

v. Go!

Vegan **pastry** is here to **stay**

The world is changing

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.



CHANGING! THE WORLD IS

Are you
— ready
to step
into the
future?

*Good for you: our vegan products fulfil your need for vegan alternatives that deliver the same quality and performance as products that contain animal ingredients.
Good for the planet: vegan diets are better for the planet than animal containing diets from an environmental point of view (J. Poore and T. Nemecek, 2018. Science 360 (6392), 987-992).

Category

pastry
— mixes



Vegan cake mixes are perfect for creating a vegan pastry range with multiple applications.

They can be flavored and used for creating many great tasting cakes.
Easy to use and delicious.

pastry
mixes .
pastry
mixes .

Products



V-Go! — pastry mix



V-Go! pastry mix is a perfect product for creating a vegan range with multiple applications. It is used for the preparation of cakes and muffins and its versatility makes it also suitable for cookies, tarts, waffles, pancakes, brownies. It can be flavoured and used for creating many great tasting cakes.

The mix is easy to use, the standard recipe requires only the addition of oil and water. It holds inclusions like fruits and it is freeze and thaw stable. Vegan ingredients from its composition keep the delicious taste of a pastry treat. It has a sweet citrus taste from natural flavours and an attractive gold yellow colour. The finished cake has a good volume and the structure is moist and soft.

V-Go! — Rühr



V-Go! Rühr is a pastry mix used for many applications and it is a perfect match for sheet cakes. It has a good structure and an excellent carrying capacity for fruits or other toppings.

Easy recipe, freeze and thaw stable and with natural flavours, this mix is the base for your vegan portfolio.

Vegan ingredients from its composition keep the delicious taste of a pastry treat. It has a sweet citrus taste from natural flavours and an attractive gold yellow colour.

Category

fillings



The possibilities are endless with the variety of the vegan fillings available. Vegan alternative for custard, fat-based and water-based fillings, bavarois or fruit fillings.

With this range, **every baker can create top selling vegan pastry.**

Fillings • Fillings • Fillings • Fillings •

Products



V-Go! — Rap



V-Go! Rap is a complete cold-soluble creamy powder used for the preparation of vegan alternative for custard. It can be included in a wide range of finished products including tarts, cakes, danish pastries and pies, as filling in viennoiserie, for mille-feuille or tompouce. A delicious combination is made with vegan alternative for whipping cream. It is a convenient solution and quick and easy to prepare, the standard recipe requires only the addition of water.

The product keeps the rich vanilla taste and a white-creamy colour providing the delicious treat that consumers expect. The texture is smooth and firm and the cut is clean.

The vegan alternative for custard is bake, freeze and thaw stable.

vegan water — based fillings



The vegan ready to use fillings are used in many applications like cakes, croissants, puff pastry. They are ideal for viennoiserie and pastry, as fillings and decorations, including fast decoration with a firm consistency.

They are a perfect solution for injection before and after oven.

With excellent bake stability, freeze and thaw stable.

The most popular flavors are available: chocolate taste and vanilla taste.

The fillings have a delicious natural flavour, a soft and fresh texture that ensure a nice mouthfeel and a satisfying consuming experience.

Products: **Presta Chocolat Nat**, **Presta Vanil Nat**.

vegan alternative — for bavarois



This range is perfect for creating vegan alternatives for mousses, bavarois and desserts without containing gelatin. The assortment is based on a neutral version and two varieties with natural flavours: chocolate taste and strawberry.

The products have good solubility, stability and are freeze and thaw stable. Easy preparation, with water and vegan alternative for whipped cream. The end result offers a consistent taste, colour and texture in the applications. The neutral version can be used as a base and easily adapted with flavours.

Products: **Zeesan Choco V**, **Zeesan Straw V**, **Zeesan Neutral V**.

vegan fat — based fillings



Chocolina is a vegan fat based filling with a wide range of applications. It is used as a filling for cakes, viennoiserie, layered pastry, but also for soft coatings and toppings. The product has a glossy and homogeneous aspect, a chocolate taste and content (2%) and pasty consistency. Pastry applications with Chocolina fillings are freeze and thaw stable.

