

# *magic moments*





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# Ginger Bread Men



## INGREDIENTS

### BISCUIT

Cake Flour	1,000 g
<b>Ginger Biscuit Mix</b>	<b>0,500 g</b>
Brown Sugar	0,600 g
<b>Mrs. J Margarine</b>	<b>0,600 g</b>
Syrup	0,100 g
Water	0,200 g

### TOPPING

Fondant	0,150 g
Total Weight	3,150 g
Wet Weight	3,150 g
Dry Weight	2,625 g

## WORKING METHOD

### SWEET PASTE

1. Cream sugar and **Mrs. J Margarine** on third speed for 3 minutes.
2. Add **Ginger Biscuit Mix** and syrup and mix on 1st speed for 2 minutes.
3. Add the water and flour and mix on 2nd speed for 1 minute.
4. Remove the dough from the mixer, roll out to  $\pm 3$  mm thickness.
5. Cut the dough with male or female ginger bread cutters.
6. Bake at 220° C for 15 - 20 minutes.
7. Let the cookies cool.

### TOPPING

8. Decorate with fondant.



# Christmas Roll Cake



## INGREDIENTS

<b>Chiffon Cake Mix</b>	<b>0,750 g</b>
Water	0,120 g
<b>Chipkins Sunflower Oil</b>	<b>0,210 g</b>
Egg	0,720 g
<b>Red Velvet Paste</b>	<b>0,004 g</b>

## FILLING

<b>Ambiante Chocolate Topping</b>	<b>0,120 g</b>
Topfil Mixed Berry	0,180 g

## Topping

<b>Ambiante Chocolate Topping</b>	<b>0,048 g</b>
<b>Chocolate Disc Dark</b>	<b>0,012 g</b>
<b>Glazed Red Cherries</b>	<b>0,060 g</b>

Total Weight	1,804 g
Scale	1,800 g
Yield	4,0

## WORKING METHOD

1. Add all ingredients except the oil and red velvet paste into the mixer.
2. Using a whisk combine liquid and powder on slow speed for 1 minute.
3. Mix on fast speed for 5 minutes.
4. Fold in the oil on slow speed for 1 minute.
5. Separate 200 g batter and add red velvet paste.
6. Pipe design on baking pan with red velvet and freeze. Once frozen, pour in remaining batter.
7. Bake at 180° C degrees for 15 minutes.
8. Once baked allow to cool. Turn in the opposite direction.
9. Spread the **Topfil Mixed Berry** and the whipped - **Ambiante Chocolate Topping** over the baked cake sheet.
10. Roll the baked product up into a swiss roll shape and divide into 4 equal size swiss rolls.
11. Decorate with **Ambiante Chocolate Topping**, glazed cherries and chocolate decorations.
12. For the chocolate swiss roll use chocolate chiffon cake mix and **Ambiante Topping**.

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# Malva Pudding



## INGREDIENTS

### SPONGE CAKE

<b>Tegral Satin Cream Cake</b>	<b>2,000 g</b>
Egg	0,700 g
Water	0,450 g
<b>Chipkins Sunflower Oil</b>	<b>0,600 g</b>

### TOPPING

White Sugar	0,250 g
Water	0,250 g
<b>Classic Vanilla</b>	<b>0,005 g</b>
<b>Ambiante Non-Dairy Topping</b>	<b>0,250 g</b>
<b>Chipkins Puratos Yellow Margarine</b>	<b>0,250 g</b>

Total Weight	3,750 g
Scale	0,400 g
Yield	9

## WORKING METHOD

### CAKE BASE

1. Place measured liquids into a mixing bowl first, then add the **Tegral Satin Cream Cake**.
2. Mix for  $\pm 2$  minutes on a slow speed, then 3 minutes on a medium speed using a flat beater.
3. Scale  $\pm 400$  g per 3001p tart foil.
4. Bake at 180° C for  $\pm 20$  minutes.

### TOPPING

5. For the syrup boil all the toppings Ingredients together for 10 minutes. Add **Classic Vanilla**.
6. Brush the puddings with the syrup mixture.



