Masters of pastry.

Discovering new ways to create.

2022 Recipes

Creating Healthier Pastry.



Discovering new ways to create.

Zeelandia's Masters of Pastry is a competition for professional pastry chefs and pastry enthusiasts around the world to gain inspiration for creating their own winning pastry, cake or confectionary full of remarkable taste sensations to enjoy.

Be informed on the latest **trends and techniques** and learn from the best. From taste to texture and shapes, aligning flavours and colours. And discover new ways to create. To become the best 'Master of Pastry' you yourself can be.

This year's edition, Masters of Pastry assembles **Zeelandia Pastry Chefs** from all over Europe to create healthier pastry and signature recipes based on Zeelandia's **Nativa** and **V-GO!** solution.





Vegan Pastry.

The way we live, the way we behave and the way we eat is not the same. **And we are changing too.**

At Zeelandia, it is our commitment to stand with you and your customer in this social movement. And we are doing so with the next generation of pastry ingredients. We are constantly evolving the way we make pastry, so it meets your needs and exceeds your expectations, today and for the future. That's why we are introducing our inspiring new vegan range; as tasty as ever, perfect for everyone, good for the planet and good for you. An opportunity for all of us, vegan or not, to change today and thrive forever. Are you ready to step into the future?

V-GO! Vegan pastry is here to stay.





Ingredients for the base 60x40

500g V-GO PASTRY MIX

270g wa<u>ter</u>

150g margarine

Ingredients for the crumble

250g V-GO PASTRY MIX

g vegan margarine

og hazelnut grain

20g cocoa

10g water

Ingredients for the chocolate mousse

600g oat milk chocolate

330g water

30g ZEESAN NEUTRAL V

Ingredients for the hazelnut mousse

625g V-GO ROSETTE

160g water

120g ZEESAN NEUTRAL V

og hazelnut paste

Ingredients for the salted hazelnuts

90g sugar

350g water

170g hazelnuts

5g salt

1000g FRUITFUL VEGGIE PUMPKIN

For the decoration

O.B. oat milk chocolate

O.B. hazelnuts

Q.B. pumpkin

Q.B. gold and brown watercolor

O.B. gold layer

O.B. elderflowers

Method for the base 60x40

 Mix with a whisk for 3 minutes, then spread on a baking sheet with parchment paper and cook for 12 minutes at 190°C.

Method for the crumble

- Mix all the ingredients in the planetary mixer with the leaf for a few minutes.
- Cook at 170°C for 17 minutes with the valve open.

Method for the chocolate mousse

 Dissolve the chocolate with water in the microwave, add Zeesan Neutral V and mix slowly.

Method for the hazelnut mousse

 Whip all the ingredients in a planetary mixer until you get a mixture that can be used in a few bags.

Method for the hazelnut salted

 Cook water and sugar at 115°C turn off the heat and add toasted hazelnuts and salt, stir until sandblasted.

Preparation

- In a ring layer the crumble, the salted hazelnuts, and the chocolate mousse. Lower temperatures.
- Add a layer of Fruitful Veggie Pumpkin.
- Add 2nd to a few of hazelnut mousse and knock down the last time.
- Decorate to taste with oat milk chocolate, hazelnuts, pumpkin, and gold layer.

Storage

Store in the freezer, bring to room temperature 20 minutes before tasting.

How to cut it

Cut it when it's still frozen.

Ingredients for the base

750g V-GO PASTRY MIX 450g water (warm) grape seed oil

100g yuzu puree

almond flour

baking powder lime zest

Maldon salt

Ingredients for the vegan chocolate mousse

38og V-GO ROSETTE

45g glucose syrup

vanilla

1 pcs. black cardamom

3 pcs. dried tonka beans orange blossom

orange zest

tarot

460g vegan chocolate oat milk (43%)

110g cocoa mass

900g V-GO ROSETTE (partly whipped)

Ingredients for the pumpkin-orange jelly with passion fruit & ginger

160g passion fruit puree 4 pcs. orange

(juice and zest) 700g FRUITFUL VEGGIE

PUMPKIN

agar-agar 16g yellow pectin 50g granulated sugar

12-16g ginger

Ingredients for the crunchy chocolate layer

400g hazelnut praliné

100g hazelnut paste 230g vegan oat milk

chocolate

cocoa mass 100g baked V-GO for

base layer

Maldon salt

Ingredients for the ganache

250g V-GO ROSETTE glucose syrup 30g

280g vegan oat milk chocolate

25g cocoa mass

PALETTA MIROIR CHOCO

3 pcs. tonka beans Method for the base

- Measure the ingredients and mix them together in a mixer at medium speed for 3 min.
- · Spread the dough on a silicon sheet (60x40cm), and bake it for 18-20 mins at 160-180°C. After baking let it cool down.

Method for the vegan chocolate mousse

- Boil the V-GO Rosette (380g) with the glucose syrup, the vanilla, and the spices. After boiling, put aside, and let it cool down.
- · Measure the vegan oat milk chocolate with the cocoa mass and melt them partly.
- Reheat the spicy Rosette, and with the help of a filter, pour it to the chocolate and cocoa mass. Mix them with a blender and add the partly whipped Rosette in 3-4 segments.

Method for the pumpkin-orange jelly with passion fruit & ginger

 Measure and mix the granulated sugar with the yellow pectin and agar-agar.

