

Consumers
**spend up to
20% more** on
seasonal
limited-time
offers

The Festive Season



is built around food

BUILD LOYALTY AND STAND-OUT.

Unique seasonal offerings help bakeries differentiate, increase demand and foster lasting customer relationships.

 **chipkins
puratos**

Food Innovation for Good

Reindeer Swiss Roll

INGREDIENTS

Chiffon Cake Mix	0,500 g
Water	0,080 g
Chipkins Puratos Sunflower Oil	0,140 g
Egg	0,480 g
Mocha Classic	0,010 g

FILLING

Ambiente Non Dairy Topping	0,150 g
Tiramisu	0,150 g
Water	0,150 g

TOPPING

Strawberries	0,150 g
Dark Chocolate Discs	0,060 g

Total Weight	1,210 g
Scale	0,100 g
Yield	12,1

WORKING METHOD

1. Add all the ingredients except the oil into the mixer.
2. Using a flat beater combine the 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. Line a baking sheet with silicon paper.
6. Scale 1,200 g of batter onto the prepared baking sheet.
7. Bake at 180° C for ±20 minutes.
8. Allow to cool then turn baked product out onto a cloth or silicon paper.
9. Whip up the **Ambiente Non Dairy** cream, tiramisu mix and water until smooth, then spread it evenly over baked product.
10. Roll swiss roll half way, then cut and continue rolling the other half, creating mini Swiss rolls.
11. Cut the rolled strips into 10 cm mini Swiss rolls, then place the rolled part facing up
12. Pipe Ambiente topping on top, then place a strawberry with the pointed edge facing upward.
13. Place melted dark choc discs into a small silicon paper piping bag and pipe reindeer antlers onto silicon paper.
14. Pipe eye lashes on the side of the mini Swiss roll and once the reindeer antlers has set, place them on the sides of the piped **Ambiente** topping.

IDEAL FOR



FESTIVE DISPLAYS

Father Christmas Swiss Roll

INGREDIENTS

Chiffon Cake Mix	0,500 g
Water	0,080 g
Chipkins Puratos Sunflower Oil	0,140 g
Egg	0,480 g
Red Velvet Paste	0,005 g

FILLINGS & TOPPING

Ambiante Non Dairy Topping	0,150 g
Cream Cheese Icing	0,150 g
Pillar Box Red Food Colouring	0,001 g
Dark Chocolate Discs	0,010 g

Total Weight	1,205 g
Scale	0,300 g
Yield	4,0

WORKING METHOD

1. Add all ingredients except the oil into the mixer.
2. Using a flat beater 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. Line a baking sheet with silicon paper.
6. Scale 1,200 g of batter onto the prepared baking sheet.
7. Bake at 180° C for ±20 minutes.
8. Allow to cool then turn baked product out onto a cloth or silicon paper.
9. Whip up the **Ambiante Non Dairy** cream and mix the **Cream Cheese Icing** in, then spread it evenly over the baked product.
10. Roll the bake product up from one end and divide into four equal sized red velvet Swiss rolls.
11. Spread **Ambiante Topping** using a palette knife, in the middle of the Swiss roll and pipe the edge of Santas hat on one side and his beard on the other side.
12. Use Pillar Box Red to colour a small amount of **Ambiante** topping pink, then pipe it onto Santas cheeks.
13. Melt the Dark Chocolate Discs and place in rolled silicon sheet.
14. Place melted Dark Chocolate Discs into a small silicon paper piping bag and pipe Santa's eyes and the eye brows.

Ho!
Ho! Ho!



Mini Red Velvet Christmas Cake

SWEET



INDULGENCE

INGREDIENTS

Tegral Satin Cream Cake	0,650 g
Egg	0,228 g
Water	0,146 g
Chipkins Puratos Sunflower Oil	0,195 g
Red Velvet Paste	0,012 g

TOPPING

Ambiante Non Dairy Topping	0,130 g
Cream Cheese Icing	0,130 g

Total Weight	1,230 g
Scale	0,100 g
Yield	12

WORKING METHOD

1. Add all the liquid to the mixing bowl, then add all the powder.
2. Using a flat beater combine liquid and powder on slow speed.
3. Mix on slow speed for 2 minutes and then on medium speed for 2 minutes.
4. Deposit 100 g into 4-inch sponge tins.
5. Bake at 160° C for ±20 - 30 minutes.
6. Turn the tins over and leave to cool inside the tins.
7. Whisk **Ambiante** on 2nd speed until firm.
8. Mix in the **Cream Cheese Icing**.
9. Cut cakes into 2 layers each, stack the 2 layers using the whipped **Ambiante Cream Cheese Icing**.
10. Pipe 5 dollops around the top, and drag it to the center using a spoon.
11. Place a strawberry with the pointed side facing up and cut into 2 pieces.
12. Place the bottom piece in the center of the cake, pipe a dollop of **Ambiante** on it and then place the other piece on top.
13. Place a sleeve around the cake.