Coatings . Coatings . Coatings

A close-up photograph of a round cake. The cake is covered in a thick layer of white frosting. A rich, dark chocolate sauce is drizzled over the top and down the sides of the cake, creating thick, vertical drips. The top of the cake is heavily decorated with a variety of fresh berries, including bright red strawberries (some whole, some sliced), plump raspberries, small blueberries, and clusters of blackberries. The background is a soft, out-of-focus light pink or lavender color.

With these ingredients, pastry products don't only look appealing and indulgent, **they taste as delicious as ever.**

Products



vegan dips



Vegan dips are clean label compound coatings used for enrobing and decoration, but also for filling vegan alternative for cream used in pastry products. They don't require tempering and are flexible in the how to use recipe.

Dips are a soft coating with a perfect adherence on the base of the pastry product. A thin layer can be obtained when used as a covering. White and chocolate taste versions are available. The products are freeze and thaw stable, with RSPO SG certified palm.

Products: **Dip CL White, Dip CL Choco.**

vegan compound



Satina Dark is a high-quality dark confectionery coating with dark chocolate taste in the form of chips. It is an extremely versatile product that can be used for obtaining a coating or a decoration. It has a stable quality and it is convenient and easy and simple to use, freeze and thaw stable.

Sharli Deco Dark has the advantage of a small drops form, which makes it perfect for decoration, maintaining the other characteristics of a quality compound.

Product: **Satina Dark, Sharli Deco Dark.**

Category

decorations



To make the perfect vegan pastry, we offer decorations like vegetable creams. Zeelandia vegan pastry range solves the desire of not being limited in delicious choices, while you choose to eat vegan food.

Decorations . Decorations .

Products



vegan — Rosette



Rosette is a unsweetened preparation with vegetable fat, for whipping, the ideal alternative to regular dairy creams.

The advantage of the unsweetened version is the possibility of flavoring or sweetening according to your needs.

After being whipped, Rosette ensures high volume and long lasting stability without additional use of stabilizers. It is acid stable which makes it possible to be mixed with fruits or sour ingredients for cooking. Freeze and thaw stable product.

Vegan
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Recipes





vegan american cookies

Recipe:

1000 g	V-Go! Pastry mix
100 g	water
350 g	vegan margarine
200 g	sugar

Filling:

250 g	Sharli Deco Dark choco drops
125 g	cranberries pieces

Method: Mix the pastry mix with sugar, margarine and water until a dough is obtained. Add the filling to the dough and mix shortly.

Divide the dough in pieces with a icecream spoon. Put them on the baking sheet.

Baking temperature: Deck oven 180 °C; rotary oven 160 °C.

Baking time: 10-15 Minutes.

After baking, glaze the cakes with Paletta Spray. You can change the apple slices with other fruits.

Yield: 40 Pieces.



vegan beetroot blondie

Sweet dough:

250 g	V-Go! Pastry mix
400 g	flour
250 g	vegan margarine
100 g	sugar
60 g	water
300 g	Fruitful Beetroot

Recipe:

1200 g	V-Go! Pastry mix
700 g	Fruitful Beetroot
450 g	vegan margarine (melted)
350 g	water
225 g	sugar
9 g	cocoa

Filling:

1000 g	Fruitful Beetroot
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Decoration:

100 g	Fruitful Beetroot
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Method. Sweet dough: Mix all ingredients to a sweet dough.

Put the dough in the refrigerator overnight.

Roll out the dough to a thickness of 3 mm, size 60 x 40 cm.

Put onto a with Carlex greased tray, bake in a frame.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 14 Minutes.

Cool down. Cover the baked sweet dough with Fruitful Beetroot.

Recipe: Mix all ingredients to a sweet dough.

Put the dough in the refrigerator overnight.

Roll out the dough to a thickness of 3 mm, size 60 x 40 cm.

Put onto a with Carlex greased tray, bake in a frame.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 14 Minutes.

Cool down. Cover the baked sweet dough with Fruitful Beetroot.

Decorate with lines of Fruitful Beetroot. Cut into desired size.

Yield: 76 pieces (3 x 9 cm).



vegan apple cake

- Recipe:**
1000 g
500 g
300 g
- V-Go! Pastry mix**
water
vegetable oil
- Decoration:**
600 g
6 g
- tin apple slices
cinnamon
- Decoration after baking:**
200 g
- Paletta Spray

Method: Mix the pastry mix with water and oil until a smooth batter is obtained.