# Kiddies Christmas Cupcakes

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## INGREDIENTS

<b>Tegral Satin Cream Cake</b>	<b>0,022 g</b>
Egg	0,008 g
Water	0,005 g
<b>Chipkins Sunflower Oil</b>	<b>0,007 g</b>

### TOPPING

<b>Whip &amp; Go Vanilla</b>	<b>0,012 g</b>
<b>Dark Chocolate Discs</b>	<b>0,005 g</b>
Smarties	0,007 g
Toy	1

Total Weight	0,041 g
Scale	0,040 g
Yield	1

## WORKING METHOD

1. Add all the liquid to the mixing bowl.
2. Then add all the powder.
3. Using a flat beater combine liquid and powder on slow speed.
4. Mix on slow for 2 minutes and on medium speed for 2 minutes.
5. Deposit batter into muffin cup as per scaling weight.
6. Bake at 180° C for ±20 minutes then leave to cool.
7. Cut a hole out of the middle of the cup cake and fill with Smarties.
8. Make a small disc with chocolate and place toy in centre, leave chocolate to set.
9. Place the toy on top of the hole filled with Smarties and decorate with the icing around it to cover the chocolate disc.
10. Cut a few Smarties into pieces and decorate the icing.



# Fruity Slice



## INGREDIENTS

### GROUP 1

<b>Tegral Satin Cream Cake</b>	<b>0,200 g</b>
Egg	0,113 g

### GROUP 2

Water	0,067 g
<b>Mrs. J Margarine</b>	<b>0,100 g</b>
<b>Bakers Mix</b>	<b>0,267 g</b>
Cherries No.1 Red	0,060 g
Cinnamon	0,001 g
Mixed Spice	0,002 g
<b>Bakers Caramel</b>	<b>0,004 g</b>
Bicarbonate of Soda	0,001 g

### TOPPINGS

Plastic Icing	0,081 g
Decoration	6
Total Weight	1,875 g
Scale	0,300 g
Yield	6

## WORKING METHOD

1. Place GROUP 2 into a pot and bring to the boil, reduce heat and simmer for 20 minutes. Take off heat, add the bicarbonate of soda and leave to cool.
2. In a mixing bowl add GROUP 1 and mix until a clear paste has formed using flat beater.
3. Then add GROUP 2. Do not overmix at this stage.
4. Scale 100 g batter into prepared moulds. Moulds can be sprayed with a food grade cook and spray.
5. Bake at 160° C for ±30 minutes.  
**NB. Nuts can also be added.**
6. Place a piece of plastic icing on top and a small toy or Christmas decoration.



# Fruit Mince Pudding



## INGREDIENTS

<b>Tegral Satin Cream Cake</b>	<b>0,500 g</b>
Egg	0,175 g
Water	0,110 g
<b>Chipkins Sunflower Oil</b>	<b>0,150 g</b>
Fruit Mince Pie	0,100 g

### SYRUP

White Sugar	0,050 g
Water	0,250 g
<b>Ambiante Non Dairy Topping</b>	<b>0,250 g</b>
<b>Margarine New Mrs. J</b>	<b>0,050 g</b>
Brandy Flavour	0,010 g
<b>Deli Dulce de Leche</b>	<b>0,050 g</b>

### DÉCOR

Plastic Icing	0,025 g
Total Weight	1,035 g
Scale	0,500 g
Yield	2

## WORKING METHOD

1. Place measured liquids into mixing bowl first, this will ensure proper mixing, then add the rest.
2. Mix for 2 minutes on slow speed and 3 minutes on medium speed.
3. Scale 500 g per Bundt tin.
4. Bake at 160° C for ±30 minutes.

### SYRUP

5. Place all ingredients into pot except the **Deli Dulce de leche** and the brandy flavour. Bring to boil and then add the **Deli dulce de leche** and brandy flavour. Boil for another 1min.
6. Remove the cake from the tin and pour the syrup over.
7. Make Christmas décor using plastic icing.



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# Chocolate Brownie

## INGREDIENTS

### BROWNIE

Tegral Brownie Mix	2,500 g
Egg	0,750 g
Mr. G Margarine	0,500 g

### TOPPINGS

Carat Ganache	0,750 g
Total Weight	3,750 g
Scale	3,750 g
Yield	96

## WORKING METHOD

### CAKE BASE

1. Mix the egg and **Tegral Brownie Mix** together on a slow speed for 1 minute, using a flat beater.
2. Melt **Mr. G Margarine** and add to the mix, then mix for another 1 minute on a slow speed.
3. Scrape down the mixing bowl and mix for 5 minutes on a high speed.
4. Line a steel tray with silicone paper and pour batter inside.
5. Bake at 150 - 160° C for ±45 minutes. Remove from oven and cool.

