

PLANT-BASED DESSERTS

REINVENT INDULGENCE



TABLE OF CONTENTS

| | |
|--|----|
| Cookie Butter Layer Cake..... | 5 |
| Chocolate Coconut Cake | 7 |
| Raspberry Turban Bundt Cake..... | 9 |
| Mocha Cream Waffle Bar | 11 |
| Apple Chai Cake..... | 13 |
| Blueberry Crumb Bar..... | 15 |
| Brownie Truffles..... | 17 |
| Mango Cupcakes | 19 |
| Cold Brew Cupcakes | 21 |
| Black Forest Brownie..... | 23 |
| Energy Kick Cake Bites..... | 25 |
| Mad Donuts..... | 27 |
| Piña Colada..... | 29 |
| Boston Creme Pie | 31 |
| Michigan Cherry Chia Tapioca Granola.... | 33 |
| Puratos Plant-Based Products | 34 |

DARE TO BE DIFFERENT

with our range of plant-based ingredients



Puratop Silky Smooth
ready to use
buttercream icing with
a plant-based suitable
solution.

Harmony
a high quality glaze
for traditional
pastries.

Classic
a concentrated
flavoring paste
made with fruit juice
extracts and purees.

Vegan Cake Mix
like a scratch recipe it
is made with natural,
clean label ingredients.

Cookie Butter Layer Cake

Recipe: Batter

| | |
|--------------------------------|--------|
| Tegral Satin CL Vegan Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

Mix the water, oil and cake mix on low speed for 2 minutes, scrape the bowl, then mix again for 3 minutes on medium speed.

Deposit 350g of batter into three 7" round rings.

Bake at 365°F for 35 minutes or until baked through.

Recipe: Cookie Butter Frosting

| | |
|-----------------------------|---------------|
| Puratop Silky Smooth | 1000 g |
| Cookie Butter Spread | 200 g |
| Biscoff Cookies | 100 g |

Method

Blend the **Puratop Silky Smooth** with the Cookie Butter Spread in a stand mixer with a paddle attachment until blended.

Assembly

Layer three cake layers with the icing.

Decorate the top and exterior sides of the cake with the cookie butter frosting.

Garnish with Biscoff Cookies.





Chocolate Coconut Layer Cake

Recipe: Batter

| | |
|--|--------|
| Tegral Satin Cacao-Trace CL Vegan Chocolate Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

In a mixer with a paddle, blend water, oil and cake mix on low speed for 2 minutes. Scrape the bowl and paddle, then mix for 3 minutes on medium speed. Divide between three 1/2 sheet trays. Bake at 365°F for 25 minutes or until baked through.

Recipe: Ganache

| | |
|-----------------------------|--------|
| Coconut Milk | 900 g |
| Glucose Syrup | 100 g |
| Belcolade Noir Selection CT | 1000 g |
| Coconut Flakes | |

Method

Combine the coconut milk and the glucose syrup. Bring to a boil. Pour mixture over the **Belcolade Noir Selection CT** chocolate, let it sit for 30 seconds, then mix to emulsify.

Assembly

Build the cake, alternating between layers of cake and layers of ganache. Before the ganache sets completely, run a cake comb through the top to create a design. Garnish with coconut flakes.



Raspberry Turban Bundt Cake

Recipe: Batter

| | |
|-----------------------------|--------|
| Tegral Satin Vegan Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

Pour the water and oil into the mixing bowl. Add the cake mix and mix with a paddle for 5 minutes at medium speed. Fill greased Turban mould with 750 g of mix.

Bake for approximately 45 minutes at 350°F.

Demould and allow the cake to cool down.

Recipe: Raspberry Cream

| | |
|----------------------|--------|
| Puratop Silky Smooth | 1000 g |
| Classic Raspberry | 50 g |

Method

Whip all ingredients together until a smooth, pipeable texture.

Assembly

Glaze the cake with Harmony Ready Neutre.

Cut horizontally in two and fill with the raspberry cream.

Spread a thin layer of Vivafil Raspberry in middle of the cake.

Finish with **Puratop Silky Smooth** and garnish with fresh raspberries and mint leaves.



Mocha Cream Waffle Bar

1. Recipe: Crust

| | |
|--------------------------------|--------|
| Tegral Satin CL Vegan Cake Mix | 3000 g |
| Margarine | 900 g |

Method

In a mixer with a paddle, mix the margarine and the cake mix.

2. Waffle Batter

| | |
|--------------------------------|--------|
| Tegral Satin CL Vegan Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

Mix the water, oil and cake mix on medium speed for 5 minutes using a flat beater.

