decoration

..... 0.060 kg **Cristaline Red**

..... 0.020 kg **Fruit puree Black Currant**

..... 0.070 kg Fresh fruit

## Basic recipes for fruity cream with Alaska-express Neutral

Fruit puree types	Fruit puree	Alaska-express Neutral	Cream	Fruit acid*
<b>Black Currant</b>				
<b>Red Sour Cherry</b>	1.000 kg	0.400 kg	1.200 kg	0.000 kg
<b>Blueberry</b>				
<b>Apricot</b>				
<b>Strawberry</b>				
<b>Pear William</b>				
<b>White Peach</b>	1.000 kg	0.350 kg	1.200 kg	0.003 kg
<b>Green Apple</b>				
<b>Pineapple</b>				
<b>Raspberry</b>				
<b>Red Fruits</b>	1.000 kg	0.350 kg	1.200 kg	0.000 kg
<b>Banana</b>				
<b>Passion Fruit</b>				
<b>Lemon</b>	0.800 kg	0.400 kg	1.200 kg	0.000 kg
<b>Mandarin</b>				
<b>Exotic Fruits</b>	1.000 kg	0.400 kg	1.200 kg	0.003 kg
<b>Mango</b>				

\*Alternatively use **Fruit puree Lemon**

### Preparation of black currant cake

- ▶ Spread the apricot jam on the short pastry bases and place greased rings with a dusting of icing sugar around them.
- ▶ Put the sponge bases into place and surround the edges with the decorative roulades.
- ▶ Pour in the black currant cream and smooth down.
- ▶ Chill for approx. 2 hours.
- ▶ Freeze the cakes briefly, mix the **Cristaline Red** with the **Fruit puree Black Currant** and glaze the cakes with it.
- ▶ Garnish as shown in the photo.

### Preparation

- ▶ Heat the fruit puree to 20 – 25 °C, then mix with **Alaska-express Neutral**. Gradually fold in the whipped cream.

### Professional tip

- ▶ Replace 100 – 200 g cream with yoghurt.



# Raspberry Yoghurt Cake

6 cakes, 18 cm Ø, 5 cm high; total pieces: 48



..... 0.600 kg Short pastry (**Mürbella**), 6 bases, 3 mm  
[see basic recipe]  
▶ Roll out and surround with rings.

## Tarte au Chocolat mixture

..... 0.700 kg **Tarte au Chocolat**  
..... 0.300 kg Whole egg  
..... 0.300 kg Vegetable oil  
▶ Mix all ingredients for 2 – 3 min.  
at medium speed.

## Raspberry filling

..... 0.500 kg **Fruit puree Raspberry**  
..... 0.060 kg **Kabi**  
..... 0.040 kg Sugar  
▶ Mix Kabi and sugar dry and stir with the  
fruit puree.

## Raspberry yoghurt cream

..... 0.700 kg **Yoghurt Filling Cream**  
..... 0.700 kg **Fruit puree Raspberry**  
..... 1.050 kg Cream, liquid, cold  
▶ Whip all ingredients for 4 – 5 min.  
at fast speed.

## Raspberry jelly glaze

..... 0.500 kg **Colorado Red**  
..... 0.150 kg Water  
..... 0.150 kg **Fruit puree Raspberry**  
▶ Boil together.

## Decoration

..... 0.100 kg Raspberries  
..... 6 pcs. **Choco-Twister**  
..... 0.020 kg Pistachios, chopped

## Basic recipes for fruity creams with yoghurt filling cream

Fruit puree types	Fruit puree	Yoghurt Filling Cream	Cream, liquid
Basic recipe for all types of fruit puree	0.400 kg	0.400 kg	0.600 kg

### Preparation

▶ Whip all ingredients for 5 min. at fast speed.

### Preparation of raspberry yoghurt cake

- ▶ Pour in the mixture and bake.
- ▶ Leave to cool.
- ▶ Pipe two rings of raspberry filling onto the Tarte au Chocolat base each.
- ▶ Fill in the cream and let set in chiller.
- ▶ Brush with Jelly glaze.
- ▶ Remove from rings.
- ▶ Garnish as shown in the photo.