### TOPPING

6. Spread the **Carat Ganache** onto brownie slice.
7. Sprinkle with crushed pecan nuts.
8. Cut 8 x 12 pieces.





# Eggnog Mousse Cake



## INGREDIENTS

<b>Chiffon Cake Mix</b>	<b>0,275 g</b>
Egg	0,083 g
Water	0,110 g
<b>Chipkins Sunflower Oil</b>	<b>0,041 g</b>

### FILLING

<b>Chocolate</b>	0,138 g
<b>Ambiente Non Dairy Topping</b>	<b>0,069 g</b>
Classic Vanilla	0,003 g
Brandy Flavour	0,003 g
Cinnamon	0,003 g
Nutmeg	0,001 g

<b>Ambiente Non Dairy Topping</b>	<b>0,216 g</b>
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Total Weight	0,509 g
Scale	0,500 g
Yield	1

## WORKING METHOD

1. Add water and eggs to the mixer and then the cake mix.
2. Use a whisk to combine liquid and powder on a slow speed.
3. Mix on fast speed for 5 minutes.
4. Fold in the oil on a slow speed for 1 minute.
5. Scale 500 g in to the bread lid.
6. Bake at 180° C for ±20 minutes.
7. Allow to cool and turn baked product out on to a cloth or silicon paper.
8. Spread the **Ambiente Non Dairy Topping** evenly over the baked product.
9. Roll the baked product up into a swiss roll shape.
10. Cut the rolled up sheet into 1 cm slices and line the bundt tin, make sure that the slices has no gaps inbetween.
11. Make a Ganache using **Ambiente Non Dairy Topping**, **Dark Choc Disk**, Classic vanilla, Brandy Flavour, Cinnamon and Nutmeg.
12. Whip up the last **Ambiente Non Dairy Topping** and mix in to the Ganache.
13. Fill the bundt tray, previously lined with swiss roll slices then leave in the fridge to set.
14. Remove the cake from the bundt tin, dust with icing sugar and decorate with shapes made with plastic icing.
15. For the chocolate version use **Chocolate chiffon cake mix**.



# Black Forest Swiss Roll



## INGREDIENTS

### SPONGE CAKE

Coastal Chocolate Sponge Mix	0,800 g
Egg	0,680 g
Water	0,280 g
Water	0,320 g

### FILLING

Ambiante Non-Dairy Topping	0,520 g
Topfil Black Forest	0,052 g
Total Weight	2,080 g
Scale	2,000 g
Yield	5

## WORKING METHOD

### CAKE BASE

1. Place measured first part water and egg into a mixing bowl, then add **Coastal Chocolate Sponge Mix**.
2. Mix for ±1 minute on a slow speed, then 10 minutes on a fast speed. Make sure whisk has full compliment of wires.
3. Add second part water slowly on second speed for 1 minute.
4. Scale off batter into a greased and paper lined pan, ±2 Kg per pan. **Tip: Add 30 g glycerine to 2nd stage water.**
5. Bake at 240° C for ±8 - 10 minutes with steam.
6. Whip up the **Ambiante Non-Dairy Topping** on second speed until firm.
7. Remove Swiss Roll from oven and sprinkle castor sugar on top, allow to cool.

### FILLING

8. Turn swiss roll out onto bags, spread **Ambiante Non-Dairy Topping** and **Topfil** on to it.
9. Roll swiss roll up and cut.
10. Spread with **Ambiante Non-Dairy Topping** on top and decorate with black cherries.