Seasonal
**new product
developments**
remain tightly
linked to the
occasion for which
it is intended.

Christmas Doughnuts

FESTIVE FAVOURITE

INGREDIENTS

Cake Flour	1,000 g
20% Sweet 'N Soft	0,200 g
NCP Yeast Wet	0,040 g
Water	0,560 g

TOPPING

Fondant Icing	0,360 g
Food Colouring	0,005 g

Total Weight	1,800 g
Scale	0,050 g
Yield	36

WORKING METHOD

1. Place the ingredients into the mixing bowl then add water.
2. Mix for 2 minutes on slow speed and 7 minutes on the second speed, depending on type of mixer used.
3. Scale off the dough heads, mould round and rest for 5 minutes, then divide the dough heads in a 30 piece bun divider and mould the dough pieces into required shapes.
4. Prove at 40° C and 80% humidity for 35 minutes and then 10 minutes outside the proofer.
5. After proofing, fry the doughnuts at 180° C till golden brown on each side. Allow to cool on a dripping rack.
6. Melt the Fondant Icing in a double boiler and add colour as desired.
7. Dip the doughnuts in the icing and decorate to give it Christmas look and feel.



Pull Apart Cinnamon Buns

FOR EVERYONE TO SHARE



INGREDIENTS

Cake Flour	1,000 g
Brioche 20% Premix	0,200 g
NCP Yeast Wet	0,040 g
Water	0,600 g

FILLING

New Mrs. J. Margarine	0,050 g
Sugar	0,100 g
Cinnamon	0,010 g

TOPPING

Sunset Glaze	0,050 g
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Total Weight	1,840 g
Scale	0,400 g
Yield	4,6

WORKING METHOD

1. Place the ingredients into the mixing bowl, then add water.
2. Mix for 2 minutes on slow speed and then 7 minutes on second speed, depending on type of mixer used.
3. Scale off the dough heads, mould round and rest for 5 minutes.
4. Roll dough into rectangular shape.
5. Spread melted margarine over the dough and sprinkle with sugar and cinnamon.
6. Roll the dough up from one end to form a long even cylindrical shape.
7. Cut the dough into 40 g Chelsea bun pieces and place 10 Chelsea bun pieces into every greased 8-inch tin.
8. Proof for ±50 minutes.
9. Spray with **Sunset Glaze** and bake at 210° C for 20 - 25 minutes.

Red Cherry Brioche Buns

Within seasonal releases, **confectionery foods** account for almost one-third of seasonal and limited-edition activity.

INGREDIENTS

Cake Flour	1,000 g
Brioche 20% Premix	0,200 g
NCP Yeast Wet	0,030 g
Water	0,600 g

GLAZE

Sunset Glaze	0,150 g
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TOPPING

Water	1,000 g
Instant Custard	0,400 g
Topfill Red Cherry	0,580 g

CRUMBLE

Margarine	0,100 g
Sugar	0,100 g
Flour	0,100 g

Total Weight	1,830 g
Scale	0,060 g
Yield	30,5

WORKING METHOD

1. Place the ingredients into the mixing bowl, then add water.
2. Mix for 2 minutes on slow speed and then 7 minutes on second speed, depending on type of mixer used.
3. Scale off the dough heads, mould round and rest for 5 minutes, then divide the dough heads in a 30 piece bun divider, mould the dough pieces round and place into greased indented trays.
4. Proof at 40° C and 80% humidity for ±50 minutes.
5. Mix custard and water with a whisk until smooth.
6. After proofing, spray the buns with **Sunset Glaze**, pipe 50 g custard on top and 20 g of **Topfill** on top of each bun.
7. For the crumble, mix flour, margarine and sugar until it resembles crumbs.
8. Sprinkle 10 g of the crumble mixture on top of each bun.
9. Bake at 210° C for 10 - 12 minutes.