### Baking technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 20 minutes

# Lemon Chocolate Slice

1 tray, 60 x 20 cm; total pieces: 22

Cream delight



- ..... 0.450 kg Short pastry (**Mürbella**), baked  
[see basic recipe]
- ..... 0.100 kg Apricot jam
- ..... 0.750 kg Swiss Roll, dark with **Biscoao**,  
**Chocolate Sponge Mix**. 60 x 20 cm, 3 pieces  
[see basic recipe]

## Lemon syrup

- ..... 0.080 kg Water
- ..... 0.080 kg Sugar
- ▶ Bring to the boil, skim and leave to cool.

- ..... 0.010 kg **Dessert Paste Lemon**
- ▶ Add.

## Lemon cream

- ..... 0.380 kg **Bianka, cream filling**
- ..... 0.380 kg Butter
- ..... 0.090 kg Water, approx. 20 °C
- ..... 0.100 kg **Fruit puree Lemon**
- ▶ Whip up Bianka, cream filling and butter until fluffy, gradually add the water and beat well. Add the fruit puree.

## Decoration

- ..... 0.150 kg **Bon Citron**
- ..... 0.050 kg **Cristaline Neutral**
- ▶ Stir until smooth.
- ..... 0.025 kg Pistachios, chopped
- ..... 0.090 kg Lemon pieces

## Basic recipes for fruity creams with Bianka, cream filling

Fruit puree types	Fruit puree	Bianka, cream filling	Cream margarine or peanut fat
Basic recipe for all types of fruit puree	0.500 kg	0.500 kg	0.500 kg

### Preparation

- ▶ Whip up the **Bianka, cream filling** with the fat according to the basic recipe. Add the fruit puree of your choice in several steps into the mixture.

### Preparation of lemon chocolate slice

- ▶ Spread the short pastry base with jam and place a roulade on top.
- ▶ Put together (soak with lemon syrup) with the lemon cream and the rest of the swiss roll.
- ▶ Leave to set in the fridge for approx. 1 hour.
- ▶ Finish with the Christaline.

### Tip

- ▶ **Bianka, cream filling** can be changed with **Bianka Soft** alternatively.

# Dessert à la New York Cheese Cake

20 jars, 160 ml



..... 0.300 kg **KEKSeria Caramel Cookie**

À la NY Cheese cake-cream

..... 0.175 kg **Alaska-express NY Cheese Cake**

..... 0.210 kg Water, approx. 25 °C

..... 0.200 kg Cream cheese

..... 0.640 kg Whipped cream, unsweetened

- ▶ Dissolve the Alaska-express in the water, mix with the cream cheese and fold in the cream.

**Decoration**

..... 0.250 kg **Fruit puree Raspberry**

..... 0.100 kg **Cristaline Red**

..... 0.060 kg Whipped cream

..... 0.060 kg Raspberries

..... 0.025 kg Mint, fresh

..... 20 pcs. **Chocolate Decor NY Cheese Cake**

## Preparation of dessert à la New York Cheese Cake

- ▶ Put the biscuit pieces into the glasses.
- ▶ Fill in the cream.
- ▶ Mix the **Fruit puree Raspberry** with **Cristaline Red** and divide among the cups.
- ▶ Garnish as shown in the photo.

## Basic recipes for decorating jelly with Cristaline

Fruit puree types	Fruit puree	Cristaline Neutral	Cristaline Yellow	Cristaline Red
<b>Black Currant</b>	0.050 kg	0.000 kg	0.000 kg	0.200 kg
<b>Strawberry</b>	0.050 kg	0.000 kg	0.000 kg	0.200 kg
<b>Raspberry</b>	0.050 kg	0.000 kg	0.000 kg	0.200 kg
<b>Red Fruits</b>	0.050 kg	0.000 kg	0.000 kg	0.200 kg
<b>Red Sour Cherry</b>	0.050 kg	0.000 kg	0.000 kg	0.200 kg
<b>Blueberry</b>	0.050 kg	0.200 kg	0.000 kg	0.000 kg
<b>Apricot</b>	0.050 kg	0.200 kg	0.500 kg	0.000 kg
<b>Pear William</b>	0.050 kg	0.200 kg	0.000 kg	0.000 kg
<b>White Peach</b>	0.050 kg	0.200 kg	0.000 kg	0.000 kg
<b>Green Apple</b>	0.050 kg	0.200 kg	0.000 kg	0.000 kg
<b>Pineapple</b>	0.050 kg	0.000 kg	0.200 kg	0.000 kg
<b>Banana</b>	0.050 kg	0.000 kg	0.200 kg	0.000 kg
<b>Passion Fruit</b>	0.025 kg	0.000 kg	0.200 kg	0.000 kg
<b>Exotic Fruits</b>	0.040 kg	0.000 kg	0.200 kg	0.000 kg
<b>Mango</b>	0.040 kg	0.000 kg	0.200 kg	0.000 kg
<b>Lemon</b>	0.020 kg	0.000 kg	0.200 kg	0.000 kg
<b>Mandarin</b>	0.025 kg	0.000 kg	0.200 kg	0.000 kg

### Preparation

- ▶ Mix the fruit puree with **Cristaline** and warm slightly.



