



Have a
Delicious
Season

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 Cream	0,520 g
Topfil Black Forest	0,052 g

Total Weight	2,080 g
Scale	2,000 g
Yield	5

Method

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. Scale off batter into a greased and paper lined pan, ± 2 Kg per pan.
4. Bake at 240° C for $\pm 8 - 10$ minutes with steam.
5. Whip up the Ambiente on second speed until firm.
6. Remove Swiss Roll from oven and sprinkle castor sugar on top, allow to cool.
7. Turn swiss roll out onto bags, spread cream and Topfil on to it. Roll swiss roll up and cut.
8. Spread with Ambiente on top and decorate with grated chocolate and black cherries.



Malwa Pudding

Ingredients

SPONGE CAKE

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

TOPPINGS

White Sugar	0,250 g
Water	0,250 g
Pastarom 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

Method

SPONGE CAKE

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

TOPPINGS

5. For syrup boil all the toppings Ingredients together for 10 minutes. Add Pastarom flavours.
6. Brush the tarts with the syrup mixture.





Fruit Flau

Ingredients

SPONGE CAKE

Tegral Satin Crème Cake	1,000 g
Egg	0,350 g
Water	0,225 g
Chipkins Sunflower Oil	0,300 g

TOPPING

Fresh Fruit	2,063 g
Ambiante Non Dairy Topping	0,600 g

Total Weight	1,875 g
Scale	0,300 g
Yield	6

Method

1. Place measured liquids into a mixing bowl first, then add the Tegral Satin Crème Cake.
2. Using a flat beater combine liquid and powder on slow speed.
3. Mix on a slow speed for 2 minutes, then on a medium speed for 2 minutes.
4. Deposit 300 g of batter into prepared moulds.
5. Bake at 160° C for ±30 minutes then leave to cool.
6. Fill with ±100 g Ambiante and decorate with ±125 g fresh fruit.

Fruit Slice

Ingredients

GROUP 1

Tegral Satin Crème 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	8

Total Weight	0,814 g
Scale	0,100 g
Yield	8

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.
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 round piece of plastic icing on top and a small toy or Christmas decoration.



Christmas Mince Pies

Ingredients

SWEET PASTE

Mrs. J Margarine	0,200 g
Mimetic 32	0,200 g
Icing Sugar	0,200 g
Egg	0,040 g
Pastarom Vanilla	0,004 g
Cake Flour	0,600 g

FILLING

Christmas Mince Pie Filling	0,620 g
Pie Apple	0,180 g

TOPPING

Castor Sugar	0,156 g
Sunset Glaze	0,060 g

Total Sweet Paste	1,244 g
Weight Per Tart Base	0,040 g
Yield	31

Method

SWEET PASTE

1. Beat Mrs. J Margarine, Mimetic and sugar until light and fluffy.
2. Add egg and pastrom vanilla slowly until dispersed, then mix in flour on a slow speed until sides of bowl are clear.
3. Roll sweet paste ± 3 mm thick, cut rounds with a small scone cutter and line foil shapes.

FILLING

4. Chop the pie apples fine and mix it into the Christmas mince.
5. Using a teaspoon, place ± 30 g of mince pie filling inside the tart bases.
6. Roll out short paste for tops and brush with water, cut small round shapes and press firmly onto bottoms to close the Christmas mince in.
7. Brush with Sunset Glaze and dust with castor sugar.
8. Bake at 180° C for ± 20 minutes. Ensure bottoms are baked properly.
9. Let cool and package.



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
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Total Weight 3,750 g

Scale 3,750 g

Yield 96

Method

1. Mix the egg and Tegral Brownie Mix together on a slow speed for 1 minute, using a flat beater.
2. Melt the 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.
6. Spread the Carat Ganache onto brownie slice. Sprinkle with crushed pecan nuts. Cut 8 x 12 pieces.