Put 50 g batter in a muffin cup.

Add the fruit decoration on top of the batter and bake the cakes.

Baking temperature: 185°C.

Baking time: 30 Minutes.

After baking, glaze the cakes with Paletta Spray.
You can change the apple slices with other fruits.



vegan blueberry muffins

- Recipe:**
1000 g
500 g
300 g
- V-Go! Pastry mix**
water
vegetable oil
- Filling:**
100 g
- frozen blueberries
- Decoration after baking:**
80 g
- pumpkin seeds

Method: Mix the pastry mix with water and oil until a smooth batter is obtained.

Put 50 g batter in a muffin cup.

Add the fruit decoration on top of the batter and bake the cakes.

Baking temperature: 185°C.

Baking time: 30 Minutes.

After baking, glaze the cakes with Paletta Spray.
You can change the apple slices with other fruits.



vegan brownie

Recipe:

1000 g	V-Go! Pastry mix
120 g	dark cocoa powder
600 g	water
600 g	vegetable oil
450 g	brown sugar
450 g	Arabesque Noir 72/ Satina Dark (melted)

Decoration:

450 g	Satina Dark/Dip Choco CL
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Method: Mix all the ingredients for 10 minutes using the slow speed paddle until a smooth batter is obtained.

Pour the batter in a high sides baking tray of 60 x 40 cm lined with baking paper or greased.

Baking temperature: Deck oven 185 °C; rotary oven 165 °C.

Baking time: 45 Minutes.

Decorate with Satina Dark / Dip Choco CL. After cooling down, cut in desired sizes.

Yield: 40 Pieces.



vegan almond biscuits

Recipe:

1000 g	V-Go! Pastry mix
170 g	water

Decoration:

300 g	whole almonds or hazelnuts
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Method: Mix the pastry mix with water until a smooth dough is obtained.

Add the nuts. Scale portions of 300 g and form a cylinder with 4-5 cm diameter.

Place them on a tray. Bake for 40 minutes at 180 °C.

Slice while still hot in pieces of 1 cm. Bake again for 15 minutes at 160 °C, just to dry the inner part of the biscuits.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 55 Minutes.



vegan cake

Recipe:
1000 g **V-Go! Pastry mix**
540 g water
250 g vegetable oil
150 g crumble dough (white/choco)

Decoration:
150 g crumble dough (white/choco)

Recipe crumble dough:
175 g **V-Go! Pastry mix**
35 g flour/cocoa powder
20 g **V-Go! Rap**
70 g margarine

Decoration:
Mont blanc powdered sugar

Method: Mix the pastry mix with water and oil until a smooth batter is obtained.

At the end you add 170 g crumble dough in the batter. Put 370 g batter in the cake cups.

Add the crumble dough on top of the batter.

Baking temperature: 185°C; rotation oven 160°C.

Baking time: 45-50 Minutes.

After baking, decorate with powdered sugar. Add the seeds decoration on top of the batter and bake the muffins.

Yield: 5 Pieces.



vegan carrot cake

Recipe:
1000 g **V-Go! Pastry mix**
400 g water
300 g vegetable oil
150 g hazelnuts
400 g carrot pieces
8 g cinnamon

Decoration:
500 g vegan margarine
500 g water
200 g sugar
200 g **V-Go! Rap**

Finishing:
50 g almond flakes
100 g candied orange peel

Method: Cover a baking tray of 60 x 20 cm with baking paper. Mix for 5 minutes with paddle the pastry mix with water and oil until a smooth batter is obtained.

Add hazelnuts and carrots into the batter. Spread out the batter into the sheet.

Baking temperature: Deck oven 180°C; rotary oven 160°C.

Baking time: 30 Minutes.

Mix the margarine until is soft, but do not melt it. Mix the V-Go! Rap with sugar and water.

Put these two compositions together and aerate until maximum volume.

Pipe this on the baked carrot cake, decorate and cool it for minimum one hour. Cut the carrot cake in pieces of 6 x 4,8 cm.

Yield: 40 Pieces.



vegan cherry sheet cake

Recipe:	
1000 g	V-Go! Pastry mix
540 g	water
300 g	vegetable oil
Filling:	
500 g	Fruitful Cherry
Recipe crumble:	
130 g	V-Go! Pastry mix
10 g	water
50 g	vegan margarine

Method: Cover a baking tray of 60 x 20 cm with baking paper. From recipe 1, mix for 3 minutes at low speed with a flat beater the pastry mix with water and oil until a smooth batter is obtained.