# Cheese Cake À La Hawaii

1 tray, 60 x 40 cm; total pieces: 48

## Cheese Cake delight



### Basic recipes for fruit fillings with Kabi

Fruit puree types	Fruit puree	Kabi	Sugar
Black Currant	1.000 kg	0.080 kg	0.050 kg
Strawberry			
Raspberry			
Red Fruits	1.000 kg	0.100 kg	0.050 kg
Red Sour Cherry			
Apricot			
Mango			
Blueberry	1.000 kg	0.125 kg	0.050 kg
Pineapple			
Green Apple	1.000 kg	0.080 kg	0.050 kg
Banana			
Pear William			
White Peach	1.000 kg	0.100 kg	0.050 kg
Banana			
Passion Fruit			
Exotic Fruits	1.000 kg	0.125 kg	0.050 kg
Mandarin			

..... 1.200 kg Short pastry (**Mürbella**), baked  
[see basic recipe]

..... 1.200 kg **Fruchti-Top Apricot Peach**

#### Pineapple filling

..... 0.750 kg **Fruit puree Pineapple**

..... 0.200 kg Water

..... 0.100 kg **Kabi**

..... 0.050 kg Sugar

- ▶ Blend Kabi and sugar, stir in fruit puree and water.

#### Quark / Cream cheese mixture

..... 2,100 kg Water

..... 0.200 kg **Dessert Paste Pineapple**

..... 0.880 kg **Cheese Cake Mix High**

..... 1.850 kg Quark / Cream Cheese

- ▶ Bring the dessert paste to the boil in the water, stir in the Cheese Cake Mix High, add the quark and mix smooth.

..... 0.060 kg **Ovasil, meringue mix**

..... 0.600 kg Water

..... 0.350 kg Sugar

- ▶ Whip until creamy and fold into the quark mixture.

#### Jelly glaze

..... 0.700 kg **Colorado Yellow**

..... 0.350 kg Water

..... 0.200 kg **Fruchti-Top Apricot Peach**

- ▶ Bring Colorado Yellow to the boil with water and stir in Fruchti-Top.

#### Preparation

- ▶ Blend **Kabi** and sugar, stir in fruit puree and water.

#### Preparation of cheese cake à la Hawaii

- ▶ Alternately pipe the fruit fillings diagonally onto the short pastry base.
- ▶ Fill in the quark / cream cheese mixture and let set in chiller.
- ▶ Finish with the jelly glaze.

# Fruit Bites

1 fruit jelly mould; total pieces: 110



..... 0.500 kg **Fruit puree Raspberry**  
 ..... 0.500 kg **Colorado Red**  
 ..... 0.100 kg Glucose syrup

## Preparation

- ▶ Heat up the fruit puree with **Colorado Red**.
- ▶ Add the glucose syrup and bring to the boil.
- ▶ Pour into silicone moulds and allow to thoroughly cool.
- ▶ Sugar or cover with chocolate when cool.
- ▶ The fruit jelly can also be poured onto a suitable tray and cut into cubes after cooling.

## Tip

- ▶ Any other fruit puree can also be used.