- · Heat the passion fruit puree with the ginger, the orange juice and orange zest until 45°C.
- Add the mix of sugar, agar-agar, and pectin to this fruity mixture and boil the whole mixture with constant blending.
- · After boiling, pour it on the Fruitful Veggie Pumpkin, mix and put in the desired form and freeze.

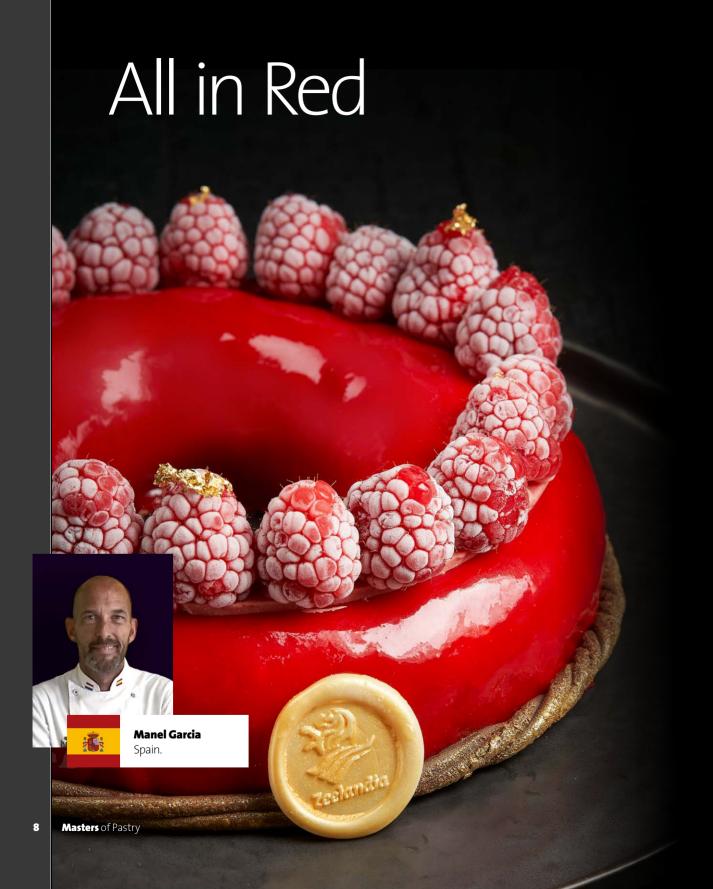
Method for the crunchy chocolate layer

- · Melt the vegan oat milk chocolate.
- Measure the praliné with the hazelnut paste and add to the chocolate together with the biscuit, and the Maldon salt and mix them well.
- Spread it on the top of the dough.

Method for the ganache

- Heat the V-GO Rosette with the tonka beans. Put aside and let it cool down.
- Measure the vegan oat milk chocolate with the cocoa mass and melt them partly. Add the Paletta Miroir Choco
- · Reheat the Rosette if necessary, and with the help of a filter, pour it to the chocolate, cocoa mass and Paletta Miroir Choco. Mix them with a blender. Pour it on the cool cake.





(Yield 4 pieces)

Ingredients for the base

1000g V-GO PASTRY MIX

500g water

300g oil

250g FRUITFUL VEGGIE RED BELL PEPPER

Ingredients for the core

800g PRESTA VANILLA NAT 400g FRUITFUL VEGGIE BEETROOT

Ingredients for the strawberry mousse

1000g V-GO ROSETTE

200g ZEESAN STRAWBERRY V

225g water 14g agar-agar

Ingredients for the red glaze

225g water

450g sugar

450g glucose

450g vegan white chocolate

40g agar-agar

100g water (90°C)

320g FRUITFUL VEGGIE

BEETROOT

24g pectin NH

1 pcs. lemon

125g water (90°C)

vegan red colorant

Ingredients for the decoration

1000g fresh raspberries

375g ARABESQUE DARK 70%

250g glucose

Method for the base

- Mix all the ingredients, except the Fruitful Veggie Red Bell Pepper, for 4 minutes at low speed with a flat beater.
- Mix the previous mixture with the Fruitful Veggie Red Bell Pepper.

- Spread the batter onto a baking sheet of 30 x 40 cm.
- Bake in the oven at 170°C for about 20 minutes.
- · Cool down. Cut the desired size.

Method for the core

- Mix the Presta Vanilla Nat and the Fruitful Veggie Beetroot.
- Add this mixture in a piping bag and fill the mould. (250g / mould)
- Put in the blast chiller.

Method for the strawberry mousse

- Mix agar-agar with 125ml of water (90°C).
- Mix the Zeesan Strawberry V with 100ml of water (90°C).
- Blend the V-GO Rosette carefully with the previous mixture.
- Pour the mixture halfway up the mould, add the core, pour the remaining mixture, and place the baked vegan cake onto the strawberry mousse.
- Put in the freezer for 20 minutes.

Method for the red glaze

- Heat the water, sugar and glucose to 103°C.
- Mix the vegan white chocolate, Fruitful Veggie Beetroot and agar-agar/water.
- Add the Pectin NH and the vegan red colorant. Mix all the ingredients.
- Release the cake and glaze with the glacage (50°C).