Pour the batter onto the sheet. Pipe Fruitful Cherry on top of the batter. Make from the crumble recipe a crumble dough and decorate the top of the cake.

After cooling down, cut the cake in pieces of 4.8 x 6 cm.

Baking temperature: Deck oven 180 °C; rotary oven 160 °C.

Baking time: 35 Minutes.

Yield: 70 Pieces.



vegan cupcake with almond cream

Recipe:	
1000 g	V-Go! Pastry mix
500 g	water
200 g	vegetable oil
200 g	sweet potato pieces
30 g	green tea
Filling:	
400 g	almond paste
400 g	water
50 g	orange juice
200 g	V-Go! Rap
200 g	vegan margarine
Decoration:	
180 g	roasted almonds

Method: Mix the pastry mix with water and oil until a smooth batter is obtained. Add the sweet potato and the green tea. Put 60 g batter in a muffin cup and bake.

Baking temperature: Deck oven 185 °C; rotary oven 160 °C.

Baking time: 30 Minutes.

Filling: Mix the margarine until is very soft, but do not melt it. Add the almond paste and mix until a smooth batter is obtained. Mix the water with the orange juice and the vegan alternative to vegan alternative to custard cream. Add the two compositions together and aerate until a maximum volume.

Put the filling on top of the cupcake and decorate with roasted almonds.



vegan choco muffins

Recipe:	V-Go! Pastry mix
1000 g	water
500 g	vegetable oil
300 g	cocoa powder
50 g	sugar
50 g	
Filling:	Sharli Deco Dark choco drops
180 g	
Decoration:	sugar chips
90 g	

Method: Mix all the ingredients at slow speed with a flat beater until a smooth batter is obtained.

Add the Sharli Deco Dark choco chips and mix as short as possible.

Put 60 g batter in a muffin cup.

Add the decoration on top of the batter and bake the muffins.

Baking temperature: 185°C.

Baking time: 30 Minutes.



vegan chocolate beetroot bars

Sweet dough:	V-Go! Pastry mix
125 g	flour
200 g	vegan margarine
125 g	sugar
50 g	water
30 g	
Recipe:	V-Go! Pastry mix
1000 g	water
500 g	vegetable oil
200 g	
Filling:	Fruitful Beetroot
500 g	
Filling II:	Chocollina
1800 g	
Decoration:	Mirror Glaze
275 g	Arabesque Noir 58
800 g	

Method. Sweet dough: Mix all ingredients to a choco sweet dough. Put the dough in the refrigerator overnight. Roll out the dough to a thickness of 2mm, if you put the dough in the freezer it's easier to handle.

Cut (frozen) into pieces of 2.6 x 10.7 cm. Put onto a tray greased with Carlex.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 12 Minutes.

Recipe: Mix the ingredients of the recipe for 4 minutes at low speed with a flat beater.

Pour the batter onto a high tray of 40 x 60 cm and flatten.

Pipe a raster of Fruitful Beetroot onto the batter.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 30 Minutes.

Cool down or freeze. Cut into pieces of 2.7 x 11 cm. Pipe a small line of Chocollina on top of the sweet dough. Stick a piece of cake onto the sweet dough.

Pipe Chocollina on top of the cake. Freeze the bars. Heat up Mirror Glaze Neutral till 50 °C.

Dip the top of the bars into the Mirror Glaze Neutral. Melt the Arabesque Noir 58 or 72 until 45 °C.

Temperate the Arabesque Noir until 31 °C. Cover the base of the bars with the Arabesque Noir.

Finish with a decoration of veggie beetroot chips.

Yield: 70 Pieces.



vegan chocolate beetroot bars II

Sweet dough:

125 g	V-Go! Pastry mix
200 g	flour
125 g	vegan margarine
50 g	sugar
30 g	water

Recipe:

1000 g	V-Go! Pastry mix
500 g	water
200 g	vegetable oil

Filling I:

500 g	Fruitful Beetroot
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Filling II:

1200 g	Chocollina
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Decoration:

275 g	Mirror Glaze
800 g	Arabesque Noir 58

Finishing:

100 g	Mirror Glaze
100 g	Fruitful Beetroot

Method I. Sweet dough: Mix all ingredients to a choco sweet dough. Put the dough in the refrigerator overnight. Roll out the dough to a thickness of 2mm, if you put the dough in the freezer it's easier to handle.