# Tropical Fruit Cake

## INGREDIENTS

Tegral Satin Cream Cake	0,320 g
Chipkins Sunflower Oil	0,096 g
Water	0,074 g
Egg	0,112 g

### CREAM

Ambiante Topping	0,259 g
Orange Zest	0,003 g
Classic Lemon	0,003 g

### TOPPING

Topfil Tropical Fruit	0,096 g
Pineapple	0,192 g

Total Weight	0,602 g
Scale	0,600 g
Yield	1

## WORKING METHOD

1. Place all ingredients into the mixing bowl.
2. Using a flat beater, mix for 2 minutes on slow and 3 minutes on medium speed.
3. Scale 600 g into greased 6 inch round pans
4. Bake at 180° C for 35 minutes.
5. Remove from pan, let cool and cut into 3 equal layers.
6. Mix whipped **Ambiante topping** with classic lemon and grated orange zest then spread evenly on each layer, all around, and on top of the cake.
7. Slice fresh fruit into thin slices and place on the side of the cake.
8. Pipe **Ambiante topping** along the edge of the cake and fill the centre with **Topfil tropical fruit**.
9. For a strawberry cake replace the classic lemon and orange zest with Classic strawberry and use **Topfil strawberry**.





# Christmas Fruit Cake



## INGREDIENTS

### GROUP 1

Butter Flavour Madeira Mix	0,250 g
Egg	0,138 g

### GROUP 2

Water	0,400 g
Mrs. J Margarine	0,600 g
Bakers Mix	1,600 g
Cherries No.1 Red	0,360 g
Cinnamon	0,004 g
Mixed Spice	0,012 g
Black Jack	0,024 g
Bicarbonate of Soda	0,002 g

### TOPPING

Apricot Jam	0,200 g
Ma-Pan	0,400 g
Plastic Icing	0,400 g

Total Weight	4,882 g
Scale	1,200 g
Yield	4

## WORKING METHOD

### FRUIT CAKE

1. Place GROUP 2 into a pot and bring to the boil, reduce heat and simmer for 20 minutes. Take off heat, add the bicarbonate of soda and leave to cool.
2. In mixing bowl add GROUP 1 and mix until a clear paste has formed.
3. Then add GROUP 2. Do not over-mix at this stage.  
**NB. Nuts can also be added.**
4. Scale 1 200 g batter into prepared tins.
5. Tins must be greased and lined with grease proof paper.
6. Bake at 160° C for ±2 hours.

### TOPPING

7. Brush the cakes with boiled apricot jam.
8. Roll the **Ma-Pan** out and cover the cakes.
9. Roll the plastic icing out and cover the cake.
10. Finish with a Christmas decoration.



# Sticky Toffee Pudding



## INGREDIENTS

### PUDDING

<b>Tegral Satin Cream Cake</b>	<b>2,500 g</b>
Egg	0,875 g
Water	0,563 g
<b>Chipkins Sunflower Oil</b>	<b>0,750 g</b>

### TOPPING

<b>Deli Dulce de Leche</b>	<b>0,900 g</b>
Total Weight	4,688 g
Scale	0,400 g
Yield	12

## WORKING METHOD

### PUDDING

1. Place measured liquids into a mixing bowl first, then add the **Tegral Satin Cream Cake**, using a flat beater combine on a slow speed.
2. Mix for 2 minutes on a slow speed, then 2 minutes on a medium speed.
3. Scale  $\pm 400$  g per 3001p tart foil.
4. Bake at 180° C for  $\pm 25$  minutes.

### TOPPING

5. Remove from oven and pour melted **Deli Dulce de Leche** spread over the tarts.



# Naked Caramel Cake



## INGREDIENTS

### SPONGE

Tegral Satin Cream Cake	0,700 g
Egg	0,245 g
Water	0,158 g
Chipkins Sunflower Oil	0,210 g
Pastarom Caramel	0,014 g

### TOPPING

Ambiante Non-Dairy Topping	0,200 g
Pastarom Caramel	0,002 g

### CARAMEL SAUCE

Deli Dulce de Leche	0,098 g
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Total Weight	1,327 g
Scale	0,650 g
Yield	2

## WORKING METHOD

### SPONGE

1. Add all the liquid to the mixing bowl.
2. Then add all the powder including the pastarom.
3. Using a flat beater combine liquid and powder on a slow speed.
4. Mix on a slow speed for 2 minutes, then on a medium speed for 2 minutes.
5. Deposit 650 g into mini sponge tins.
6. Bake at 180° C for ±40 - 45 minutes.
7. Turn the tins over and leave to cool inside the tins.