Method for the decoration

Decorate with fresh raspberries and a chocolate wire.

Ingredients for the crumble 200g V-GO PASTRY MIX

270g	wheat flour
120g	almond flour
200g	vegan margarine
100g	coconut/brown suga

sea salt ground dried ginger

cocoa butter

Ingredients for the brownie

/5g	V-GO PASTRY IVII
10g	cocoa powder
	DB 82%
450	water

sunflower oil/ grapeseed oil brown sugar/

coconut sugar

ARABESOUE 72%

Ingredients for the vegetable coolie

185g	PALETTA NEUTRAL
100g	FRUITFUL VEGGIE
	BEETROOT
125g	viburnum puree
15g	lime zest
- 0	11

red food color natural V

pectin NH

Ingredients for the beetroot-viburnum mousse

ZEESAN NEUTRAL V 8og water

xanthan gum 3g 150g

FRUITFUL VEGGIE BEETROOT

viburnum puree

lime juice

V-GO ROSETTE

trimoline 50g

red food color natural V (Shade Fiesta Pink)

Method for the

- Mix all the ingredients and bring to a boil.

Ingredients for the beetroot glaze

FRUITFUL VEGGIE **BEETROOT**

37g water 6g lime juice

coconut sugar 20g trimoline

15g pectin NH 2g 65g

PALETTA COLDJEL

Ingredients for the filling

200g PRESTA CHOCOLAT NAT

Ingredients for the decoration

ARABESOUE 72% 8og 160g Fresh berries

Method for the crumble

- Mix all ingredients except cocoa butter on low speed for 2-3 minutes.
- Sprinkle in the form of crumbs on a baking sheet.
- Bake at 180°C for 15-17 minutes. Cool, add melted cocoa butter, mix with crumble.
- Make 4 tart bases with a diameter of 18 cm. Ouick freezing 5-10 min.
- Apply 50g of Presta Chocolat NAT to the bottom of each tart.

Method for the brownie

- Mix all the ingredients for 10 minutes using a spatula on low speed until the dough is smooth.
- Pour the dough into molds and bake at 180°C for 20 minutes. Cool down.

vegetable coolie

• Mix pectin with sugar.

- Cook for 5 minutes until the Palette is completely dissolved. If necessary, beat with a blender.
- Pour into molds on top of the brownies.
- · Cool in a shocker.

Method for the beetrootviburnum mousse

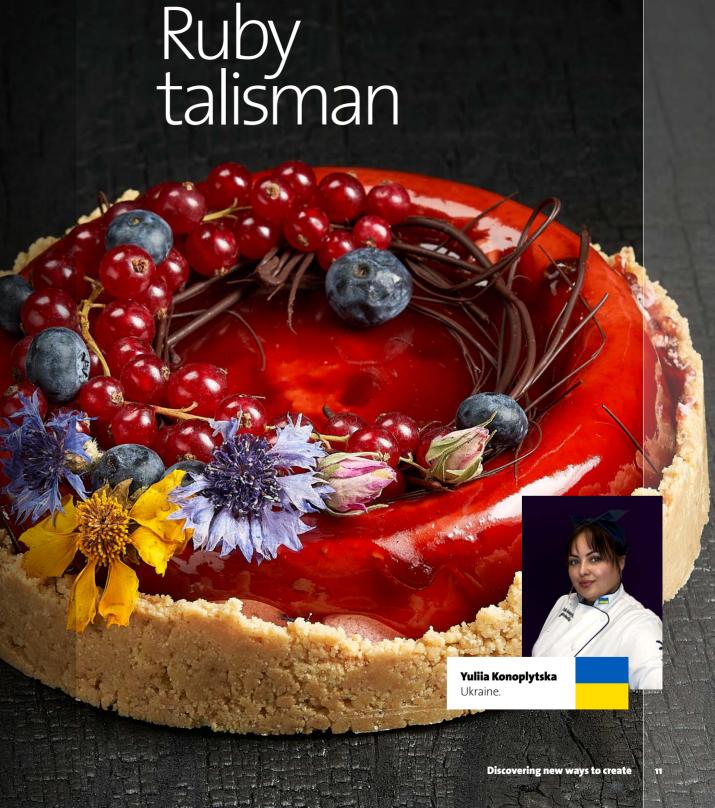
- Beat the cream together with trimolin until soft peaks. Add xanthan gum to Zeesan Neutral V.
- Mix Fruitful Veggie Beetroot, Viburnum puree, water, lime juice and zest and add to Zeesan.
- Add whipped cream to Zeesan in 2-3 steps, mix gently
- Pour the mousse into silicone molds, put brownies in the center of the mousse.
- Put in shock freezing for 1.5 hours.

Method for the beetroot glaze

- Fruitful Veggie Beetroot, water, lime juice, trimolin heat to 40°C
- Add coconut sugar with pectin and cook for 2-3 minutes.
- Remove from heat and add Paletta ColdJel. Beat with a blender.
- Cover the prepared frozen mousse with glaze. Coating temperature 45-50°C.

Method for the decoration

- Apply the tempered chocolate with thin threads on the surface of the frozen baking sheet.
- · Remove from the baking sheet with a spatula and form a wreath.
- · Spread on tarts and decorate with fresh berries.