Blueberry Cheesecake Trifle



Ingredients

VANILLA SPONGE

Coastal Super Sponge Mix	0,250 g
Egg	0,138 g
Water	0,113 g

TRIFLE

German Mousse Cheesecake	0,480 g
Water	0,730 g
Ambiante Non Dairy Topping	0,480 g
Sponge Cake Cubes	0,840 g
Topfil Blueberry	0,630 g

TOPPING

Ambiante Non Dairy Topping	0,140 g
Topfil Blueberry	0,070 g

Total Batter Weight	0,500 g
Scale	0,500 g
Vanilla Sponge Yield	1
Trifle Yield	7

Method

VANILLA SPONGE MIX

1. Place ingredients into a mixing bowl and mix for 1 minute on a slow speed and 8 minutes on a fast speed.
2. Scale 500 g of batter into a sponge tin and bake for 25 minutes at 180° C.
3. Cool sponge down inside the tin.

TRIFLE

4. Whisk German Mousse Cheesecake, water and cream for ± 4 minutes until smooth.
5. Using a see through big plastic cup, start with 30 g Topfil Blueberry, then 40 g sponge cake cut into cubes and cover with 80 g cheesecake ready mixed.
6. Repeat step 5 another two times, the cup should have three layers of Topfil Blueberry, sponge cake cubes and cheesecake.

TOPPING

7. Whip up Ambiante cream on second speed until firm.
8. Spread about 20 g whipped Ambiante over the last layer then finish with about 10 g of Topfil Blueberry.



Christmas Cakes

Ingredients

GROUP 1

Butter Flavour Madeira Mix	1,200 g
Egg	0,680 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

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 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. Tins must be greased and lined with grease proof.
5. Bake at 160° C for ±2 hours.
6. Brush the cakes with boiled apricot jam.
7. Roll the Ma-Pan out and cover the cakes.
8. Roll the plastic icing out and cover the cake.
9. Finish with a Christmas decoration.



No-Bake Slice With Pecan Nuts & White Chocolate

Ingredients

SPONGE CAKE

No-Bake Slice	2,500 g
Mrs. J Margarine	0,650 g
Water	0,300 g

TOPPING

White Choc Discs	0,250 g
Pecan Nuts	0,100 g

Total Weight	3,450 g
Wet Weight	3,450 g
Dry Weight	3,136 g

Method

1. Place all ingredients into a mixing bowl.
2. Blend with flat beater on a low speed for 1 minute.
3. Scrape down and blend for a further ± 1 minute until all ingredients are well combined.
4. Press firmly into baking tray lined with silicone.
5. Refrigerate for ± 1 hour.
6. Cut as required
7. Decorate with chocolate and nuts



Christmas Cupcakes

Ingredients

CUPCAKES

Tegral Satin Crème Cake	1,000 g
Egg	0,350 g
Water	0,225 g
Chipkins Sunflower Oil	0,300 g

TOPPINGS

Whip n Go Vanilla	0,247 g
Apple Green Colouring	0,003 g
Nonpareils	0,062 g

Total Weight	1,875 g
Scale	0,060 g
Yield	31

Method

1. Place measured liquids into a mixing bowl first, then add Tegral Satin Crème Cake combine on a slow speed using a flat beater.
2. Mix for 2 minutes on a slow speed, then 2 minutes on a medium speed.
3. Place no.14 muffin cup papers in muffin pan and scale off batter, ±60 g per cupcake.
4. Bake at 180° C for ±20 minutes (*depending on type of oven*).
5. Remove from oven and leave to cool.
6. Decorate with Whip n Go Vanilla mixed with apple green Colouring and nonpareils.