Cut (frozen) into pieces of 2.6 x 10.7 cm. Put onto a tray greased with Carlex.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 12 Minutes.

Recipe: Mix the ingredients of the recipe for 4 minutes at low speed with a flat beater. Pour the batter onto a high tray of 40 x 60 cm and flatten.

Pipe a raster of Fruitful Beetroot onto the batter.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 25 Minutes.

Cool down or freeze. Cut into pieces of 2.7 x 11 cm. Pipe a small line of Chocollina on top of the sweet dough. Stick a piece of cake onto the sweet dough.

Pipe Chocollina on top of the cake. Freeze the bars. Heat up Mirror Glaze Neutral till 50 °C.

Dip the top of the bars into the Mirror Glaze Neutral. Melt the Arabesque Noir 58 or 72 until 45 °C. Temperate the Arabesque Noir until 31 °C.

Cover the base of the bars with the Arabesque Noir. Finish with a decoration of veggje beetroot chips.

Yield: 70 Pieces.



vegan fruit cake

Recipe:

1000 g	1000 g	V-Go! Pastry mix
540 g	500 g	water
250 g	200 g	vegetable oil
150 g	150 g	crumble dough

Filling:

150 g	Fruitful Raspberry
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Decoration:

40 g	almond pieces
40 g	sugar
4 g	water
15 g	Sugar chips P2

Method: Mix for 5 minutes at slow speed with the flat beater the pastry mix with water and oil until a smooth batter is obtained.

Fill the cake form in tray with 325 g batter. Pipe the 30 g of Fuitfull Raspberry in a zigzag pattern on the top of the cake.

Decorate with the mixed decoration ingredients. After cooling down, cut the cake in pieces of 4.8 x 6 cm.

Baking temperature: Deck oven 185 °C; rotary oven 160 °C.

Baking time: 45-50 Minutes.

Yield: 5 Pieces.



vegan sandwich

Recipe:

350 g - 400 g

1000 g

300 g

50 g

50 g

V-Go! Rap

water

vegetable oil

cocoa powder

sugar

Filling:

180 g

SharliDeco Dark choco drops

Decoration:

90 g

sugar chips

Method: Mix the ingredients for 3 minutes at high speed with a whisk. The vegan alternative for vegan alternative to custard is ready to use.

To get a better bake stability, reduce mixing speed to slow.

Baking temperature: 185°C.

Baking time: 30 Minutes.



vegan fruit choco cake

Recipe I:

1500 g

750 g

350 g

175 g

500 g

V-Go! Pastry mix

water

vegan margarine

cocoa powder

sugar

Recipe II:

230 g

190 g

450 g

900 g

Zaesan Neutral V

water

Fruitful Cherry

vegan Rosette

Filling:

400 g

Fruitful Beetroot

Decoration:

500 g

30 g

Dip Choco CL

glucose syrup

Final decoration:

300 g

fresh fruit

Method. Recipe I: Mix for 5 minutes with a paddle the pastry mix with water and oil until a smooth batter is obtained. Divide the batter in two sheets of 60 x 40 cm, 1500 g each tray.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 25 Minutes.

Recipe II: Mix the Zeesan Neutral V with water. Add Fruitful Cherry. Blend the semi whipped vegan alternative to cream carefully with the Zeesan mixture.

Use 3 rings of 15 cm to cut pieces of the cake out of the sheet. Pipe some of the filling on the choco cake in the ring. Add a second layer of the cake on it.

Again some filling and close the ring with a 3rd layer of the choco cake sheet.

Cover the outside of the cake with the last part of the filling. Store the cake for 24 hours in the freezer.

Prepare the decoration with Dip Choco CL. Use a part to put it on top of the cake and with the rest make a decoration curl.

Finally add fresh fruits on top.

