



Taste the **HOLIDAY MAGIC**



Dark Moist Red Velvet Cake

INGREDIENTS

CAKE BASE - RED VELVET

Tegral Satin Golden Moist Cake	0,320 g
Egg	0,128 g
Water	0,064 g
Chipkins Sunflower Oil	0,096 g
Red Velvet Paste	0,006 g

CAKE BASE- TEGRAL DARK MOIST

Tegral Dark Moist	0,150 g
Chipkins Sunflower Oil	0,060 g
Water	0,045 g
Egg	0,060 g

FILLING

Belcolade Ganache	0,160 g
Cream Cheese Icing	0,100 g

TOPPING - RED VELVET GANACHE

Belcolade White Choc Drops	0,200 g
Ambiante Non-Dairy Topping	0,100 g
Red Velvet Paste	0,003 g

Total Weight	0,929 g
Scale	0,300 g
Yield	3,1

WORKING METHOD

CAKE BASE - RED VELVET

1. Place measured oil, water and egg into a mixing bowl, then add **Tegral Satin Golden Moist Cake**.
2. Mix for ± 1 minute on a slow speed, then 3 minutes on a medium speed, using a flat beater.
3. Scale off batter into a greased and paper lined pan, 300 g per 7 inch pan.
4. Bake at 180° C for ± 30 minutes.

CAKE BASE - TEGRAL DARK MOIST

5. Place measured oil, water and egg into a mixing bowl, then add **Tegral Dark Moist Cake**.
6. Mix for ± 1 minute on a slow speed, then 3 minutes on a medium speed, using a flat beater.
7. Scale off batter into a greased and paper lined pan, 300 g per 7 inch pan.
8. Bake at 180° C for ± 30 minutes.

FILLING

9. Pipe **Belcolade Ganache** with a plain nozzle on the edge of one Red Velvet sponge and on the edge of one Tegral Dark Moist sponge, fill the centres with cream cheese icing.
10. Stack the 3 sponges with the Tegral Dark Moist in the centre.

TOPPING

11. Pipe rosettes on the top with **Belcolade Ganache**.
12. Melt the ingredients under Red Velvet Ganache together, and pour into the centre of the cake.

Malva Pudding

INGREDIENTS

SPONGE CAKE

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

TOPPING

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

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 ±2 minutes on a slow speed, then 3 minutes on a medium speed using a flat beater.
3. Scale ±400 g per 3001p tart foil.
4. Bake at 180° C for ±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.



Fruity Slice



INGREDIENTS

Group 1

Tegral Satin Cream Cake	0,200 g
Egg	0,113 g

GROUP 2

Water	0,067 g
Mrs. J Margarine	0,100 g
Bakers Mix	0,267 g
Cherries No.1 Red	0,060 g
Cinnamon	0,001 g
Mixed Spice	0,002 g
Bakers Caramel	0,004 g
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.