Melting Moments

Ingredients

BISCUIT

Melting Moments Mix	1,000 g
Water	0,140 g
Mrs. J Margarine	0,500 g
Pastarom Vanilla	0,008 g

TOPPING

Chellies Red	0,165 g
Icing Sugar	0,100 g

Total Weight	1,648 g
Wet Weight	1,648 g
Dry Weight	1,373 g

Method

1. Blend water and margarine on high speed using a flat beater.
2. Add Melting Moment Mix and mix on a slow speed for 1 minute.
3. Pipe onto greased baking trays and decorate with cherries.
4. Bake for ± 5 minutes at 200° C.
5. Cool down and dust with Icing sugar.



mmm...
YOU
Biscuit

Carrot Cake

Ingredients

SPONGE

Tegral Satin Crème Cake	0,600 g
Egg	0,210 g
Water	0,135 g
Chipkins Sunflower Oil	0,180 g
Pecan Nuts Pieces	0,048 g
Bakers Mix	0,048 g
Cinnamon	0,004 g
Carrots	0,120 g

TOPPINGS

Cream Cheese Icing	0,030 g
Pecan Nuts Pieces	0,006 g
Carrot Decoration	2

Total Weight	1,345 g
Scale	0,600 g
Yield	2

Method

1. Place measured liquids into a mixing bowl first, then Tegral Satin Crème Cake.
2. Mix for ±2 minutes on a slow speed, then 2 minutes on a medium speed. Add crushed pecan nut pieces, bakers mix, cinnamon and grated carrot, mix for another minute.
3. Scale 600 g batter into prepared sponge tins.
4. Bake at 160° C for ±30 minutes. Let cool.
5. Decorate with cream cheese icing and sprinkle with some crushed pecan and place decoration on top.



Red Velvet Slices

Ingredients

VANILLA SPONGE

Coastal Super Sponge Mix	1,800 g
Egg	0,990 g
Water	0,810 g
Red Velvet Paste	0,018 g

FILLINGS & TOPPINGS

Ambiante Non Dairy Cream	5,120 g
Cream Cheese Icing	0,320 g
White Choc Discs	0,128 g

Total Weight	3,618 g
Scale	3,600 g
Yield	64

Method

1. Place measured water, egg and sponge mix into a mixing bowl first.
2. Mix for ± 1 minute on a slow speed, then 8 minutes on a fast speed. Make sure the whisk has its full compliment of wires.
3. Scale off 600 g batter into three greased and paper lined trays (75 cm x 45 cm).
4. Bake at 180° C for ± 25 minutes.
5. Remove from oven and leave sponges to cool.
6. Cut 9 cm wide strips and cut in half length ways, then spread with Ambiente and sandwich together. Cover the whole strip with Ambiente, top and sides.
7. Cut slices from the strip every 5 cm. Therefore each slice will be 9 cm x 5 cm
8. Sprinkle red velvet sponge crumbs over the slices.
9. Pipe a rosette with cream cheese icing on each slice and finish with white chocolate shavings.



Layer Cake

Ingredients

Tegral Satin Crème Cake	0,700 g
Egg	0,245 g
Water	0,158 g
Chipkins Sunflower Oil	0,210 g

FILLING

Red Velvet Paste	0,033 g
Green Colouring	0,033 g

TOPPING

Whip n Go Vanilla	0,840 g
Apple Green Colouring	0,001 g
Pillar Box Red Colouring	0,001 g

Total Weight	1,378 g
Scale	0,680 g
Yield	2,027

Method

1. Add all the liquid to a mixing bowl, then add Tegral Satin Crème Cake.
2. Using a flat beater combine liquid and Tegral Satin Crème Cake on a slow speed.
3. Mix on a slow speed for 2 minutes, then on a medium speed for 2 minutes.
4. Split batter into 2 equal portions and then mix the red velvet paste into the one part and the green colouring the other.
5. Deposit each mixed portion into mini cake sponge tin.
6. Bake at 180° C for ±40 - 45 minutes.
7. Turn the tins over and leave to cool inside the tins.
8. Cut each cake into 4 layers.
9. Stack 4 layers on top of each other using Whip n Go, start with red, then green, then red and finish with green.
10. Cover the whole cake with Whip n Go.
11. Pipe leaves with Whip n Go mixed with apple green colouring, then pipe small berries with Whip n Go mixed with pillar box red colouring to finish the cake.