Yield: 6 Pieces.



vegan fruit sheet cake

Recipe:

500 g	V-Go! Pastry mix
270 g	water
150 g	vegetable oil

Filling:

250 g	Fruitful Mango
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Recipe crumble:

125 g	Zaesan Neutral V
100 g	water
250 g	Fruitful Mango
500 g	vegan Rosette (semi whipped)

Decoration:

5 g	cinnamon
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Decoration:

150 g	Paletta Miroir Neutral
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Method: Cover a baking tray of 60 x 20 cm with baking paper. From recipe 1, mix for 5 minutes at slow speed with a flat beater the pastry mix with water and oil until a smooth batter is obtained.

Pour the batter onto the sheet. Pipe Fruitful Mango on top of the batter.

Baking temperature: Deck oven 180 °C; rotary oven 160 °C.

Baking time: 30 Minutes.

Mix the Zeesan Neutral V with the water.

Add Fruitful Mango. Blend the semi whipped vegan Rosette carefully with the Zeesan mixture.

Scoop the mousse onto the cooled baked sheet and smooth out.

To get an optimal setting, the mousse is refrigerated for one hour before freezing.

Finish with cinnamon and Paletta Miroir Neutral.

Yield: 35 Pieces, 8 x 4 cm

vegan cupcake with vanilla/choco filling

Recipe:

1000 g	V-Go! Pastry mix
75 g	V-Go! Rap
540 g	water
300 g	vegetable oil
150 g	Sharli Deco Dark choco chips

Filling:

300 g	Presta Choco or Vanilla Nat
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Method: Mix the pastry mix with the vegan alternative for vegan alternative to custardpowder, water and oil until a smooth batter is obtained. Add the Sharli Deco Dark choco chips and mix as short as possible.

Put 60 g batter in a muffin cup. Pipe the Presta filling on top of the batter.

Baking temperature: Deck oven 185 °C.

Baking time: 30 Minutes.



vegan fruit tarteletes

Recipe I: 1000 g 300 g 20 g	V-Go! Pastry mix vegan margarine water
Recipe II: 300 g 600 g 100 g 200 g	V-Go! Rap water oat flour Fruitful Strawberry
Top Filling: 300 g 750 g 250 g	V-Go! Rap water vegan margarine
Decoration:	strawberries and fresh fruits
Final decoration:	Paletta Spray Neutral

Method: Blend the pastry mix with water and margarine until a dough is obtained. Pour the dough in 3 rings of 15 cm batter onto a sheet of 60 x 40 cm. Mix the V-Go! Rap with water, oat flour and Fruitful Strawberry. Put this on top of the dough, without touching the ring.

Baking temperature: Deck oven 180 °C; rotary oven 160 °C.

Baking time: 25 Minutes.

Topping filling: mix the V-Go! Rap with water and soft margarine (not melted).

Put this on top of the baked product and cool down the tartelets. Decorate with fresh fruit and finish the cake with hot Paletta Spray neutral.

Yield: 3 Pieces.



vegan naked cake with fruits

Recipe I: 1000 g 500 g 200 g	V-Go! Pastry mix water vegetable oil
Recipe II: 150 g 150 g 250 g 750 g	Zeesan Strawberry V water Fruitful Beetroot vegan Rosette(semi whipped)
Decoration: 450 g	fresh fruits

Method. Recipe I: From recipe I, mix for 5 minutes with a paddle the pastry mix with water and oil until a smooth batter.

Pipe dots of 100 g on the baking paper.

Baking temperature: Deck oven 215 °C; rotation oven 185 °C.

Baking time: 13-15 Minutes.

Method Recipe II: Mix the Zeesan Strawberry V with water. Add the Fruitful Black Currant.

Blend the semi whipped vegan Rosette carefully with the Zeesan mixture. Add 75 g mousse onto the baked cakes and place 2 of these on each other.

To get an optimal setting, the mousse is refrigerated for one hour before freezing. Decorate with fresh fruits.

Yield: 9 Pieces.



vegan pumpkin bites

Sweet dough:

150 g	V-Go! Pastry mix
240 g	flour
150 g	vegan margarine
60 g	sugar
35 g	water

Recipe:

800 g	V-Go! Pastry mix
350 g	water
175 g	vegetable oil
5 g	Cinnamon Orenta

Filling:

500 g	Fruitful Pumpkin
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Decoration:

150 g	Paletta Spray Neutral
60 g	pistachio grits

Finishing:

750 g	Fruitful Pumpkin
600 g	Paletta Spray Neutral

Method: Mix all ingredients to a sweet dough. Put the dough in the refrigerator overnight. Roll out the dough to a thickness of 2 mm, size 60 x 40 cm. Put onto a with Carlex greased tray, bake in a frame.

