



QUALITY INGREDIENTS TO THE FOOD INDUSTRY

EUROPEAN BAKING
INGREDIENTS

RECIPE COLLECTION





PASSION FRUIT SHORTCRUST

COMPOSITION (FOR ONE CAKE)

Shortbread
Cream of passion fruit
Fresh fruit

SHORTBREAD

300 g butter
260 g sugar
6 g salt
120 g egg yolks
20 g baking powder
400 g flour

Mix the ingredients in the stated order. Form a dough and rest in a cool place and roll out at 8 mm thickness. Protrude and bake in circles of 18 cm diameter.

CREAM OF PASSION FRUIT

225 g eggs
110 g sugar
335 g Delifruit passion fruit
30 g white balsamic vinegar
110 g Compound pineapple
220 g Fond Universal
300 g butter

Mix the eggs, sugar, Delifruit passion fruit, white balsamic and compound Pineapple. Cook this mixture and add from the stove the Fond Universal. Let it cool down and add the soft butter at 45° C. Mix and pour in flexipans of 10 cm diameter. Put in freezer.

FINISHING OF THE PASTRIES

Place the circle of deep frozen cream of passion fruits at the bottom of shortbread. Put your fresh fruits as desired. Finish with Belnap neutral.



HITOMI

COMPOSITION (ONE CAKE)

Biscuit Maracaïbo
Streusel
Maracaïbo Mousse
Caramelized Pear Coulis
Glaçage Chocolat

BISCUIT MARACAÏBO (POUR 1 PLAQUE)

500 g Maracaïbo
200 g Butter
200 g eggs
400 g egg white
220 g Sugar
140 g Flour

Melt the Maracaïbo, add the melted butter then the eggs. Make a meringue from the sugar and the egg white. Mix them gently together and at the end add the flour. Pour 1600 g on a baking tray 60/40. Bake at 170°C +/- 25 min.

STREUSEL

80 g Sugar
80 g Butter
160 g Flour

Mix all the ingredients until you get small pieces and bake at 120° C twice.

MARACAÏBO MOUSSE (2 PIECES OF 18CM WIDE)

125 g Silvia
80 g Egg yolks
75 g Cream
340 g Maracaïbo
120 g San Felipe
180 g Fond Universal
500 g Whipped Cream

Make a pate bombe with syrup and egg yolks. Warm up cream and add Fond Universal, pour on the Maracaïbo and San Felipe. Add the mix to the paste. Add smoothly the whipped cream at the end of the procedure.

CARAMELIZED PEAR COULIS (6 PIECES OF 16CM WIDE)

1300 g Pear Topfruit
190 g Water
65 g Sugar
100 g Fond Universal
130 g Caramel Compound

Boil water and sugar, add the Fond Universal. Mix with Pear Delifruit and Caramel Compound. Pour in moulds and put it in the freezer.

CHOCOLATE GLAZE

200 g Syrup
20 g Gelatine
1000 g Decorgel Chocolate

SETTING

Pour a first layer of Maracaïbo Mousse at the bottom of the mould. Set the frozen caramelized pear coulis. Then pour the Maracaïbo Mousse and close with the chocolate sponge. Keep in the freezer and cover with Decorgel Chocolate.



GULA (GREEDINESS)

COMPOSITION (ONE CAKE)

Shortbread

Strawberry coulis

CABO BLANCO™ Emulsion

New strawberry Mousse

Sparkling Pink Glaze

Strawberry Marshmallow

SHORTBREAD

300 g butter

260 g sugar

6 g salt

120 g egg yolks

20 g baking powder

400 g flour

Mix all ingredients together to get a homogenous mixture. Keep in freezer.

Spread to 1 cm in thickness and cut strips of 7 cm width and 50 cm length. Bake in corresponding shapes for about 20 min at 170°C. It is also possible to bake in a 40x60 cm frame and cut strips after baking.

STRAWBERRY COULIS (FOR 6 LENGTH)

90 g Water

90 g sugar

120 g Fond Universal

1350 g FRUIBEL™ DELIFRUIT™

Strawberry

Boil water and add the fond Universal.

Incorporate delicately DELIFRUIT™

strawberry and set with piping bag coulis in

the middle of each strip of baked sable breton.

Keep in freezer.

CABO BLANCO™ EMULSION (FOR 6 INSERTS)

390 g Milk

20 g Glucose syrup

10 g Mauritius Vanilla

130 g Fond Universal

665 g FRUIBEL™ white CABO

BLANCO™

790 g Light cream

Warm up milk, glucose, Mauritius Vanilla, and pour on the Fond Universal. Add CABO BLANCO™ and emulsify the ganache.

Incorporate gradually cold light cream and keep on emulsifying. Let it cool down in refrigerator for a minimum of 4 hours. Set 3 stacked rolls, with Ø14 piping bag. Keep in freezer.

NEW STRAWBERRY MOUSSE

200 g Water

180 g Fond strawberry

300 g Silvia

500 g Whipped cream

Bring water to the boil and add it to the Fond strawberry and Silvia, let it whip up for at least 10 min, when it's cooled down add the whipped cream.