Supply source for the silicone moulds: [www.cardin-deko.de](http://www.cardin-deko.de)

## Basic recipes for fruit jelly with Colorado

Fruit puree types	Fruit puree	Colorado Neutral	Colorado Yellow	Colorado Red	Glucose syrup	Fruit acid*
<b>Black Currant</b>	0.500 kg	0.000 kg	0.000 kg	0.400 kg	0.100 kg	0.000 kg
<b>Strawberry</b>	0.500 kg	0.000 kg	0.000 kg	0.500 kg	0.100 kg	0.005 kg
<b>Raspberry</b>	0.500 kg	0.000 kg	0.000 kg	0.500 kg	0.100 kg	0.000 kg
<b>Red Fruits</b>	0.500 kg	0.000 kg	0.000 kg	0.500 kg	0.100 kg	0.000 kg
<b>Red Sour Cherry</b>	0.500 kg	0.000 kg	0.000 kg	0.500 kg	0.100 kg	0.000 kg
<b>Blueberry</b>	0.500 kg	0.000 kg	0.000 kg	0.500 kg	0.100 kg	0.005 kg
<b>Apricot</b>	0.500 kg	0.000 kg	0.500 kg	0.000 kg	0.100 kg	0.005 kg
<b>Pear William</b>	0.500 kg	0.500 kg	0.000 kg	0.000 kg	0.100 kg	0.010 kg
<b>White Peach</b>	0.500 kg	0.500 kg	0.000 kg	0.000 kg	0.100 kg	0.010 kg
<b>Green Apple</b>	0.500 kg	0.500 kg	0.000 kg	0.000 kg	0.100 kg	0.005 kg
<b>Pineapple</b>	0.500 kg	0.000 kg	0.500 kg	0.000 kg	0.100 kg	0.005 kg
<b>Banana</b>	0.500 kg	0.000 kg	0.500 kg	0.000 kg	0.100 kg	0.010 kg
<b>Passion Fruit</b>	0.400 kg	0.000 kg	0.500 kg	0.000 kg	0.100 kg	0.000 kg
<b>Exotic Fruits</b>	0.500 kg	0.000 kg	0.500 kg	0.000 kg	0.100 kg	0.005 kg
<b>Mango</b>	0.500 kg	0.000 kg	0.500 kg	0.000 kg	0.100 kg	0.005 kg
<b>Lemon</b>	0.400 kg	0.000 kg	0.500 kg	0.000 kg	0.100 kg	0.000 kg
<b>Mandarin</b>	0.400 kg	0.000 kg	0.500 kg	0.000 kg	0.100 kg	0.000 kg

\*Alternatively use **Fruit puree Lemon**

## Preparation

- ▶ Heat up the fruit puree together with **Colorado** or **Jellystar**. Add the glucose syrup and fruit acid.

# Apricot Fruit Bar

1 tray, 60 x 20 cm; total pieces: 24

Jelly delight



..... 0.400 kg **Short pastry (Mürbella),**  
[see basic recipe]  
▶ Roll out the short pastry to 2.5 mm.

## Tarte au Chocolat

..... 0.250 kg **Tarte au Chocolat**  
..... 0.100 kg Whole egg  
..... 0.125 kg Vegetable oil  
▶ Mix all ingredients for 2-3 min.  
at medium speed.

## Frio cream

..... 0.200 kg **Frio, cold custard**  
..... 0.500 kg Water  
▶ Mix the ingredients using a whisk.

## Alaska-express Neutral

..... 0.040 kg **Alaska-express Neutral**  
..... 0.050 kg Water, approx. 20 – 25 °C  
..... 0.200 kg Whipped cream, unsweetened  
▶ Dissolve the AE Neutral in the water, stir into  
the KSK cream and fold in the whipped cream.

## Apricot puree

..... 1.200 kg **Fruit puree, apricot**  
..... 0.120 kg **Alaska 666**  
..... 0.280 kg Water, 40 °C  
▶ Mix Alaska 666 with the water and add to  
the puree.

## Vanilla cream

..... 0.100 kg **Alaska-express Vanilla**  
..... 0.125 kg Water, approx. 20 – 25 °C  
..... 0.500 kg Whipped cream, unsweetened  
▶ Dissolve the Alaska-express Vanilla in the water  
and fold in the cream.

## Decoration

..... 0.100 kg **Cristaline Neutral**  
..... 0.100 kg **Decor Gold**  
▶ Mix.