Mix the ingredients of the recipe during 4 minutes at low speed with a flat beater.

Pour the batter onto the sweet dough and flatten. Pipe a raster of Fruitful Pumkin onto the batter.

Baking temperature: Deck oven 180 °C; rotary oven 160 °C.

Baking time: 30 Minutes.

Heat up the Paletta Spray Neutral with the Fruitful Pumpkin until 80 °C. Pour on top of the warm cake and spread out. Cool down and freeze.

Decorate the top with pistachio grits. Glaze with a thin layer of Paletta Spray Neutral. Cut into desired size.

Yield: 126 Pieces, 4 x 4 cm



vegan pancakes

Recipe:

1000 g	V-Go! Pastry mix
100 g	flour
700 g	water
100 g	vegetable oil

Decoration:

180 g	strawberries
	vegan Rosette

Method: Blend the pastry mix with flour, water and oil until a smooth batter is obtained. Heat up the pancake pan until 180 °C.

Make pancakes of 50 g. Bake them on both sides until you have a smooth colour.

Serve the pancake on a plate with fresh fruits and vegan Rosette.



vegan pumpkin pie

Sweet dough:

500 g	V-Go! Pastry mix
750 g	flour
500 g	vegan margarine
200 g	sugar
115 g	water

Recipe I:

1000 g	V-Go! Pastry mix
350 g	water
280 g	Fruitful Pumpkin
200 g	vegetable oil

Filling II:

1250 g	Fruitful Pumpkin
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Recipe II:

350 g	Zeesan Neutral V
425 g	water
800 g	Fruitful Pumpkin
1400 g	vegan Rosette

Filling II:

1050 g	Chocollina
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Finishing:

500 g	Paletta Classic NTR
250 g	water
500 g	Fruitful Pumpkin

Decoration:

175 g	peanuts
140 g	brown sugar
3 g	cinnamon

Method. Sweet dough: Mix all ingredients to a sweet dough. Put the dough in the refrigerator overnight. Roll out the dough to a thickness of 3 mm. Cut with a ring of 20 cm and put into a with Carlex greased pie pan of 18 cm.

Pipe 75 gram Fruitful Pumpkin onto the bottom.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 19 Minutes.

Recipe: Cool down and release from the pie pan. Mix the ingredients of recipe I for 4 minutes at low speed with a flat beater.

Pour or pipe the batter into 7 rings of 15 cm.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 30 Minutes.

Cool down or freeze, cut each ring into two layers. Pour and divide 75 g of Chocollina in each pie. Stick one layer of Pumpkin cake onto it.

Mix the Zeesan Neutral V with water and Fruitful Pumpkin to a smooth mixture.

Blend the semi whipped vegan Rosette carefully with the Zeesan/water/pumpkin mixture.

Pipe dots onto the cake layer. Cool and freeze the pies. Soak the peanuts into water for 10 minutes and let it drain in a sieve for approx. 30 minutes. Make sure the peanuts are not so wet on the outside and mix with brown sugar and cinnamon. Wrap the peanuts completely in brown sugar/cinnamon.

Make them crispy into the oven.

Bring Paletta Classic Neutral with water to a boil. Add the Fruitful Pumpkin, stir well until smooth.

Dip the frozen pies into the pumpkin jelly coating of approx. 70 °C.

Decorate with the crispy peanuts.

Yield: 14 Pieces.



vegan red bell peppers cake

Sweet dough:

200 g	V-Go! Pastry mix
300 g	flour
200 g	vegan margarine
85 g	sugar
50 g	water
20 g	cocoa
300 g	Fruitful Raspberry Jam

Recipe I:

1500 g	V-Go! Pastry mix
500 g	water
300 g	Fruitful R Bell Pepper
200 g	vegetable oil

Filling:

500 g	Fruitful R Bell Pepper
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Recipe II:

200 g	Zeesan Neutral V
200 g	water
350 g	Fruitful Raspberry
150 g	Fruitful R Bell Pepper
800 g	vegan Rosette

Finishing:

200 g	Paletta Miroir Neutral
200 g	Fruitful R Bell Pepper

Method. Sweet dough: Mix all ingredients to a choco sweet dough. Put the dough in the refrigerator overnight. Roll out the dough to a thickness of 2.5 mm, size 60 x 40. Put onto a with Carlex greased tray, bake in a frame.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 12 Minutes.