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

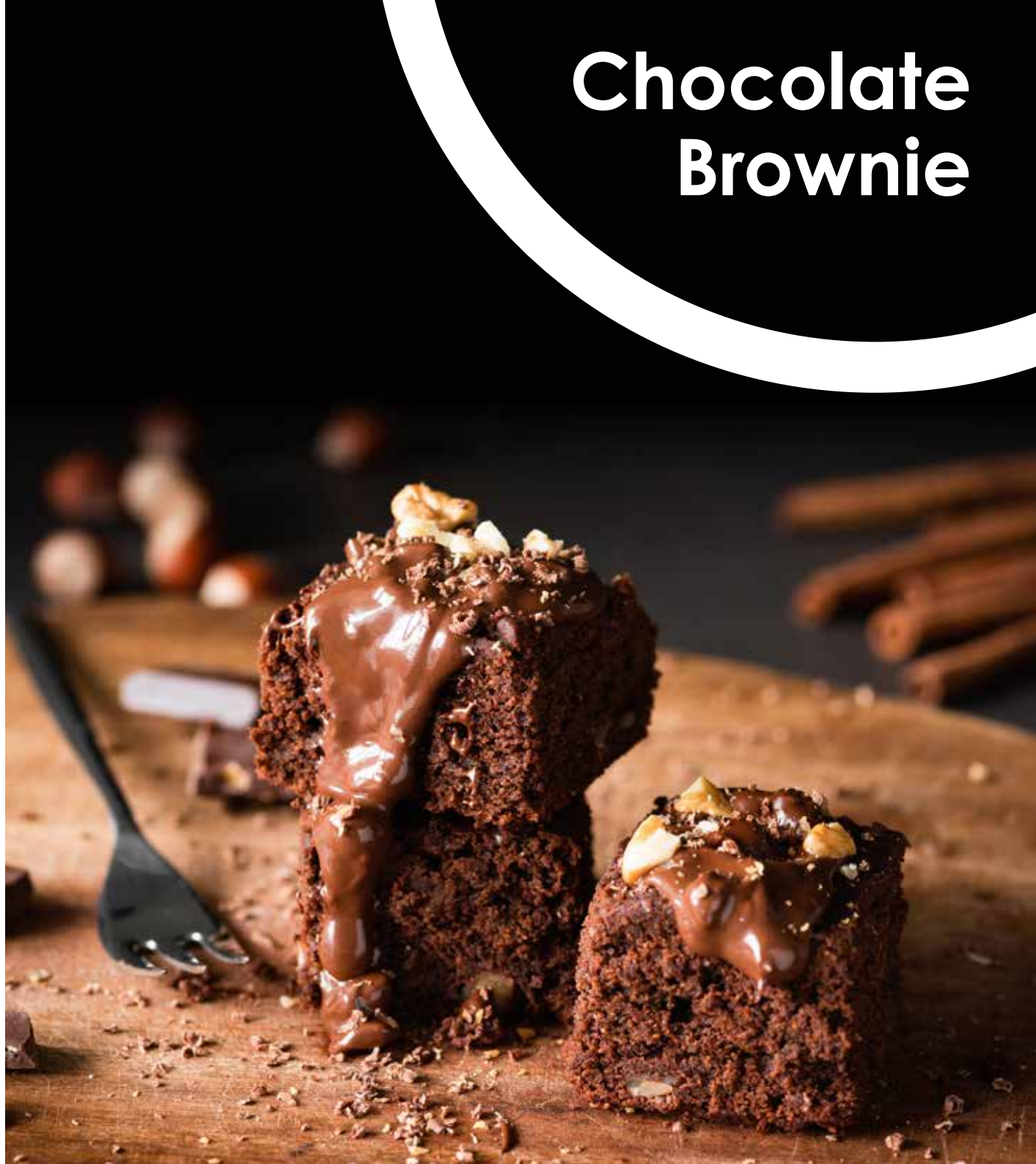
WORKING METHOD

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.



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 $\pm 8 - 10$ 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.

Red Velvet Christmas Cookie

INGREDIENTS

COOKIE

Tegral Satin Cream Cake	1,000 g
Egg	0,200 g
Cake Flour	0,400 g
Margerine	0,500 g
Red Velvet Paste	0,021 g

INCLUSION

White Choc Chips	0,200 g
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FILLING

Cream Cheese Icing	0,400 g
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Total Weight	2,321 g
Scale	0,030 g
Yield	77,37

WORKING METHOD

1. Place measured liquid ingredients into a mixing bowl. Then add the **Tegral Satin Cream Cake Mix** and cake flour.
2. Using a flat beater, mix on a slow speed until the ingredients are combined.
3. Mix for 2 minutes on a slow speed and the for 2 minutes on a medium speed.
4. Add the choc chips and mix for 1 minute on a slow speed.
5. Scale into 30 g balls and flatten onto a pan.
6. Bake at 180° C for ±20 - 25 minutes
7. Let cool, pipe 20 g of cream cheese icing on to one cookie and then sandwich together.



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.
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

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

TOPPING

Deli Dulce de Leche	0,900 g
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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 ± 400 g per 3001p tart foil.
4. Bake at 180° C for ± 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 Dulche 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 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 Dulche 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 **Dulche de Leche Ambiante Non-Dairy Topping** on top of the cake, on top of the sauce.



Christmas Trifle

INGREDIENTS

MADEIRA

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

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

Ambiante Non-Dairy Topping	0,101 g
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 **Ambiante Non-Dairy Topping** on second speed until firm.
9. Cover jelly with whipped **Ambiante Non-Dairy Topping** using star nozzle.
10. Spread raspberries and blackberries on top.

Festive Coconut Macaron

INGREDIENTS

MACARON

Meringue Powder	0,025 g
Water - Warm	0,250 g
Castor Sugar	0,550 g
Classic Vanilla	0,003 g
Desiccated Coconut	0,250 g

FILLING

CARAT NUXEL	0,106 g
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TOPPING

Choc Disks Dark	0,106 g
Total Weight	1,078 g
Wet Weight	1,078 g
Dry Weight	0,718 g

WORKING METHOD

MACARON

1. Place measured warm water into a mixing bowl.
2. Add the meringue powder, using a whisk mix for 2 minutes on a medium speed or until the powder is dissolved.
3. Add the caster sugar gradually in 3 equal parts, mixing on a fast speed.
4. Once the mixture has peaked add the **Classic Vanilla** and fold in the desiccated coconut
5. Pipe 10 g round dollops using a round nozzle on a tray.
6. Bake at 180° C for ±20 minutes, allow to cool.
7. Stick two halves together using **Carat Nuxel Hazelnut** and drizzle the Macarons with melted dark chocolate discs.