Sticky Toffee Pudding

Ingredients

PUDDING

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

TOPPING

Caramel Spread	0,900 g
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Total Weight	4,688 g
Scale	0,400 g
Yield	12

Method

1. Place measured liquids into a mixing bowl first, then add the Tegral Satin Crème Cake and 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.
5. Remove from oven and pour melted caramel spread over the tarts.

Salted Caramel Mixed Nut Tart

Ingredients

SWEET PASTE

Mrs. J Margarine	0,200 g
Fat Mandy's	0,200 g
Icing Sugar	0,200 g
Egg	0,040 g
Pastarom Vanilla	0,004 g
Cake Flour	0,600 g

FILLING

Ambiante Non Dairy Topping	0,460 g
Mrs J. Margarine	0,092 g
Glucose	0,274 g
White Sugar	0,304 g
Caramel Spread	0,152 g
Coarse Salt	0,011 g
Egg	0,460 g

TOPPINGS

Pecan Nut Halves	0,500 g
Almond Flakes	0,250 g

Total Sweet Paste	1,244 g
Weight Per Tart Base	0,270 g
Yield	5

Method

SWEET PASTE

1. Beat Mrs. J Margarine, Fat Mandy's and sugar until light and fluffy.
2. Add egg and pastarom vanilla slowly until dispersed then mix in flour on a slow speed until sides of bowl are clear.
3. Roll sweet paste ± 3 mm thick, cut with a cake ring and line foil shape 3001p,
4. Trim edges.

FILLING

5. Melt all ingredients together except the eggs. Cool mixture then mix the eggs well into mixture.
6. Pour 350 g of the sauce into a tart base.
7. Place 150 g of the blended nuts on top.
8. Bake at 160° C for ± 40 minutes.
9. Cool down and enjoy.



Naked Caramel Cake



Ingredients

SPONGE

Tegral Satin Crème 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

Chipkins Caramel Spread	0,098 g
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Total Weight	1,327 g
Scale	0,650 g
Yield	1,020

Method

SPONGE

1. Add all the liquid to the mixing bowl.
2. Then add all the Tegral Satin Crème Cake and pastarom caramel.
3. Using a flat beater combine 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.
8. Whisk Ambiante and pastarom caramel second speed until firm.
9. Cut each cake into two layers, stack four layers using the whipped Ambiante, cover the top and the sides with Ambiante then scrape the Ambiante of the sides.

CARAMEL SAUCE

10. Melt the caramel 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. Decorate with caramel popcorn.

Crauberry and Chocolate Bread

Ingredients

DOUGH

White Flour	1,400 g
O-tentic Durum	0,056 g
Salt	0,025 g
Water	0,910 g

FILLING

Dried Cranberry	0,238 g
Chocolate Chips	0,238 g

Total Weight	2,876 g
Scale	0,550 g
Yield	5,2

Method

1. Place all ingredients into a mixing bowl. Mix for 10 minutes on a slow speed, then for 4 minutes on a fast speed. Dough temperature $\pm 26 - 28^{\circ}$ C.
2. Add the filling in the last 2 minutes.
3. Bulk ferment dough for 10 minutes.
4. Scale heads of dough at 450 g, mould round and rest for 5 minutes.
N.B. Please cover dough that is not being worked off with a plastic dough cover. If dough is not covered a skin will form which will result in an undesirable looking product.
5. Mould dough into desired shape and dust with flour.
6. Proof for ± 40 minutes at 40° C and 70° relative humidity, (can also be proofed outside prover, cover to prevent skinning).
7. Place into a pre-heated 250° C oven, steam well, then drop the temperature to 200° C, bake for 25 minutes opening the damper on the last 5 minutes. (Dough can also be used to make back up, resting over night, covered, between 4° C - 6° C).