Ingredients for the base

930g V-GO PASTRY MIX

70g cocoa 200g oil

650g water

Ingredients for the mango cremeux

250g MANGO FILLING

150g ZEESAN NEUTRAL V

30g water

140g water

70g V-GO RAP

200g V-GO ROSETTE

Ingredients for the chocolate ganache

200g ARABESQUE NOIR 58

100g ZEESAN NEUTRAL V

30g water

350g V-GO ROSETTE

Ingredients for the caramelized almonds

100g almonds

30g sugar

og water

Ingredients for the red bell pepper jelly

700g FRUITFUL VEGGIE

RED BELL PEPPER
120g ZEESAN NEUTRAL V

Chilli Powder

Ingredients for the chocolate glaze

400g Chocolatier Profi Nero 400g V-GO ROSETTE

Ingredients for the decoration

ARABESQUE NOIR 58 glucose syrup almonds gold foil

Method for the sponge

 Mix all the ingredients with a flat mixer for 5 minutes. Pour into the mold and bake in the

- oven at 170°C for about 15 minutes.
- After cool down cut circles of 14 cm diameter.

Method for the mango veggie cremeux

- Put Mango Filling in a bowl and blend it to puree.
- Mix V-GO Rosette with Zeesan Neutral V and water until foamy.
- Mix water and V-GO Rap until you have a smooth cream.
- Mix everything until you have a smooth mixture.
- Pour into the mold.
- Put in the blast chiller.

Method for the chocolate ganache

- Bring to boil 100g of V-GO Rosette and pour over the chocolate then mix until the chocolate is melted.
- Mix V-GO Rosette with Zeesan Neutral V and water until foamy.
- Mix everything until you have a smooth mixture.
- Put in the blast chiller.

Method for the red bell pepper jelly

- Combine Fruitful Veggie Red Bell Pepper and Zeesan Neutral V.
- Add chili powder.
- Mix all the ingredients well and pour them into the mold.
- Put in the blast chiller.

Method for the chocolate glaze

- Bring V-GO Rosette to 50°C then pour it into the Chocolatier Profi Nero.
- Mix all the ingredients with a blender and let cool down until 30°C and then glaze the cake.

Apple Roses pie



Tart 4 pieces between 400g and 800g.

Ingredients for the vegan dough

833g V-GO PASTRY MIX 333g vegan margarine

166g flour

33g lemon zest

83g water

4g salt

3g clove

7,5g anise

Ingredients for the pie filling

350g vegan almond paste

17g water

200g FRUITFUL VEGGIE

PUMPKIN

100g PRESTA VANILLA NAT

Ingredients for the vegan cake

500g V-GO PASTRY MIX

202g water

126g coconut fat

126g vegan almond paste

6g anise

0,5g clove

8g rosemary

150g dried apricots

5,5g sodium

Bake 175°C / 170°C, +/- 50 minutes.

Ingredients for the vegan caramel

100g sugar

40g glucose

100g coconut milk

25g vegan margarine

118g vegan chocolate milk

13g dark chocolate

Ingredients for the decoration

vegan caramel dried apricots rosemary

Method for the Apple roses

Slice the apple slices 1mm, let them soak for 3 minutes in 1:1 sugar water. After soaking, roll them into roses.

Preperation

- Roll the dough 3,5mm.
- Lay the dough in a 14,5 cm pie plate.
- Pipe 60 grams of vegan almond paste on the dough.
- Pipe 40 grams of Fruitful Veggie Pumpkin and 20 grams of Nativa Vanilla filling on the vegan almond paste, 1 cm from the corners.
- Pipe 140 grams cake batter on the Nativa and pumpkin filling,
- Put the roses on the cake batter.
- Bake for 60 minutes.
- After baking let the pie cool down until lukewarm.
- Put 65 grams of vegan caramel on top, decorate with pieces dried apricot, almonds and some rosemary.

Ingredients for the crumble base

400g sugar

400g flour

250g vegan margarine

Ingredients for the cake

1000g V-GO PASTRY MIX

200g oil

450g water

200g FRUITFUL VEGGIE BEETROOT

250g ARABESOUE DARK 60%

200g brown Sugar

Ingredients for the decoration mousse

500g V-GO ROSETTE

25g sugar

FRUITFUL VEGGIE

BEETROOT

Ingredients for the ganache

500g V-GO ROSETTE

350g ARABESQUE DARK 60%

6 pcs. cardamom seeds

Ingredients for the decoration

O.B. dried fruits

toasted granulated almond

Method for the crumble base

- Mix all the ingredients until a homogeneous product is obtained.
- · Put in Zeelandia tray previously covered with vegetal paper. Reserve.

Method for the cake

- Mix all ingredients except Arabesque dark 60% for approximately 5 minutes.
- Previously melt the chocolate and add it to the smoothie.
- Pour approximately 2000g on top of the crumble on the Zeelandia Tray.
- Bake in the oven at 180° C for about 50 minutes.