Using the waffle maker, cook as directed.

3. Mocha Topping

| | |
|---------------|-------|
| Ambiante | 1000g |
| Classic Mocha | 50g |

Method

Mix the water, oil and cake mix on medium speed for 5 minutes using a flat beater.

Using the waffle maker, cook as directed.

Assembly

Cut out a rectangular piece of the crust and serve as a base.

Place waffle on top.

Decorate with dollops of mocha topping and finish with cookie pieces.



Apple Chai Cake

1. Batter

| | |
|--------------------------------|--------|
| Tegral Satin CL Vegan Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

In a mixer with a paddle, blend the water, oil and cake mix on low speed for 2 minutes. Scrape the bowl and paddle. Mix for 3 minutes on medium speed. Deposit 300 g into three 7" round cake pans. Bake at 365°F for 35 minutes or until baked through.

2. Hazelnut Crunch

| | |
|-----------------------------|-------|
| Belcolade Noir Selection CT | 50 g |
| Patisfrance Praline 50% | 400 g |
| Cocoa Butter | 50 g |
| Nuts (Ground and Toasted) | 90g |

Method

Melt the **Belcolade Noir Selection CT chocolate** and cocoa butter. Fold in the nuts and **Patisfrance Praline 50%**.

3. Chai Syrup

| | |
|---------------|--------|
| Sugar | 250 g |
| Water | 250 g |
| Chai Tea Bags | 6 Bags |

Method

Bring water and sugar to a boil. Add the chai tea bags and let steep for 10 minutes.

Assembly

Soak a layer of cake with the chai syrup. Spread a layer of **Vivafil Apple**. Place another cake layer on top, soak with the chai syrup. Spread a layer of hazelnut crunch. Place another cake layer on top, soak with the chai syrup. Spread a layer of **Vivafil Apple**. Decorate with whipped **Ambiante**.



Blueberry Crumb Bars

Recipe: Crust

| | |
|--------------------------------|--------|
| Tegral Satin CL Vegan Cake Mix | 3000 g |
| Margarine | 900 g |
| Vivafil Wild Blueberry | 2725 g |

Method

In a mixer with a paddle, mix the margarine and the cake mix.

Assembly

Press 2250 g into a sheet pan lined with parchment paper.

Top with **Vivafil Wild Blueberry**.

Press the remaining cake mixture through a screen to create a crumbly texture and place on top of the Vivafil.

Bake at 365°F for 45 minutes or until baked through.



Brownie Truffles

| | |
|---|--------|
| Tegral Cacao-Trace CL Vegan Brownie Mix | 1000 g |
| Hot Water | 230 g |
| Oil | 110 g |

Method

Mix hot water, brownie mix and oil on low speed for 1 minute.

Scrape bowl and mix for one more minute on low speed.

Deposit into mini sphere truffle molds.

Bake at 350°F for 20 minutes or until baked through.

Assembly

Once the brownies are cool, remove them from the mold.

Roll them in melted **Belcolade Noir Selection CT chocolate** and then in cocoa powder to resemble truffles.



Mango Cupcakes

Recipe: Cupcakes

| | |
|--------------------------------|--------|
| Tegral Satin CL Vegan Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

Combine water, oil and cake mix on low speed for 2 minutes. Scrape bowl and then mix on medium speed for 3 minutes. Scoop into cupcake tins and bake at 365°F for 22-25 minutes or until baked through.

Recipe: Mango Icing

| | |
|----------------------|-------|
| Classic Mango | 25 g |
| Puratop Silky Smooth | 500 g |

Method

Blend the Puratop Silky Smooth and Classic Mango together until smooth.

Recipe: Mango Bavarian Creme

| | |
|--------------------------------------|-------|
| Classic Mango | 25 g |
| Cremfil Select Choice Bavarian Creme | 500 g |

Method

Blend the Cremfil Bavarian Creme and Classic Mango together until smooth.

Assembly

Scoop out the center of the cupcake and fill with the Mango Bavarian Creme. Top with mango icing.



Cold Brew Cupcakes

Recipe: Cupcakes

| | |
|--|--------|
| Tegral Satin Vegan CL CT Chocolate Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |
| Cold Brew Flavor | 8.5g |

Method

Combine water, oil, cold brew flavoring and cake mix and mix on low speed for two minutes.

Scrape bowl and then mix on medium speed for 3 minutes.

Scoop into cupcake tins and bake at 365°F for 22-25 minutes or until baked through.

Recipe: Frosting

| | |
|--------------------------------|-------|
| Puratop Silky Smooth Chocolate | 500 g |
| Classic Mocha | 25 g |

Assembly

Combine Puratop Silky Smooth Chocolate and Classic Mocha and pipe on top of the cupcakes.