Salted Caramel Brioche Pudding

Ingredients

BRIOCHE

Cake Flour	0,400 g
20% Brioche Mix	0,080 g
NCP Wet Yeast	0,016 g
Water	0,240 g

COOKING SAUCE

Fresh Milk	0,150 g
Ambiante Non Dairy Cream	0,150 g
Eggs	0,075 g
Pastarom Vanilla	0,005 g
Butter	0,060 g
Brown Sugar	0,060 g

SALTED CARAMEL SAUCE

Butter	0,050 g
Brown Sugar	0,050 g
Ambiante Non Dairy Topping	0,050 g
Coarse Salt	0,002 g

Total Weight	0,736 g
Scale	0,700 g
Yield	1

Method

BRIOCHE

1. Place ingredients into the dough mixer and mix for 2 minutes on a slow speed, then 7 minutes on second speed.
2. Scale 700 g dough pieces, proof, bake in a bread tin for 35 minutes at 220° C. Allow to cool down.
3. Slice the Brioche then cut the slices into small pieces.

COOKING SAUCE

4. Mix milk, Ambiente, eggs and pastarom vanilla together in a mixing bowl.
5. Melt the butter then add the brown sugar, mix until sugar is dissolved. Then pour the syrup into the milk mixture and mix it in lightly.
6. Place brioche pieces into a baking dish/tin. Pour the cooking sauce over the pieces and let it soak in.
7. Bake at 160° C for 45 - 55 minutes.

SALTED CARAMEL SAUCE

8. Melt the butter and mix the brown sugar in until dissolved, then mix the Ambiente and salt in until clear.
9. Pour the Caramel Sauce over the baked pudding.





Panettone Pudding

Ingredients

PANETTONE

Cake Flour	0,250 g
20% Brioche Mix	0,050 g
NCP Wet Yeast	0,010 g
Water	0,125 g
Eggs	0,025 g
Pastarom Vanilla	0,005 g

DOUGH FILLING

Bakers Mix	0,075 g
Cut Peel	0,038 g
Orange Juice	0,125 g

COOKING SAUCE

Fresh Milk	0,150 g
Ambiante Non Dairy Cream	0,150 g
Eggs	0,075 g
Pastarom Vanilla	0,005 g
Butter	0,060 g
Brown Sugar	0,060 g

CARAMEL SAUCE

Butter	0,050 g
Brown Sugar	0,050 g
Ambiante Non Dairy Topping	0,050 g

Total Weight	0,703 g
Scale	0,700 g
Yield	1

Method

PANETTONE

1. Place ingredients into the dough mixer and mix for 2 minutes on a slow speed, then for 6 minutes on second speed.
2. Add the Bakers Mix and the cut peel to the dough and mix on a slow speed for 1 minute. Pre-soak Bakers Mix in the orange juice.
3. Scale dough pieces into 700 g, proof and bake for 30 minutes at 180° C in small round tins and cool down.
4. Slice the Panettone then cut slices into small pieces.

COOKING SAUCE

5. Mix milk, Ambiente, eggs and pastarom vanilla together in a mixing bowl.
6. Melt the butter then add the brown sugar, mix until sugar is dissolved then pour the syrup into the milk mixture and mix it in lightly.
7. Place pieces into a baking dish/tin. Pour the cooking sauce over the pieces and let it soak in.
8. Bake at 160° C for 45 - 55 minutes.

CARAMEL SAUCE.

9. Melt the butter and mix the brown sugar in until dissolved then mix the Ambiente in until clear.
10. Pour the Caramel Sauce over the pudding.



Waffles

Ingredients

Tegral Satin Crème Cake	0,500 g
Egg	0,175 g
Water	0,125 g
Chipkis Sunflower Oil	0,100 g

TOPPING

Icing Sugar	0,050 g
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Total Weight	0,900 g
Scale	0,075 g
Yield	12

Method

1. Place all ingredients into the mixing bowl.
2. Mix for ±2 minutes on a slow speed, then for 3 minutes on a medium speed.
3. Preheat waffle iron.
4. Rest batter for 5 minutes.
5. Spoon batter onto the hot waffle iron, close and cook until golden brown. Waffles are usually done when the steam subsides.
6. Dust with Icing sugar.