Method for the decoration mousse

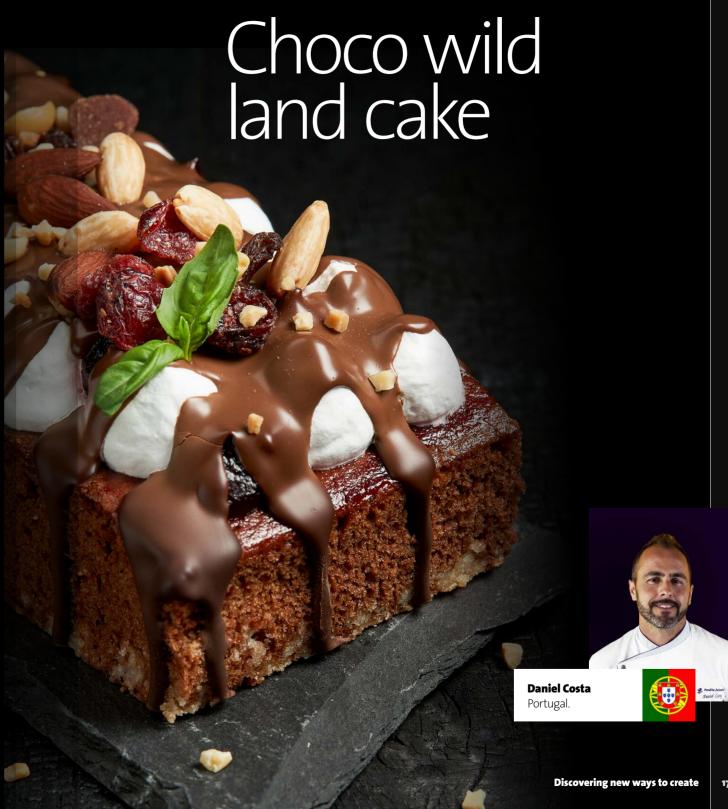
- Put the Rosette with sugar in the shaker until the desired consistency is obtained.
- Apply the mousse and the Fruitful Veggie Beetroot as needed on the top of the cake.

Method for the ganache

- Heat the Rosette with the cardamom seeds until it boils.
- Drain.
- After, pour into the chocolate and mix. Reserve.

Method for the decoration

- Mix of dried fruits (as needed).
- · Toasted granulated almond (as needed).





Ingredients for the black vanilla sable

350g V-GO PASTRY MIX

250g flour type 450

190g vegan margarine

sugar water

dye

0.5pcs vanilla pod

Ingredients for the fruit cake base

250g V-GO PASTRY MIX

water

black currant paste 6og

320g cherries

Ingredients for the berry beetroot jelly (cake base)

312g strawberry pulp

87g FRUITFUL VEGGIE **BEETROOT**

3.75g pectin

25g sugar

Ingredients for the chocolate and almond mousse (cake base)

275g vegan milk chocolate ARABESQUE 72%

almond milk

almond nut paste 50g

NHX 58 pectin

sugar

sunflower oil 500g V-GO ROSETTE

Ingredients for the chocolate with hazelnuts

500g vegan milk chocolate

110g cocoa butter 150g hazelnuts

Ingredients for the vanilla cremoux (ball)

vanilla infusion

sugar 20g

0.5g salt

coconut oil cocoa butter

inulin 20g

sunflower oil

rapeseed lecithin O.1g carob gum

Method for the black vanilla sable (320 g used)

- Mix all the ingredients at low speed until the consistency of a shortcrust pastry is obtained, then cool.
- Roll out the dough to a thickness of about 3 mm and cut discs about 18 cm in diameter.
- Place the cut discs between two aeromats.
- Bake at 180°C for about 15 minutes.

Method for the Fruit cake base

- Put the first three ingredients together at low speed for about 2 minutes.
- Piping the dough into 4 edges with a diameter of 15 cm in the amount of about 100 g per piece.
- Put cherries in the amount of 80 g / piece.
- Bake for 200°C for about 20 minutes.

Method for the berry beetroot jelly (cake base)

- Heat the pulp to about 40°C.
- Add sugar and pectin mixture, stir, then boil it.
- Dispense into 4 round edges or silicone molds with a diameter of about 12 cm with a weight of about 100g.

Method for the chocolate and almond mousse (cake base)

• Dissolve chocolate oil and nut paste.

- · Heat almond milk to about 40°C, add sugar mixed with pectin and bring to a boil.
- Pour milk over the chocolate creating ganache, in the meantime beat the Rosette and combine with the ganache three times, gently stirring, add almond aroma.
- Put the mousse into a confectionery bag.
- Fill the bottom of the silicone mold with 100g of the mousse and fill the strawberry beetroot jelly again with chocolate mousse of about 150g.
- Cover the whole with a previously prepared fruit top, freeze for about 1 hour.

Method for the chocolate with hazelnuts (120 g used)

- Roast the hazelnuts, cool and chop.
- · Melt the chocolate with cocoa butter, then add the nuts.
- Final temperature approx. 38°С.

Method for the vanilla cremoux (ball) (87 g used)

- Put infusion, sugar, carob gum and salt in a pot and heat up to 70°C.
- · Pour into a tall vessel and emulsify with coconut oil, cocoa butter, sunflower oil and lecithin. Final emulsion temperature 30°C.
- Dose vanilla cream to inserts in the form of a ball with a diameter of about 35mm. Freeze.