Ginger Bread Men

INGREDIENTS

BISCUIT

Cake Flour	1,000 g
Ginger Biscuit Mix	0,500 g
Brown Sugar	0,600 g
Mrs. J Margarine	0,600 g
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 ± 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.



Orange & Nut Chiffon Swiss Roll

INGREDIENTS

SPONGE CAKE

Chiffon Cake Mix	0,750 g
Water	0,120 g
Chipkins Sunflower Oil	0,210 g
Egg	0,720 g
Classic Orange	0,015 g

FILLING

Cream Cheese Icing	0,300 g
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TOPPING

Cream Cheese Icing	0,600 g
Pecan Nuts Pieces	0,060 g
Pistachio Nuts	0,060 g
Almond Flakes	0,060 g

Total Weight	1,815 g
Scale	0,450 g
Yield	4

WORKING METHOD

SPONGE CAKE

1. Add all ingredients except the oil into the mixer.
2. Using a flat beater combine liquid and powder on a slow speed for 1 minute, then on a fast speed for 5 minutes.
3. Fold in the oil and mix on slow speed for 1 minute.
4. Scale 1,800 g of batter into baking sheet.
5. Bake at 180° C for ±20 minutes.
6. Allow to cool then turn baked product out onto a cloth or silicon paper.

FILLING

7. Spread **Cream Cheese Icing** evenly over baked product.
8. Roll the baked product up into a swiss roll shape

TOPPING

9. Ice the outside with **Cream Cheese Icing**.
10. Divide into 4 equal size swiss rolls.
11. Mix the nuts together then finish the swiss rolls by rolling them in the nut mixture.

Craquelin Mochi



INGREDIENTS

MOCHI

Mochi Bread Mix	0,500 g
Water	0,175 g
Chipkins Sunflower Oil	0,110 g
Egg	0,155 g

CRAQUELIN BISCUIT TOP

CP Yellow Margarine	0,120 g
White Sugar	0,150 g
Cake Flour	0,150 g
Pillar Box Red Food Colouring	0,002 g

FILLING

Ambiante Non-Dairy Topping	0,930 g
Classic Strawberry	0,009 g
Choc Hard Dark	0,186 g

Total Weight	0,940 g
Scale	0,030 g
Yield	31,3

WORKING METHOD

MOCHI

1. Place measured ingredients into a mixing bowl.
2. Using a flat beater, mix for ± 1 minute on a slow speed until the ingredients are combined.
3. Scrape down the bowl and mix for 2 minutes on a medium speed
4. Scale into 30 g per portion and roll into balls using the palm of your hands.

CRAQUELIN BISCUIT TOP

5. Place measured sugar and **CP Yellow Margarine** into a mixing bowl, cream together.
6. Add the flour and mix on a slow speed, until a rough paste forms. *(Colour of the craquelin can be adapted to match the filling)*
7. Press the mixture together, roll the dough out to less than 2 mm thick. Place on a tray fitted with silicone paper, cut with a round cutter and place in the fridge.
8. Place the round pieces on top of the Mochi balls before baking.
9. Bake at 180° C for ± 34 minutes with the damper closed.
10. Add steam after 15 minutes of baking to avoid big cracks.

FILLING

11. Place **Ambiante Non-Dairy Topping** into a bowl and mix on a medium speed until the desired consistency is achieved
12. Add the Classic Flavour and grated chocolate.
13. Pipe the 30 g of filling into the Mochi from the bottom using a small round nozzle. *(Create your own variety with our Classic range.)*

O-Tentic Stollen Bread

INGREDIENTS

BREAD

Cake Flour	1,000 g
O-Tentic Durum	0,050 g
Salt	0,014 g
White Sugar	0,100 g
Butter	0,100 g
Nutmeg	0,010 g
Cardomon	0,005 g
Water	0,600 g

INCLUSION

Bakers Mix	0,900 g
Roasted Almond	0,100 g
Pecan Nuts Pieces	0,100 g
Orange Peel	0,100 g

FILLING

Marzipan	0,440 g
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TOPPING

Icing Sugar	0,200 g
Butter	0,200 g

Total Weight	3,079 g
Scale	0,700 g
Yield	4,4

WORKING METHOD

BREAD

1. Place all ingredients except the inclusions in the mixer.
2. Mix for 6 minutes on a slow speed, then for 4 minutes on a medium speed.
3. Add all inclusions and mix on a slow speed until evenly dispersed.
4. Bulk ferment for 30 minutes, covered to prevent skinning.
5. Scale dough at 700 g, round and rest for ±30 minutes.
6. Flatten dough piece then mould a 100 g marzipan stick into the centre of the dough.
7. Prove at 40° C and 80% humidity for ±60 minutes.
8. Bake at 200° C for ±30 minutes..

TOPPING

9. Brush with butter and dust a thick layer of icing sugar over the butter



Festive Season Recipe book

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