Cherry Vanilla Cake

Ingredients

Coastal Super Sponge Mix	1,000 g
Egg	0,550 g
Water	0,450 g

FILLINGS & TOPPINGS

Ambiante Non Dairy Topping	0,800 g
Topfil Red Cherry	0,800 g

Total Weight	2,000 g
Scale	0,450 g
Yield	4

Method

1. Place measured water, egg and Coastal Super Sponge Mix into a mixing bowl first.
2. Mix for ± 1 minute on a slow speed, then for 8 minutes on a fast speed. Make sure the whisk has its full compliment of wires.
3. Scale off 450 g batter into greased tins.
4. Bake at 180° C for ± 25 minutes.
5. Remove from oven and turn sponges over in their tins and leave to cool.
6. Cut sponge in half and pipe ± 100 g of Ambiente on the bottom half and spread ± 100 g of Topfil Red Cherry over it.
7. Place the second half on top of the Topfil, then a layer of Ambiente and Topfil should peel slightly out at the side of cake.
8. Pipe Ambiente on top of the cake using a round nozzle, spread Topfil on top of the cream leaving about 2 cm of cream open from the sides.



Red Velvet Holiday Trifle

Ingredients

RED VELVET CAKE

Tegral Satin Crème Cake	0,370 g
Egg	0,130 g
Water	0,083 g
Chipkins Sunflower Oil	0,111 g
Red Velvet Paste	0,006 g

TRIFLE

Cream Cheese Icing	0,080 g
Ambiante Non Dairy Topping	0,241 g
Red Velvet Cake Pieces	0,681 g
Bar One Sauce	0,320 g

TOPPING

Ambiante Non Dairy Topping	0,100 g
Red Velvet Cake Crumbs	0,020 g

Total Weight	0,700 g
Scale	0,700 g
Red Velvet Cake Yield	1
Trifle Yield	4

Method

RED VELVET CAKE

1. Add the liquid to a mixing bowl first and then Tegral Satin Crème Cake.
2. Mix for 5 - 6 minutes on second speed with a flat beater.
3. Scale 690 g into sponge tins and bake for 40 minutes at 180° C.

TRIFLE

4. Using a see through big plastic cup, start with 30 g of Bar One Sauce, then followed by 50 g of red velvet cake pieces.
5. Whip up the Ambiente on second speed until very firm, add the cream cheese icing and mix slowly into the Ambiente.
6. Pipe 80 g of the cream and cream cheese blend onto the red velvet cake pieces, top it with another 50 g Bar One Sauce then another 120 g red velvet cake pieces.

TOPPING

7. Whip up Ambiente cream on second speed until firm.
8. Cover the red velvet cake pieces with the whipped cream using a star nozzle.
9. Sprinkle red velvet cake crumbs over to finish it off.





Christmas Trifle

Ingredients

MADEIRA

Tegral Satin Crème 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

Method

MADEIRA

1. Add the liquid to a mixing bowl first and then the Tegral Satin Crème 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 cream on second speed until firm.
9. Cover jelly with whipped Ambiente using star nozzle.
10. Spread raspberries and blackberries on top.



Pecan Pie Cheese Cake

Ingredients

BISCUIT BASE

Baked Biscuits	0,250 g
Melted Butter	0,150 g

CHEESE CAKE FILLING

Bavarian Cheesecake	0,450 g
Ambiante Non Dairy Topping	0,495 g
Water	0,245 g
Lemon Juice	0,025 g

PECAN NUT COOKING SAUCE

Ambiante Non Dairy Topping	0,030 g
Mrs. J Margarine	0,006 g
Glucose Syrup	0,018 g
White Sugar	0,030 g
Eggs	0,030 g
Pecan Nut Halves	0,200 g

CARAMEL SAUCE

Chipkins Caramel Spread	0,120 g
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Total Weight	0,400 g
Scale	0,400 g
Yield	1

Method

BISCUIT BASE

1. Crush the biscuits, then mix them with the melted butter.
2. Press 200 g of the mixture into the base of a 20 inch cake ring or small sponge tin. Let it set in the fridge.