GULA (GREEDINESS) CONTINUED

SPARKLING PINK GLAZING

100 g FRUIBEL™ BELNAP™ Neutral

150 g Water

400 g FRUIBEL™ DECORGEL™ White

Strawberry red colouring

Warm up BELNAP™ and water and add on DECORGEL™ and the colouring. Use at 35/40°C.

STRAWBERRY MARSHMALLOW

100 g Water

142 g Sugar

48 g SUCRA™ Inverted sugar

10 g Gelatine (or 180 bloom)

60 g SUCRA™ Inverted sugar

Essential Oil of Strawberry

Bake water, sugar and inverted sugar at 110°C. Pour on gelatine previously hydrated in cold water and inverted sugar. Whisk up with mixer until the mixture gets to 50°C. Add Essential oil and set in a piping bag. For the log mould edges, set in spirals in red coloured and dried sugar, for the top, rolls in white sugar and in red sugar. Twist red and white rolls after it gets completely gelified. Keep in box hermetically sealed.

SETTING

Garnish part of log mould with strawberry mousse, and put frozen CABO BLANCO™ emulsion. Cover with rest of mousse then place a strip of sable Breton with strawberry coulis. Keep in freezer. Remove the log and glaze with pink glaze. Decorate with marshmallows and fresh strawberries.



LOOK LIKE A CHERRY

RED CHERRY “SABLÉ BRETON”

300 g butter
260 g sugar
6 g salt
120 g egg yolks
20 g baking powder
400 g flour

40 g Compound Cherry

Mix all ingredients until you get a homogenous paste. Make small disks of about 15 g, place them in individual “baba au rhum” moulds.

Bake at 170° C for about 15 min.

CHERRY COMPOTEE

Make halves of spheres with Delifruit Cherry. Keep in freezer.

EMULSION MARACAÏBO

135 g Milk
120 g compound cherry
60 g Fond Universal
280 g FRUIBEL™ Maracaibo
340 g Light cream

Heat up milk with the compound. Add Fond Universal, then pour on milk chocolate. As soon as the mixture gets homogenous, add light cream. Let it crystallize in the fridge. Garnish spheres and place half of frozen cherry compote sphere in the middle. Keep in freezer. Remove from the mould and heat up flat surface in order to stick both halves spheres and create a ball.

RED CHERRY MOUSSE

1000 g Pureé
60 g Compound Cherry
140 g Fond Universal
250 g Silvia (85 water+175 Silvia)
500 g Whipped cream

Heat up ½ of the purée with the compound cherry. Add Fond Universal, then the rest of the cold puree. The whipped up silvia, and then the delicately whipped cream.

RED GLAZE

200 g FRUIBEL™ BELNAP™
300 g Water
1000 g FRUIBEL™ DECORGEL™ Glamour
Neutral
50 g Decorgel Chocolate
SQ SUCREA™ Red Colouring

Bring the water and the sugar to a boil. Add sanatine, the Delifruit® and the chestnut pieces. Fill the batter into the log mould on top of the cremeux coffee.

PROCESSING

Boil BELNAP™ and water, then pour on the DECORGEL™ Glamour and the decorgel Chocolate Colour and use at 35/40°C on frozen Cherry Mousse cake.

SETTING

Put cherry compote in the Maracaïbo emulsion. Keep in freezer. Stick both halves of sphere and place the ball inside of red cherry bavaroise in the shape of an cherry. Keep in freezer. Remove from the mould, and glaze with the red glaze. Make the cherry stem with dark chocolate.



SUPERBIA

COMPOSITION

Madeleine Tiramisu Biscuit
Chocolate Mousse
Tiramisu Mousse
Plastique chocolate

MADELEINE BISCUIT

375 g Egg's
300 g Powder sugar
330 g Flour
12 g Baking powder

60 g Compound Tiramisu

270 g Butter

Mix eggs and sugar slowly in a way that the sugar dissolve a little, add the flour and the baking powder on slow speed. Add the compound. Melt the butter (hot) and mix all together. Put on a tray 60/40cm bake for +/- 10 min at a Temperature from 190°C

CHOCOLATE MOUSSE

200 g Water
200 g Fond Chocolate
1000 g Whipped Cream

Warm up the water +/- 70°C and add it to the Fond Chocolate, mix well and add the whipped cream.

TIRAMISU MOUSSE

200 g Water
200 g Fond Tiramisu
1000 g Whipped Cream

Warm up the water +/- 70°C and add it to the Fond Tiramisu, mix well and add the whipped cream.

TIRAMISU SYRUP

200 g Water
200 g Sugar
200 g Amaretto liqueur

DARK PLASTIC CHOCOLATE

500 g FRUIBEL™ SAN FELIPE™ Dark
Couverture

200 g SUCREA™ glucose syrup

50 g Water

Bring water, BELNAP™ to the boil and add silver powder. Use a spray gun at very hot temperature on frozen log mould.