Black Forest Brownie

Recipe: Batter

| | |
|---|--------|
| Tegral Cacao-Trace CL Vegan Brownie Mix | 1000 g |
| Hot Water | 230 g |
| Oil | 110 g |

Method

Combine water and oil with the brownie mix and blend for 1 minute on low speed.

Scrape bowl and mix for 1 minute on low.

Assembly

Deposit brownie batter 1/3 of the way up the silicon log mold and fill center with **Topfil Plus Cherry**.

Deposit more brownie batter to cover the filling and to come $\frac{3}{4}$ the way up the mold.

Bake in a reel or deck oven at 350°F approx. 38 min or until baked through.

Coat in Melted **Belcolade Noir Selection CT chocolate** diluted with 10% oil and heated to 113°F.

Energy Kick Cake Bites

Recipe: Batter

| | |
|---|--------|
| Tegral Vegan Cacao-Trace CL Chocolate Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

Mix the water, oil and cake mix for 5 minutes on medium speed using a flat beater.

At the end of mixing time, add the fillings for ingredients.

Recipe: Coconut Filling

| | |
|------------------------------|-------|
| Glucose syrup | 140 g |
| Agave Syrup | 80 g |
| Granola | 160 g |
| Coconut (shaved and roasted) | 220 g |

Method

Boil the glucose syrup and agave syrup. Add the granola and coconut.

Assembly

Using two baking papers roll out the baste with the thickness of 15 mm. Let it cook before inserting it into the ball.

Pipe the dough into silicone molds and bake for approximately 12 minutes at 350°F using closed damper.

Heat **Belcolade Noir Selection CT chocolate** to 100°F and cover the balls completely.

Before the chocolate sets, roll them in the roasted coconut.

Tip: create a variety pack by changing the cake mix, filling and decorations.



Mad Donut

Recipe: Batter

| | |
|------------------------------|--------|
| X-Press Vegan Cake Donut Mix | 1000 g |
| Water | 480 g |

Method

Put all ingredients together and mix with a paddle for 1 minute at low speed. Scrape bowl.

Mix for another 2 minutes at medium speed until a homogeneous batter is obtained.

Fry at 375°F.

Recipe: Decoration

- Puratop Set N' Stay Vanilla Icing
- Puratop Set N' Stay Chocolate Icing
- Pink Fat Base Soluble Coloring
- Granola
- Dried Fruits and nuts

Assembly

Cut the bottom of the donut to make it stand up.

Top the donut with the **Puratop Set N' Stay Icing** (chocolate or vanilla with pink coloring) and then add some dried fruits, nuts and granola.



Piña Colada

Recipe: Batter

| | |
|--------------------------------|--------|
| Tegral Satin CL Vegan Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

Mix all ingredients together and mix for four minutes with a paddle at medium speed.

Distribute batter evenly into a savarin silicone mould.

Bake at 365°F for 22-25 minutes or until baked through.

Demould and allow to cool down.

Recipe: Decorations

Belcolade Noir Selection CT Chocolate

Ambiante

Topfil Pineapple

Fresh Pineapple

Coconut Shavings

Method

Heat **Belcolade Noir Selection CT chocolate** to 100°F and dip bottom of the cake into the chocolate.

Fill the middle with Topfil Pineapple.

Decorate with whipped **Ambiante**, coconut shavings and fresh pineapple.



Boston Creme Pie

Recipe: Cake Batter

| | |
|--------------------------------|--------|
| Tegral Satin CL Vegan Cake Mix | 1000 g |
| Water | 470 g |
| Oil | 220 g |

Method

Combine water, oil and cake mix on low speed for 2 minutes. Scrape bowl and then mix on medium speed for 3 minutes. Deposit 400g into 7" round cake pans. Bake at 365°F for 22-25 minutes or until baked through.

Recipe: Coconut Chocolate Ganache

| | |
|-----------------------------|-------|
| Coconut Milk | 125 g |
| Belcolade Selection Noir CT | 90 g |
| Glucose Syrup | 15 g |

Method

Bring the coconut milk to a boil, pour over the chocolate and the glucose. Mix with a blender.

Assembly

Level off the cakes, pour the **Cremfil Select Bavarian Creme** over one layer, top with another layer.

Pour the Chocolate Ganache over the top layer of the cake.



Cherry Chia Tapioca Granola

Recipe: Chia Tapioca Almond Milk

| | |
|-------------|--------|
| Tapioca | 2 Tsp |
| Chia Seed | 4 Tsp |
| Agave Syrup | 4 Tsp |
| Almond Milk | 3 Cups |
| Lime Zest | 1 pc |

Method

Put everything in a bowl and mix.