Ingredients for the vegan cake, chocolate pecan mousse (ball)

100g vegan milk chocolate 50g ARABESQUE 50% 125g cashew milk

35g pecan paste 5g NHX pectin 15g sunflower oil

15g sunflow 10g sugar

250g V-GO ROSETTE

Ingredients for the strawberry glacage (ball)

240g PALETTA NEUTRAL PASTE 600g PALETTA COLD

40g water 1g red dye

Ingredients for the chocolate ground

100g sugar 20g water

75g ARABESQUE 72%

Assembly

- Knock out of the molds chocolate-almond mousse with strawberry-beetroot jelly on a fruit.
- 2. Spray everything with black suede.
- Soak the prepared cakes in chocolate with hazelnuts up to a height of about 5mm and place them on the crispy tops.
- 4. Put chocolate ground in the center of the cakes, creating small mounds.
- 5. Place the chocolate pecan balls with vanilla cremoux.
- 6. Decoration.

Method for the chocolate pecan mousse (ball) (220 g used)

- Dissolve chocolate oil and nut paste.
- Heat up the milk with cashews to about 40 °C, add sugar mixed with pectin and boil.
- Pour milk over the chocolate creating ganache, in the meantime beat the Rosette and combine it with the ganache three times, gently stirring
- Put the mousse into a confectionery bag, dose into the inserts in the form of a ball with a diameter of about 70mm
- Sink the smaller ball with vanilla cremoux into the center.
- Freeze.

Method for the strawberry glacage (ball) (80 g used)

- Boil the Paletta paste with water, pour over the cold palette.
- Add the dye and strawberry aroma.
- Blend, the final glacage temperature about 38°C.

Method for the chocolate ground

- · Combine sugar with water.
- Caramelize until golden brown
- Add chopped Arabesque 72%, stir vigorously until irregular lumps of soil are obtained.
- Pour on a silicone mat

Snack on the go.

Over the years the excessive amounts of sugar and additives in our foods have numbed our sense of taste. Not that strange that there's a growing group of health-conscious consumers.

At **Zeelandia** we always thrive to find inventive ways to create bakery success. With our reinvented baking rage 'Nativa' we offer you a pure base to create excellent pastries with more room for unique tastes. Pastries that are less sweet, with minimal additives, without palm fat. This gives you the chance to create and sell signature pastries that your health-conscious consumers are already waiting for. It's your time to stand out and help your customers live healthier.

Nativa. The pure base for your signature taste.



Ingredients for the cake with case nuts

500g NATIVA RICE & MILLET

250g butter

8og ARABESQE 29% 4og ARABESQE 58%

200g cashew nut paste

100g water 100g egg

80g pumpkin seed paste

1g sea salt

Ingredients for the crispy cookies

200g NATIVA SPELT & OAT 185g wheat flour, type 450

60g yolk 75g butter

40g glucose syrup

30g water

Ingredients for the fruit jelly

100g APRICOT FILLING

200g mango purée

50g Yuzu 5g NH pectin 10g xylitol

Ingredients for the glaze

500g ARABESQE 34% 200g cocoa butter 3g orange dye

Ingredients for the decoration

300g pistachios

Method for the cake with case nuts (240g used)

- Soften Arabesqe chocolates and butter.
- Add remaining ingredients except for the pumpkin seed paste and sea salt.
- Mix with a flat paddle at low speed for about 5 minutes.
- Put the mass to the 40/30 edge and bake it at 180°C for 18 minutes.

- Align the baked top of the dough to a height of about 1 cm, cut circles with a diameter of 7 cm from the dough. Then, cut out a disc with a diameter of 4.5 cm in the cut discs.
- Place the cut dough in a mixer and add pumpkin seed paste, sea salt and peanut mix with a flat mixer to combine the ingredients.
- Weigh out 10g balls from the ready mass and place them in the center of the previously cut worktop, flattening them gently.

Method for the crispy cookies (95g used)

- Combine all ingredients with a flat stirrer, roll to a thickness of 2.8 mm, cut circles with a diameter of 5 cm.
- Bake the cut circles at 180°C for about 12 minutes.

Method for the fruit jelly (110g used)

- Combine pectin with xylitol.
- Heat the mango purée gradually adding pectin with xylitol, while stirring, bring to the boil, add the remaining ingredients, mix until a uniform consistency is obtained.
- Dispense the ready jelly by about 14 g to the previously cut discs, even the surface and freeze.

Method for the glaze (155g used)

- Dissolve Arabesqe chocolate and cocoa butter.
- · Add dye.
- Mix with a blender.
- Working temperature 38°C.

Method for the decoration

Cover gently with pistachios.





Nativa Nutty Dumplings

Ingredients for the Base

1000g NATIVA RICE & MILLET 1000g wholegrain Spelt flour

270g baking margarine

140g yeast

800g rice milk

3pcs. lemon zest (from 3 lemons)

Ingredients for the filling

og roasted pistachio

40g roasted walnut

40g roasted hazelnut

og roasted almond og panela cane sugar

160g NATIVA VANILLA FILLING

Ingredients for the topping

50g APRICOT FILLING no added sugar

og roasted pistachio

Method for the base

- Mix all the ingredients and add the rice milk gradually during the mixing.
- Divide the dough to 40g pieces and rounding them. Let them rest for 15 minutes.
- After resting, roll the dough and divide each piece into 8 small pieces.