MONTAGE

Garnish part of log mould with Tiramisu mousse, put a strip of Madeleine biscuit and sprinkle with the syrup. Cover with the rest of the mousse, and then put again a strip madeleine biscuit. Keep in freezer. Remove from the mould and dress up with dark plastic chocolate in order to create a hand bag. Rings and buckle are achieved using shaped white chocolate, then colorized in gold. Use a spray gun then glitter glaze over the whole log mould in order to give a shiny aspect. Decorate with a string of white pearls.



MACARON TABLE TREE

COMPOSITION (ONE TREE)

350 g Chocolate structure
FRUIBEL® San Felipe Bitter Chocolate 75%
60 Mini Macarons
150 g Chocolate fruit ganache

CHOCOLATE STRUCTURE

First fill a conical form with tempered chocolate, then fill a plastic tube for the root of the tree. Make a square base in the size of your plastic display box. Set all pieces together. Design a platform structure at the base of the tree (like shown in picture) with more tempered chocolate. Spray on the tempered chocolate, cacao butter and some dark colour.

MINI MACARON (240 PIECES)

1000 g SUCREA® Mix Macaron
160 g Warm water 40°C
35 g UNIFINE® Liquid Food colourings
1195 g Total

Add the color to the warm water and mix it with the Macaron powder for 4 minutes at medium speed, then stir with a paddle at medium speed until it is smooth. Pipe the batter onto a tray or a silicone mat and bake on a doubled baking tray. After baking move from the hot tray.

Circulation Oven

Baking time: 18 - 20 min. Baking temperature: approx. 130°C with open damper.

Deck Oven

Baking time: 22 min. Baking temperature: approx. 160°C The baking time can vary according to macarons size.

CHOCOLATE FRUITY GANACHE

600 g FRUIBEL® Cabo Blanco White Chocolate 27%
350 g Crème liquid 35 %
60 g Butter
90 g Fruit Compound (compare to right side)
1100 g Total

Boil the cream, add the melted white chocolate and the fruit compound and stir it. At 28°C add the melted butter and stir it again. Let it cool down.

PROCESSING

Fill the macarons with the different fillings according to their colour, for example:

SUCREA® Compound Orange
SUCREA® Compound Raspberry
SUCREA® Compound Lemon
SUCREA® Compound Passion Fruit

Or any other tastes of compounds taken for the ganache. Stick the macarons with chocolate onto the tree. Put the finished tree into a plastic box to protect it.



GANACHE WITH COMPOUND

GANACHE COMPOUND WHITE CHOCOLATE

48 g Sorbital powder
155 g Butter
35% Creme
329 g fat
60 g Cocoa butter
120 g Compound
789 g Cabo Blanco

GANACHE COMPOUND MILK CHOCOLATE

43g Sorbital powder
162 g Butter
324 g Creme 35% fat
Cocoa butter 60 g
Compound 119 g
Maracaibo 809 g

GANACHE COMPOUND BLACK CHOCOLATE

Sorbital powder 46g
Inverted sugar 46 g
Butter 229 g
Creme 35% fat 336 g
Cocoa butter 69 g
Compound 126 g
San Felipe 573 g

Heat up sugar, butter, creme, cocoa butter and compound for about 75°C, then pour on chocolate. Emulsify well with a mixer and pour at about 38° C. Let it crystallise 24h at 16/18°C, then cut and coat.

PRODUCT GLOSSARY

BELNAP



PACKAGING
7kg bucket

AVAILABLE RANGE
Belnap Neutral
Belnap Apricot

DECORGEL



PACKAGING
7kg buckets

AVAILABLE RANGE
Decorgel Chocolate
Decorgel White
Decorgel Neutral
Decorgel Caramel
Decorgel Strawberry
(3.9kg tins)
Decorgel Glamour
Silver (3.9kg tins)

COMPOUNDS



PACKAGING
1kg, 1.5kg

AVAILABLE RANGE

Cherry
Lemon
Orange
Strawberry
Tiramisu
Banana
Mocha
Rum
Raspberry
Passionfruit
Pistachio
Mango
Vanilla Mauritius

FRUIBEL BELGIAN COUVERTURE



AVAILABLE RANGE
Chocolate Belgian
San Felipe 55%
Chocolate Belgian
Maracaibo 32%
Chocolate Belgian
Cabo Blanco 29%

FONDS



**FONDANT FREEZE
THAW STABLE**



PACKAGING
14kg bucket

**MACARON
PREMIX**



PACKAGING
1kg bag

**GLAMOUR
GELS**



PACKAGING
1kg Bottle

AVAILABLE RANGE

SUCREA Topping
Glamour Gold
Caramel
SUCREA Topping
Glamour Silver
Strawberry

**INSTANT JELLY
POWDER**



PACKAGING
(2 x 2.5kg)
5kg box

TRIX



PACKAGING
5kg buckets

PACKAGING
(2 x 2.5kg Bags)
5kg Box

AVAILABLE RANGE
Chocolate,
Strawberry, Tiramisu
and Universal
(Neutral)

FRUTEX AUSTRALIA

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