CHEESE CAKE FILLING

3. Using a whisk mix all ingredients together for ± 1 minute on a slow speed, then for 6 minutes on a fast speed.
4. Fill with 600 g cheesecake mix and allow to set in the fridge.

PECAN NUT COOKING SAUCE

5. Melt Ambiante, margarine, glucose and sugar together in a cooking pot, then cool down before mixing the eggs in.
6. Place 200 g of pecan nuts in a 3001p aluminium foil and pour ± 100 g of the sauce over it.
7. Bake at 160° C for ± 35 minutes. Allow to cool down.

CARAMEL SAUCE

8. Melt the Chipkins Caramel Spread.
9. Pour ± 30 g of caramel sauce on top of the cheese cake, remove the pecan nut topping from the foil and place on top of the cheesecake.
10. Drizzle with another ± 30 g of caramel sauce.



Coconut Cream Pie



Ingredients

SWEET PASTE

Mrs. J Margarine	0,200 g
Mimetic 32	0,200 g
Icing Sugar	0,200 g
Egg	0,040 g
Pastarom Vanilla	0,004 g
Cake Flour	0,600 g

FILLINGS

Condensed Milk	0,460 g
Lemon Juice	0,132 g
Egg Yolk	0,046 g
Desiccated Coconut	0,115 g

TOPPING

Ambiante Non Dairy Cream	0,500 g
Roasted Coconut	0,250 g

Total Weight	1,244 g
Scale	0,270 g
Yield	5

Method

SWEET PASTE

1. Beat Mrs. J Margarine, Mimetic and sugar until light and creamy.
2. Add egg and pastarom vanilla slowly until dispersed, then mix in flour on a slow speed until sides of bowl are clear.
3. Roll sweet paste ± 3 mm thick, cut with a cake ring and line foil shape 3001p, trim edges.
4. Bake sweet paste for ± 10 minutes until golden in colour at 210° C.

FILLING

5. Mix all ingredients under fillings together with a whisk on a slow speed until mixture thickens.
6. Pour ± 150 g of filling into the baked bases and leave to thicken.

TOPPING

7. Whip up the Ambiente and spread 100 g level on top of the filling.
8. Roast the coconut and top the tarts off with at least 50 g.

Ginger Bread Men

Ingredients

BISCUIT

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

TOPPING

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

Method

1. Cream sugar and Margarine New Mrs. J. on third speed for 3 minutes.
2. Add Ginger Biscuit Mix and syrup on a slow 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 3mm 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 and decorate with fondant.



Christmas Log

Ingredients

CAKE

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

FILLINGS

Ambiante Non Dairy Topping	0,520 g
Castor Sugar	0,052 g

TOPPING

Whip n Go Chocolate	1,000 g
Carat Coverlux Dark	0,640 g
Blueberries	0,096 g
Raspberries	0,096 g
Icing Sugar	0,064 g

Total Weight	2,080 g
Scale	2,000 g
Yield	10

Method

1. Place measured first part water and egg into mixing bowl then, the Coastal Chocolate Sponge Mix.
2. Mix for ±1 minute on a slow speed, then for 10 minutes on a fast speed. Make sure whisk has full complement 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.
5. Bake at 240° C for ±10 minutes with steam.
6. Remove from oven and sprinkle castor sugar on top. Allow to cool.
7. Turn the swiss roll out onto bags, spread with Ambiante Non Dairy topping.
8. Roll swiss roll up and decorate with Whip n Go Chocolate.
9. Cut the whole rolled up decorated swiss roll into 10 equal pieces.
10. Turn each piece on it's side, then decorate the sides with chocolate swirls made with Carat Coverlux Dark.
11. Place a few Blueberries and Raspberries on top and dust with Icing Sugar.





Do not hesitate to contact us for more ideas and inspiration!

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