## Basic recipes for a firm jelly filling with Alaska 666

Fruit puree types	Fruit puree	Water, 40 – 50 °C	Alaska 666	Sugar
<b>Black Currant</b>	1.000 kg	0.150 kg	0.080 kg	0.075 kg
<b>Strawberry</b>				
<b>Raspberry</b>				
<b>Red Fruits</b>				
<b>Blueberry</b>				
<b>Pear William</b>	1.000 kg	0.150 kg	0.080 kg	0.000 kg
<b>White Peach</b>				
<b>Green Apple</b>				
<b>Pineapple</b>				
<b>Banana</b>				
<b>Mango</b>				
<b>Red Sour Cherry</b>				
<b>Apricot</b>	1.000 kg	0.150 kg	0.080 kg	0.050 kg
<b>Exotic Fruits</b>				
<b>Passion Fruit</b>	0.800 kg + 0.200 kg	0.180 kg	0.090 kg	0.100 kg
<b>Lemon</b>	Cold Water			
<b>Mandarin</b>	1.000 kg	0.180 kg	0.090 kg	0.000 kg

### Preparation

- ▶ Stir the fruit puree with the sugar and heat to approx. 20 °C. Mix the hot water with **Alaska 666** and stir into the puree. Place the jelly in the desired mould and chill until firm to cut.

### Preparation of apricot fruit bar

- ▶ Spread the tarte mixture onto the short pastry and bake.
- ▶ Fill half of the Frio cream onto after baking and cooling; let set for minimum 15 min.
- ▶ Fill in the liquid apricot puree and let chill for minimum 2 hours.
- ▶ Fill the remaining Frio cream onto, level of with the the vanilla mousse and let chill for 2 hours.
- ▶ Garnish with decor glazing.
- ▶ Cut into 10 x 5 cm pieces.

### Baking technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 18 minutes



# Ice Cream Tart Apple-Black Currant

24 ice mould tray 24 mini; total pieces: 24

# Fruity Ice Cream Raspberry

1 ice tray; total pieces: 1



## Black currant ice cream

..... 0.110 kg	<b>Cresco Lyra 100</b>
..... 0.230 kg	Sugar
..... 0.450 kg	<b>Fruit puree Black Currant</b>
..... 0.650 kg	Water

- ▶ Mix the sugar with Lyra 100 and stir with the remaining ingredients for approx. 2 minutes using a blender.

## Apple ice cream

..... 0.185 kg	<b>Cresco Lyra 100</b>
..... 0.390 kg	Sugar
..... 0.750 kg	<b>Fruit puree Green Apple</b>
..... 1.100 kg	Water

- ▶ Mix the sugar with Lyra 100 and stir with the remaining ingredients for approx. 2 minutes using a blender.

## Decoration

..... 0.500 kg	White chocolate chips
..... 0.020 kg	Cocoa-based decorative powder [see basic recipe]

## Raspberry ice cream

..... 0.285 kg	<b>Cresco Lyra 100</b>
..... 0.600 kg	Sugar
..... 1.150 kg	<b>Fruit puree Raspberry</b>
..... 1.700 kg	Water

- ▶ Mix the sugar with Lyra 100 and stir with the remaining ingredients for approx. 2 minutes using a blender.

## Raspberry variegato

..... 0.500 kg	<b>Fruit puree Raspberry</b>
..... 0.060 kg	<b>Kabi</b>
..... 0.030 kg	Sugar

- ▶ Blend sugar with Kabi, add fruit puree.

## Preparation

- ▶ Prepare the ice cream in the machine as usual.
- ▶ Fill the moulds with approx. 60 g blackcurrant ice cream in the centre and freeze.
- ▶ Then fill the moulds with the apple ice cream and freeze again.
- ▶ Remould the ice cream and garnish as shown.

Supply source for the silicone moulds: [www.cardin-deko.de](http://www.cardin-deko.de)

## Preparation

- ▶ Prepare the ice cream in the machine as usual.
- ▶ Marble the raspberry variegato into the finished ice cream mixture.

## Tip

- ▶ The **Fruit puree Raspberry** can also be used as a topping.



## Basic recipes for ice cream with Cresco Lyra 100 and fruit puree

Fruit puree types	Fruit puree	Lyra 100	Sugar	Cold water
Black Currant				
Strawberry				
Raspberry				
Red Fruits				
Red Sour Cherry				
Blueberry				
Apricot				
Pear William	1.150 kg	0.285 kg	0.600 kg	1.650 kg
White Peach				
Green Apple				
Pineapple				
Banana				
Mandarin				
Exotic Fruits				
Mango				
Passion Fruit	1.000 kg	0.285 kg	0.600 kg	1.800 kg
Lemon				

### Tip

► Promote the high fruit content and with it the quality of your ice cream creations!