CELEBRATE TOGETHER



Hazel Chocolate Brioche Babke

BAKED TO ENJOY

INGREDIENTS

Cake Flour	1,000 g
Brioche 20% Premix	0,200 g
NCP Yeast Wet	0,040 g
Water	0,580 g

FILLING

Carat Nuxel	0,400 g
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TOPPING

Cake Flour	0,072 g
White Sugar	0,072 g
New Mrs. J. Margarine	0,038 g

GLAZE TOPPING

Sunset Glaze	0,027 g
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Total Weight	1,820 g
Scale	0,450 g
Yield	4

WORKING METHOD

1. Place all ingredients into a mixing bowl.
2. Mix for 2 minutes on slow speed and then 7 minutes on fast speed.
Dough temperature should be $\pm 24^{\circ}\text{C}$.
3. Scale heads of dough as indicated, mould round and rest.
4. Roll dough into a rectangular shape, about 1 - 2 cm thick.
5. Spread 100 g of Carat Nuxel onto each rolled out dough.
6. Roll up as for Chelsea double the length of the pan.
7. Cut in half from one end to the other end, to have two pieces.
8. Twist the two pieces together like a koeksister, fold in half and twist once then place in cake tin.
9. Proof for ± 50 minutes.

TOPPING

10. Prepare the topping by mixing the flour and sugar together then add the margarine and mix on slow until it forms crumbles.
11. Spray with **Sunset Glaze**, then sprinkle 40 g of crumble on top.
12. Bake at 180°C for ± 30 minutes.



Christmas Chewy Cookie

WORKING METHOD

1. Place all ingredients except the Chocolate Disks into a mixer.
2. Mix on slow speed for 2 minutes using a flat beater.
3. Scale of the dough and roll into balls.
4. Place the balls onto a prepared baking tray, spaced about 3 cm apart.
5. Bake at 190° C for 12 - 15 minutes or until golden brown on edges.
6. Melt the White Chocolate Discs in a glass bowl in the microwave, stir it every 10 - 20 seconds, take care not to burn the chocolate.
7. Dip half of each cookie into the melted chocolate, place onto clean silicon paper and leave to set.
8. Use oil based colouring of your choice to colour a bit of the melted chocolate and decorate the cookies to give it a Chrismas look and feel.
9. Finish with some Christmas décor.

INGREDIENTS

Tegral Chewy Cookie	1,000 g
New Mrs. J. Margarine	0,220 g
Water	0,130 g

TOPPING

White Chocolate Disks	0,300 g
Oil Based Colouring	0,010 g
Christmas Décor	0,010 g

Total Weight	1,350 g
Scale	0,060 g
Yield	22,5

FESTIVE SHELF SHOW STOPPER



Red Velvet Bundt Cake



Only for visual purposes.

INGREDIENTS

Tegral Satin Cream Cake	0,650 g
Egg	0,228 g
Water	0,146 g
Chipkins Puratos Sunflower Oil	0,195 g
Red Velvet Paste	0,013 g

TOPPING

Ambiante Non Dairy Topping	0,104 g
Cream Cheese Icing	0,104 g
Christmas Décor	0,026 g

Total Weight	1,232 g
Scale	0,500 g
Yield	2,5

WORKING METHOD

1. Add all the liquid into the mixing bowl, then add all the powder.
2. Using a flat beater combine the liquid and powder on slow speed.
3. Mix on slow speed for 2 minutes and on medium speed for 2 minutes.
4. Deposit 500 g into bundt tins.
5. Bake at 160° C for ±40 - 45 minutes.
6. Turn the tins over and leave to cool inside the tins.
7. Whisk **Ambiante** on 2nd speed until firm.
8. Mix **Ambiante** with **Cream Cheese Icing** until smooth.
9. Pipe rosettes on top of the cakes and decorate with Christmas décor.

Dubai Chocolate & Raspberry Cake



Only for visual purposes.

INGREDIENTS

Tegral Satin Dark Moist	0,600 g
Egg	0,240 g
Water	0,180 g
Chipkins Puratos Sunflower Oil	0,240 g

FILLINGS & TOPPINGS

Ambiante Non Dairy Topping	0,360 g
Super Cream Pistachio	0,072 g
Topfill Red Cherry	0,276 g
Gelatine	0,012 g
Water	0,054 g
Raspberries	0,030 g
Chocolate Discs	0,006 g
Pistachio Nuts	0,006 g