Assembly

Place 50g of the Chia Tapioca Almond Milk into the jar.

Chill for two hours.

Add 50g of **Topfil Origins Michigan Cherries**.

Place vegan granola mix on top.

When using Puratos' ingredients, creating plant-based desserts is easier than ever!



Benefits include:

- **Convenience** as our vegan mixes (only add water/oil) and our ready to use fillings and icings offer you consistency, and time & cost savings compared to scratch recipes.
- **An easy way to increase your range of products**, by using our unique fillings, flavors, icings and mixes to create variety packs and seasonal variations for a quickly growing market.
- **Supporting Cacao-Trace farmers**, through our **Cacao-Trace Vegan Chocolate Cake and Brownie Mix**. For more info visit www.cacaotrace.com.
- **Clean(er) and shorter ingredient deck**, thanks to our finished good approach.

Discover Our Full Range:

| PRODUCT NAME | PRODUCT # | DESCRIPTION |
|---|-----------|---|
| Mixes | | |
| Tegral Satin CL Vegan Cake Mix | 4014073 | A plant-based mix for tender layer cakes, cupcakes and other baked goods. Add water and oil only. |
| Tegral Satin Cacao-Trace CL Vegan Chocolate Cake Mix | 4014135 | A plant-based mix for tender chocolate layer cakes, cupcakes and other baked goods. Add water and oil only. Made with 100% Cacao-Trace Certified cocoa. |
| Tegral Cacao-Trace CL Vegan Brownie Mix | 4014137 | A plant-based mix for tender brownies. Add water and oil only. Made with 100% Cacao-Trace Certified cocoa. |
| X-Press Vegan Cake Donut Mix | 4009940 | A plant-based mix for tender cake donuts. Add water only. |
| Fillings | | |
| Topfil Choice: Blueberry, Cherry, Pineapple, Island Pineapple, Raspberry, Strawberry, Guava | Various | An all-purpose fruit filling with minimum 20% fruit for donuts, turnovers, pastries and cakes. |
| Topfil Plus: Apple Cubes 1/4, Apple Slices, Apple Mixed Cut, Wild Blueberry, Cherry, Peach Slices, Strawberry | Various | A premium quality fruit filling with pieces containing a minimum of 40% fruit. Ideal for pies, pastries and other fresh or frozen sweet goods. |
| Topfil Origins: Michigan Cherries, New York Apples, Washington Apples, Coastal Bries | Various | A ready to use fruit filling for pies, pastries or turnovers using locally sourced fruit. |
| Vivafil: Raspberry, Wild Blueberry, Apricot, Lemon, Apple | Various | A preservative-free jam style filling ideal for cakes, danishes and cookies. Low water activity for extended shelf life. |
| Cremfil Mango Madness | 4107186 | A ready to use creamy mango filling for a wide range of baked goods including cakes, donuts, pies and pastries. |
| Cremfil Select Choice Bavarian Creme | 4107167 | A ready to use bavarian cream filling for a wide range of baked goods including cakes, donuts, pies and pastries. |
| Decorations | | |
| Puratop Swirl N' Frost: Chocolate, Caramel, Maple | Various | A flavored fudge icing for use on donuts and cakes. |
| Puratop Silky Smooth Buttercream: Vanilla, Chocolate | Various | A ready to use butter crème icing. Perfect for cakes and other bakery products. |
| Puratop Set N'Stay: Vanilla, Chocolate, Cream Cheese | Various | A highly, stable fondant icing for use on donuts, cakes and other bakery products. |
| Sunset Glaze | 4007202 | An egg-wash alternative which delivers outstanding shine and color. |
| Ambiente | 4111313 | A ready to whip non-dairy topping. |
| Harmony: Ready, Briant (apricot-flavored) | Various | A range of high-quality glazes for danishes, fruit tarts and cakes. |
| Others | | |
| Classics: Mocha, Raspberry, Strawberry, Mango | Various | Concentrated flavoring paste made with fruit juice extracts and purees for multipurpose flavoring. |
| Belcolade Noir Selection CT | 4004681 | Our 55% dark chocolate reference offering a perfect balance between bitterness & sweetness. Made with 100% Cacao-Trace certified ingredients. |
| Belcolade Noir Supérieur | 4009503 | A well balanced 60% dark chocolate with an earthy cocoa taste and a mild bitterness. |

www.puratos.com



Cacao-Trace Certified



Clean(er) Label

Puratos
Reliable partners in innovation

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