Method for the filling

- Roast the pistachio, walnut, hazelnut and almond and mix with the panela cane sugar.
- Cover the small pieces of dough with the mix of roasted nuts.
- Put one layer of the dumplings in the baking mold.
- Put Nativa Vanilla filling on the top of the dumplings.
- Put the rest of the dumplings on the top of the filling.
- Proofing time: 30-35 min.
- Baking time: 12 min.
- Baking temperature: 180°C.

Method for the topping

- After baking, let it cool down and put the Apricot filling no added sugar on the top.
- Finally decorate with pistachio and fresh fruit.

Ingredients for the short pastry

255g NATIVA RICE & MILLET

255g wheat flour

185g butter

100g water

Ingredients for the apple mousse

8og ZEESAN NEUTRAL

8og apple

215g cream

Ingredients for the basil caviar

6og basil

40g water

o.6g agar-agar

O.B. ARABESOUE 60%

Q.B. apricot jam without sugar

Q.B. native cream

Q.B. fresh figs

Fresh ingredients

Basil, figs

Method for the short pastry

- Mix all the ingredients in a planetary mixer.
- Form the biscuits and bake on a perforated mat at 175°C for 17 minutes.

Method for the mousse

Blend all the ingredients until you get a homogeneous compost, whip in a planetary mixer with a whisk until you get a stable whipped.

Method for the basil caviar

- Cook the basil in boiling water for 40 seconds, pass it immediately after in ice water.
- Add water and chop finely until you get a juice. Add agar-agar and boil for 1 minute.
- Vacuum with a syringe and drip inside cold oil. Then wash the caviar obtained under warm running water.

Preparation

Decorate the biscuit, with a sac a poche form a layer of mousse and cover with a biscuit, forming a sandwich. Stuff the surface of the mousse with apricot jam and native cream. Decorate with fresh figs, a chocolate sail and basil caviar.

Storage

Store in the freezer, bring to room temperature 10 minutes before tasting.





Ingredients for the sable

45g NATIVA RICE AND MILLET

18g coconut butter

18g almond flour

7g hemp seeds

10g eggs

Ingredients for the cake

g NATIVA RICE AND MILLET

36g egg

21g sunflower/rapeseed oil

30g natural grains fruity

46g FRUITFUL APPLE CHUNKS

6g cranberries sublimated

25g dried mango slices

Ingredients for the sunny marmalade

6og FRUITFUL VEGGIE

PUMPKIN

6og sea buckthorn puree 6og PALETTA NEUTRAL

15g coconut sugar

isg coconditions

3g agar-agar

40g water

Ingredients for the gourmet coating

8og SATINA DARK

15g grape seed/sunflower oil

3g hemp seeds

3g amoranth popcorn

Ingredients for the decoration

8g sublimated sea buckthorn 8g sublimated cranberry

Method for the sable

- Mix all the ingredients at a slow speed for 2-3 minutes until a homogeneous dough is formed.
- Roll out the dough to a thickness of 2 mm and rest in the freezer for 10 minutes.
- Cut into shapes and bake at 170°C for about 8-10 minutes.

Method for the cake

Mix Nativa Rice and Millet with eggs, oil and natural grains

- fruity on medium speed for 3-4 minutes.
- Add Fruitful Apple Chunks, cranberries sublimated and thinly sliced dried mango pieces, mix by hand.
- Put the dough in molds of 30 g and bake at 180°C for 15 minutes.
- Cool down.

Method for the sunny marmalade

- Mix agar-agar with coconut sugar and water, leave for 10-15 minutes.
- Cook Paletta Neutral, sea buckthorn puree and Fruitful Veggie Pumpkin until Paletta is completely dissolved.
- Add the sugar agar-agar solution and cook for 3-4 minutes. If necessary, beat with a blender.

Method for the gourmet coating

- Melt Satina Dark in a water bath or microwave, add oil and Hemp seeds from amoranth popcorn.
- Glaze the prepared product.

Formation of the finished product

- We assemble the product in the form of a sandwich using a mold.
- Between two thin sables (sand cracker with almond flour and hemp seeds), we put a nutritious cake with the content of live grains, the juicy sourness of pieces of apple, cranberry and sweet mango.
- All this is combined with juicy marmalade with pumpkin puree and vitamin puree from sea buckthorn.
- Cover the finished sandwich with a thin layer of gourmet coating.
- Decorate with sublimated sea buckthorn berries and cranberries.

(Yield 8 pieces)

Ingredients for the base

250g NATIVA RICE AND MILLET

125g eggs

87g oil

37g water

Ingredients for the for the pistachio guianduja

100g pistachio paste

(no added sugar)

250g ARABESQUE WHITE 30%

65g cocoa butter

ng Maldon salt

70g wafer flakes

(Pailletté feuilltine) 500g ARABESQUE DARK 70%

Ingredients for the decoration

8g chopped pistachio

Ingredients for the base

- Mix all the ingredients for 3 minutes at low speed with a flat beater.
- Spread the batter onto a baking sheet of 30 x 40 cm.
- Bake in the oven at 170°C for about 15-18 minutes.
- Cool down. Cut the desired size.

Method for the pistachio guianduja

- Heat the Arabesque White 30% and the cocoa butter to 40°C.
- Add the pistachio paste, Maldon salt and wafer flakes.
- Pour the mixture halfway up the mould, insert the stick, and place the baked Rice and Millet cake.
- Cool down completely and remove the cake from the mould.
- Heat the Arabesque Dark 70% to 42°-45°C and enrobe the pieces.