Total Weight	1,260 g
Scale	0,600 g
Yield	2,1

WORKING METHOD

1. Add all the liquid to the mixing bowl, then add all the powder.
2. Using a flat beater combine the liquid and powder on slow speed.
3. Mix on slow speed for 2 minutes and then on medium speed for 2 minutes.
4. Deposit 600 g into 7-inch sponge tins.
5. Bake at 160 °C for ±40 - 45 minutes.
6. Turn the tins over and leave to cool inside the tins.
7. For the pistachio cream, whisk **Ambiante** on the 2nd speed until firm, add **Super Cream Pistachio**, mix on slow speed until incorporated.
8. Sprinkle the gelatine over the water and allow to stand for 5 minutes, then melt in the microwave with 5 second intervals, stirring at each interval, until it turns into liquid.
9. Mixed the melted gelatine with the **Topfil Red Cherry**.
10. Cut cake into three layers. Between each layer, pipe 40 g of **Pistachio Cream** followed by an 80 g layer of the **Topfil Red Cherry** mixture, then another 40 g layer of **Pistachio Cream**.
11. Finish the top of the cake with a 30 g layer of **Pistachio Cream** and 12 x 2 g dollops all around the edge.
12. Melt the dark chocolate discs.
13. Using a small paper piping bag, pipe 3 cm sticks onto silicon paper and allow to set.
14. Place 6 raspberries, spaced evenly around the cake, with 4 of the chocolate sticks across from each other.
15. Finish off with 3 g of crushed pistachio nuts in the center.

Light Fruit Bundt Cake



Only for visual purposes.

INGREDIENTS

Butter Flavoured Madeira	1,000 g
Egg	0,300 g
Water	0,250 g
Chipkins Puratos Sunflower Oil	0,108 g

INCLUSION

Bakers Mix	0,400 g
Red Cherries	0,155 g
Green Cherries	0,053 g

TOPPING

Icing Sugar	0,300 g
Water	0,036 g
Christmas Décor	0,080 g

Total Weight	2,266 g
Scale	0,600 g
Yield	3,8

WORKING METHOD

1. Add all the liquid to the mixing bowl, then add all the powder.
2. Using a flat beater, combine liquid and powder on slow speed.
3. Mix on medium speed for 5 - 6 minutes. Add bakers mix and mix for 1 minute on slow speed.
4. Deposit 600 g in bundt cake tins.
5. Bake at 160° C for ±40 - 45 minutes.
6. Let it cool.
7. Mix icing sugar with water and pour over the cakes.
8. Decorate with Christmas décor.

Castella Tiramisu Cake



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INGREDIENTS

Castella	0,500 g
Golden Syrup	0,079 g
Chipkins Puratos Sunflower Oil	0,092 g
Egg	0,605 g

COFFEE SYRUP

Water	0,090 g
Sugar	0,090 g
Instant Coffee	0,010 g

TOPPING

Ambiante Topping	0,250 g
Water	0,250 g
Tiramisu	0,250 g
Cocoa Powder	0,001 g
Dark Chocolate Discs	0,025 g

Total Weight	1,276 g
Scale	0,400 g
Yield	3,2

WORKING METHOD

1. Add water and eggs into the mixer, then the cake mix.
2. Using a whisk combine liquid and powder on slow speed for 1 minute and then mix on fast speed for 5 minutes.
3. Fold in the oil on slow speed for 1 minute.
4. Scale 400 g.
5. Bake at 180° C for ±30 minutes.
6. Shock test the pans after baking to avoid shrinkage of the sponge then turn it upside down on a silicone paper and leave to cool.
7. Mix and boil all the ingredients for the coffee syrup and set aside.
8. Whisk **Ambiante**, tiramisu and water until firm.
9. Cut cake into 3 layers and stack with the tiramisu mixture after brushing each layer with the coffee syrup.
10. Pipe the tiramisu mix on top and dust with cocoa powder.
11. Place a chocolate decoration on top.

Tres Leches Cake



Only for visual purposes.

INGREDIENTS

Castella	0,500 g
Golden Syrup	0,079 g
Chipkins Puratos Sunflower Oil	0,092 g
Egg	0,605 g

3 MILK SAUCE

Full Cream Milk	0,100 g
Condensed Milk	0,100 g
Evaporated Milk	0,100 g

FILLINGS & TOPPINGS

Ambiante Topping	0,630 g
Biscoff Spread	0,125 g
Biscoff Biscuit	0,040 g

Total Weight	1,276 g
Scale	0,400 g
Yield	3,2

WORKING METHOD

1. Add the water and eggs to the mixer, then add the cake mix.
2. Using a whisk combine the 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. Scale 400 g batter into silicon moulds.
6. Bake at 180° C for ±15 minutes.
7. Shock test the pans after baking to avoid shrinkage of the sponge then turn it upside down on a silicone paper and leave to cool.
8. Mix and boil all the ingredients for the 3 milk sauce and set aside.
9. Whisk **Ambiante Topping** until stiff, then mix in the Biscoff Spread.
10. Cut cake into 3 layers and stack with the **Ambiante** mix after brushing each layer with the 3 milk sauce.
11. Pipe the **Ambiante** mix on top and decorate with Biscoff Biscuit crumbs.
12. Place 1 Biscoff biscuit in the center if desired.

Festive Season Recipe book

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