Recipe: Spread out the Fruitful Raspberry Jam onto the baked choco base. Mix the ingredients of recipe I for 4 minutes at low speed with a flat beater. Pour the batter onto the base and flatten.

Pipe a raster of Fruitful Red Bell Pepper onto the batter.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 30 Minutes.

Cool down or freeze. Mix the Zeesan Neutral V with water and add Fruitful Raspberry and Fruitful Red Bell Pepper mix all till a smooth mixture.

Blend the semi whipped vegan Rosette carefully with the Zeesan mixture. Scoop the bavarian mousse onto the cake base, divide and flatten.

Cool and freeze the tray. Mix the Mirror Neutral with Fruitful Red Bell Pepper and heat until 40 °C.

Pour and divide on top and make smooth. Remove the frame and cut into desired size.

Yield: 50 Pieces, 11 x 3,6 cm.



vegan vanilla slice

Recipe:
6 layers vegan baked puff pastry 11 x 46 cm (4mm thick)

Filling:
550 g **V-Go! Rap**
1500 g water

Decoration:
20 g Mont Blanc powdered sugar

Method: Mix the V-Go! Rap with water until a smooth filling is obtained. Wait for 10 to 15 minutes. Put half of the vegan alternative to custard on 1 separate layer of puff pastry.

Add another layer on top of the filling, then the rest of the vegan alternative to custard and finally the last layers of the puff pastry.

Sprinkle the powdered sugar on top of the puff pastry. Put the 2 filled layers in the refrigerator for minimum one hour.

Then cut in pieces of 5 cm.



vegan red bell spinach cake

Sweet dough:
250 g **V-Go! Pastry mix**
400 g flour
250 g vegan margarine
100 g icing sugar

Recipe:
1000 g **V-Go! Pastry mix**
400 g water
200 g spinach (fresh)
200 g vegetable oil

Filling:
1050 g Fruitful R Bell Pepper

Decoration:
500 g Fruitful R Bell Pepper
300 g Fruitful R Bell Pepper
350 g Paletta Classic NTR
150 g Fruitful R Bell Pepper
100 g water

Finishing:
150 g pumpkin kernels
150 g sugar

Method. Sweet dough: Mix all ingredients to a sweet dough. Put the dough in the refrigerator overnight. Roll out the dough to a thickness of 2 mm. Cut into stripes of 3.5 cm and put them into a ring of 18 cm. Roll out the rest of the dough to a thickness of 2.75 mm. Cut with a ring of 18 cm and put them into the rings.

Pipe 175 g Fruitful Red Bell Pepper onto the dough, keep 1.5 cm clear from the edges.

Recipe: Cut the fresh spinach and mix with the other ingredients of the recipe.

Mix for 4 minutes at low speed with a flat beater. Pour or pipe 325 g batter onto the Fruitful Red Bell Pepper onto the batter.

Baking temperature: Deck oven 180 °C; rotation oven 160 °C.

Baking time: 30 Minutes.

Soak the pumpkin kernels into water for 10 minutes and let it drain in a sieve for approx. 30 minutes. Make sure the pumpkin kernels are not so wet on the outside and mix with sugar.

Wrap the pumpkin kernels completely in sugar. Make them crispy in a warm oven.

Bring the Paletta Classic Neutral, water and Fruitful Red Bell Pepper to a boil.

Pour or scoop on top of the cooled pies. Decorate the edges with the crispy pumpkin kernels.

Yield: 14 Pieces.



vegan waffles

Recipe:

1000 g
500 g
300 g

V-Go! Pastry mix
water
vegetable oil

Decoration:

100 g
fine crystal sugar

Method: Mix the pastry mix with water and oil until a smooth batter is obtained. Put 70 g batter between the irons.

Add the sugar on top of the batter and bake the waffle for 6 minutes at 185 °C.

Decorate according to your taste.

CHANGING! THE WORLD

Are **you**
— **ready**
to step
into the
future?

v.gO!

Vegan **pastry** *is here to* **stay**