### TOPPING

8. Whisk **Ambiante Non-Dairy Topping** and **Pastarom Caramel** on second speed until firm.
9. Cut each cake into two layers, stack four layers using the whipped **Ambiante Non-Dairy Topping**, cover the top and the sides with **Ambiante Non-Dairy Topping** then scrape the **Ambiante Non-Dairy Topping** off the sides.

### CARAMEL SAUCE

10. Melt the **Deli Dulce de Leche** spread in a sauce pan over low heat.
11. Pipe the sauce on the sides on top of the cake and allow to drip down the side.
12. Using a star nozzle, pipe caramel flavoured **Ambiante** on top of the cake, on top of the sauce.



# Belgian Buns



## INGREDIENTS

Cake Flour	0,550 g
<b>Brioche 20% Premix</b>	<b>0,110 g</b>
<b>NCP Yeast Wet</b>	<b>0,022 g</b>
Water	0,319 g

### COCONUT FILLING

<b>Instant Coconut Mix</b>	0,100 g
Water	0,040 g

### CUSTARD FILLING

Instant Custard	0,020 g
Water	0,050 g

Glazed Red Cherries	0,055 g
Glazed Green Cherries	0,055 g

### TOPPING

<b>Sunset Glaze</b>	<b>0,047 g</b>
Condensed Milk	0,066 g
Almond Flakes	0,023 g
Chocolate Disc White	0,014 g

Total Weight	1,001 g
Scale	0,360 g
Yield	2,8

## WORKING METHOD

1. Place all ingredients into mixing bowl.
2. Mix for 2 minutes on slow speed and 7 minutes on fast speed. Dough temperature  $\pm 24^{\circ}\text{C}$ .
3. Rest dough for 5 minutes then roll out into a rectangular shape of 30 cm wide and 3mm thick.

### COCONUT FILLING

4. Mix ingredients together then spread onto the dough.

### CUSTARD FILLING

5. Mix ingredients together then spread over the coconut filling.
6. Chop the glazed cherries smaller and sprinkle evenly over the custard.
7. Roll the dough up from the top then divide into 50 g slices and place four pieces on a strudel foil.
8. Prove for  $\pm 50$  minutes.
9. Spray with **Sunset Glaze** before baking.
10. Bake at  $200^{\circ}\text{C}$  for  $\pm 15$  minutes.
11. Spread condensed milk on top while hot and sprinkle roasted almond flakes then drizzle with melted white chocolate.



# Christmas Trifle



## INGREDIENTS

### MADEIRA

<b>Tegral Satin Cream Cake</b>	<b>0,240 g</b>
Egg	0,084 g
Water	0,054 g
<b>Chipkins Sunflower Oil</b>	<b>0,072 g</b>

### TRIFLE

Raspberry Flavoured Jelly	0,280 g
Boiling Water	1,120 g
Madeira Loaf Pieces	0,400 g
Instant Custard	0,172 g
Cold Water	0,430 g

### TOPPING

<b>Ambiente Non-Dairy Topping</b>	<b>0,101 g</b>
Raspberries	0,041 g
Blackberries	0,041 g

Total Weight	0,450 g
Scale	0,450 g
Madeira Yield	1
Trifle Yield	4

## WORKING METHOD

### MADEIRA

1. Add the liquid to a mixing bowl first and then the **Tegral Satin Cream Cake**.
2. Mix for 5 - 6 minutes on second speed with flat beater.
3. Scale 450 g into sponge tins and bake for 30 minutes at 200° C.

### TRIFLE

4. Using a see through big plastic cup, start with 50 g of madeira cake pieces cut into small cubes.
5. Mix half the boiling water into half the jelly powder until dissolved. Pour 90 g jelly mix over the madeira cake pieces and place in the fridge to set.
6. Whisk the instant custard and cold water together and let stand for 10 minutes to set. Pipe 150 g of custard onto the jelly with a round nozzle. Ensure the jelly is covered.
7. Stack 50 g madeira cake pieces onto the custard then repeat step 5, this time with 140 g of jelly mixture.

### TOPPING

8. Whip up **Ambiente Non-Dairy Topping** on second speed until firm.
9. Cover jelly with whipped **Ambiente Non-Dairy Topping** using star nozzle.
10. Spread raspberries and blackberries on top.



# Festive Season Recipe book

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