Method for the decoration

• Decorate with chopped pistachio and Maldon salt.





Ingredients for the dough

- 230g NATIVA RICE AND MILLET
- og green barley powder
- 140g egg
- og oil
- 40g water
- 100g ARABESQUE NOIR 58

Ingredients for the biscuit

- 230g NATIVA RICE AND MILLET
- green barley powder
- 140g egg
- log oil
- бод water
- og seed mix

Ingredients for the muesli

- 40g almonds
- sog seed mix
- og dried plums
- 50g dried apricots
- So gooseberries
- og pine seeds
- 200g water

100g NATIVA CUSTARD

Method for the decoration

NATIVA RICE AND MILLET biscuit candied fruits edible flowers

Ingredients for the dough

- Prepare the dough, mixing the ingredients of the recipe, except Arabesque Noir 58, for 5 minutes at medium speed with a flat beater.
- After mixing, spread the mixture in a 60/40 cm silicon mold.
- Bake at 200°C for about 4-5 minutes.
- After cooling down, cut circles of 10 cm.
- Spread Arabesque Noir 58 on each piece of dough in a thin layer and roll in a cornet shape.

Ingredients for the muesli

- Put dried fruits in a food processor for about 1 minute or until smooth, adding almonds in the last seconds.
- prepare Nativa Custard.
- Incorporate all the ingredients in Nativa custard.

Ingredients for the decorations

- Prepare the dough of the biscuit, mixing the ingredients of the recipe, for 5 minutes at medium speed with a flat beater.
- Pour it into a tray with baking paper, spread the seed mix on ton
- And bake at 170°C for 15 minutes.
- Cut biscuits of 3 cm diameter.
- Add the candied fruits.

Ingredients for the fig paste

500g dried figs 10g coconut oil

Ingredients for the base

1000g NATIVA RICE AND MILLET 250g oil

150g water 500g eggs

210g fig paste

Ingredients for the filling

Q.B. FruitFull Apricot

Ingredients for the crunchy covering

700g ARABESQUE DARK 60% 200g toasted granulated

almonds

200g oil

Ingredients for the decoration

Q.B. dehydrated raspberry/ strawberry

Method for the fig Paste

- Chop the dried figs and shake in Hobart until a homogeneous paste is obtained.
- In the end, add the coconut oil to smooth the paste.

Method for the base

- Mix all ingredients for approximately 5 minutes.
- Pour 25g on the mould, previously greased with Carlex Spray.
- Bake in the oven at 180° C for about 12 to 15 minutes.

Method for the filling

- Fill in the mini cakes with pastry bags.
- After filling, put the mini cakes on freezer.

Method for the crunchy covering and decoration

- Melt Arabesque between 40°-45°C, add the oil and the grained almond previously toasted.
- Dip the ice cream stick in the covering and place it on each mini cake taken from the freezer.
- Finally, dip the piece in the covering and end with dehydrated raspberry.





Snack 8 pcs. between 40g and 80g

Ingredients for the cake base

125g NATIVA RICE AND MILLET egg

63g

water 19g

Ingredients for the mango trempeer

150g mango puree 100g lemon juice

125g glucose

sugar 50g

Ingredients for the mango compote

125g mango puree

125g mango cubes

2/3 red pepper figs + sugar

Ingredients for the

225g pistachios

150g sugar

water

salt 2 g

Ingredients for the basil cremeux

115g lemon juice

85g sugar

75g egg yolk

gelatin

water

butter basil

Ingredients for the

mango ganache

130g mango puree

sugar 75g

glucose

milk chocolate

butter 30g

Ingredients for the mango jelly

150g mango puree 100g lime juice 17g vegantal

Ingredients for the 8 rice sheets

tapioca starch rice flour salt water

Method for the cake base

- Fill a baking mat with 15 grams of batter.
- Bake for 13 minutes on 180°C.

Method for the mango trempeer

Heat up all the ingredients. Let it cool down.

Method for the mango compote

- Mix the mango puree with the figs + a little sugar until thick enough.
- Add the mango cubes and red pepper to the mixture.

Method for the caramelized pistachios

- Cook the water and sugar 110°C.
- Add the pistachios and salt. Stir until it gets the right colour.

Method for the basil cremeux

- Heat the lemon juice, sugar and egg yolk up until 85°C in the Thermomixer on speed 2.
- Add the soaked gelatin and let it mix on low speed.

- Let the mixture cool down until 32°C.
- Add the basil and mix on high speed.
- At last add the butter and mix until fully smooth.

Method for the mango ganache

- Heat the mango puree, sugar and glucose until 60°C.
- Melt the chocolate and add the mango mixture to the chocolate in 2 or 3 parts.
- Add the butter when te mixture is 32°C.

Method for the mango jelly

- Heat up all the ingredients and stir.
- Let it cool down.

Method for the rice sheets

- Make a slurry and spread it super thin, steam it and let it dry.
- · Before use, soak the sheets in water (20 seconds) and sprinkle with toasted coconut.

Build-up

- 8 pcs. rice sheets
- Nativa Vanilla filling
- fresh basil
- pistachios
- basil cremeux
- mango ganache
- roasted mango
- mango jelly
- dried pineapple
- roasted coconut
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