# Raspberry Mango Slushy

50 dessert glasses, content 220 ml



## Raspberry slush ice

..... 2.000 kg **Fruit puree Raspberry**  
..... 2.000 kg Water  
..... 0.750 kg Sugar syrup

- ▶ Mix all the ingredients together and pour into the slush ice machine.

## Mango slush ice

..... 2.000 kg **Fruit puree Mango**  
..... 2.000 kg Water  
..... 0.750 kg Sugar syrup

- ▶ Mix all the ingredients together and pour into the slush ice machine.

## Preparation

- ▶ Prepare the slush ice types as usual in the machine.
- ▶ Fill the glass half with mango ice and then half with raspberry slush ice (100 ml each).
- ▶ Garnish as shown in the photo.

Supply source for the slush machines: [www.sonnora.de](http://www.sonnora.de)

## Basic recipes for slushy usage

Fruit puree types	Fruit puree	Sugar syrup 1:1	Water
Black Currant			
Strawberry			
Raspberry			
Red Fruits			
Red Sour Cherry			
Blueberry			
Apricot			
Pear William	1.500 kg	0.500 kg	1.500 kg
White Peach			
Green Apple			
Pineapple			
Banana			
Mandarin			
Exotic Fruits			
Mango			
Passion Fruit	1.500 kg	1.250 kg	2,000 kg
Lemon			

### Professional tip 1

- ▶ The water can also be replaced 1:1 with milk as an alternative.

### Professional tip 2

- ▶ Layer 2 varieties on top of each other.



# Blueberry Milk Mix

5 dessert glasses, content 220 ml

Mixed drinks delight

## Basic recipes for milk mix

Fruit puree types	Fruit puree	Milk	Sugar syrup
<b>Black Currant</b>			
<b>Blueberry</b>	0.250 kg	1.000 kg	0.100 kg
<b>Strawberry</b>			
<b>Raspberry</b>			
<b>Red Fruits</b>	0.300 kg	1.000 kg	0.080 kg
<b>Apricot</b>			
<b>Red Sour Cherry</b>			
<b>Exotic Fruits</b>	0.350 kg	1.000 kg	0.100 kg
<b>Mandarin</b>			
<b>Pear William</b>			
<b>White Peach</b>	0.400 kg	1.000 kg	0.080 kg
<b>Pineapple</b>			
<b>Green Apple</b>	0.350 kg	1.000 kg	0.060 kg
<b>Banana</b>	0.400 kg	1.000 kg	0.040 kg
<b>Passion Fruit</b>	0.250 kg	1.000 kg	0.120 kg
<b>Mango</b>	0.250 kg	1.000 kg	0.080 kg
<b>Lemon</b>	0.200 kg	1.000 kg	0.120 kg

### Preparation

- ▶ Mix all ingredients with the hand blender.

### Milk mix

..... 0.750 kg	Milk, 3.5 %
..... 0.200 kg	<b>Fruit puree Blueberry</b>
..... 0.050 kg	Sugar syrup

### Preparation

- ▶ Prepare a milk mixture from all the ingredients using a blender.

### Tip

- ▶ Garnish with fresh fruit.



# Basic recipes

## Swiss roll , dark

6 roulades, 60 x 40 cm

..... 2.000 kg	<b>Biscoa, Chocolate Sponge Mix</b>
..... 1.300 kg	Whole egg
..... 0.500 kg	Water

- ▶ Whip up all ingredients for approx. 6 min. at fast speed.

### Preparation

- ▶ Spread the mixture on paper.
- ▶ Bake.
- ▶ Immediately after baking, remove from the hot tray.

### Baking technique

- ▶ Baking temperature: approx. 240 °C
- ▶ Baking time: approx. 5 minutes

## Sponge bases

9 pieces, 18 cm Ø, 5 cm high

..... 1.500 kg	<b>Bisquit 100 PLUS</b>
..... 0.900 kg	Whole egg
..... 0.300 kg	Water

- ▶ Whip all the ingredients in a fast machine cycle for approx. 6 minutes using a fine rod.

### Baking technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 30 minutes

## Short pastry (Mürbella)

..... 1.000 kg	<b>Mürbella</b>
..... 0.400 kg	Butter or margarine
..... 0.100 kg	Whole egg

- ▶ Spiral kneader: 3 minutes slow

## Cocoa-based decorative powder

..... 0.100 kg	Cocoa powder
..... 0.050 kg	<b>Dusting Snow</b>

- ▶ Mix.

