

The newest generation Frutafill

Bursting with fruit and flavour

Strawberry pie with Frutafill Apricot

Recipe

3000 g Sweet dough

Filling

500 g Rap
900 g Frutafill Strawberry

Finishing

4500 g Frutafill Strawberry
900 g Paletta Neutral

Decoration

600 g Strawberry's
180 g Choco Decor
60 g Mont Blanc

Application

Cool the sweet dough after mixing, before rolling out the dough, till a layer of 7 mm.

Cut the bottoms with a ring (Ø 18 cm.) in which the dough will be baked.

Mix the raw materials mentioned as filling, and fill the centre of the bottom.

175 g dough compared to 80 g of filling.

Oven temperature: 200° C. Baking time: 25 minutes. The bottom needs to be baked gold brown.

Fill the pie's with Frutafill Strawberry and spray or brush them with Paletta Neutral. Decorate with fresh strawberry's, Choco Decor and Mont Blanc.

Total: 17 pcs.



Charlotte pie with Forest Fruit bavaoise

Swiss roll

750 g Swiss Roll with Biscamix

Finishing

1500 g Frutafill Bilberry
250 g Paletta Neutral
1000 g Whipped Cream

Application

Spray on a silicon tray diagonal lines of Swiss Roll with a round piping bag (no. 8). Do not let the lines touch each other.

Oven temperature: 250° C. Baking time: 7 minutes.

As soon as the Swiss Roll has a slight colour you need to take it out of the oven and powder it slightly with Mont Blanc and bake it a little longer. After baking take it off the tray and cover it with plastic to avoid drying out of the Swiss Roll.

After cooling cut out strips of 5 x 55 cm. and put them in a pie-ring of Ø 18 cm. At the bottom you need to put a layer of traditional sponge.

Recipe

150 g Bianca Meringue
300 g Zeesan Forest Fruit
450 g Water
1500 g Whipped Cream
500 g Frutafill Bilberry

Mix the Zeesan Forest Fruit, Bianca Meringue with water (30° C.) into a smooth mass and mix this in 8 minutes (high speed) into a stiff mass.

Fold de cream which is whipped for 75% and after that you also fold the Frutafill Bilberry.

Fill this with 300 g of bavaoise and cover it with a sponge layer.

Place the whole cake in the refrigerator before freezing.

Fill in the middle the Frutafill Bilberry, spray or brush with Palleta Neutral and decorate it with whipped cream.

Total: 10 pcs.

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Frutafill bursting with fruit and flavour

Fruit fillings are the flag bearers of tarts, pies and cakes. With the introduction of the newest generation of Frutafill, Zeelandia has introduced the latest generation of Frutafill, prepared using the most modern technology and using fruit from the lush growing areas in Europe. A top quality product with real advantages.



The newest generation of Frutafill:

- Frutafill strawberry: jam-packed with delectable sun-ripened strawberries
- Frutafill Apricot: crammed with small pieces of juicy apricot
- Frutafill Apple: packed with at least 90% apples
- Frutafill Bilberry: with the characteristic taste of real bilberries
- Frutafill Cherry: chock-full of solid juicy cherries
- Frutafill Rum n' Raisin: the classic combination without the alcohol
- Frutafill Tropical: an exotic mix of apricots, pineapple, mango and papaya.

- Why Frutafill?**
- Less sugar and more fruit (minimum 70%)
 - Fresh taste of pure fruit
 - Maintains its original fruit structure
 - Good baking form
 - Easily sliceable
 - Can be deep frozen
 - Stays fresh for longer in the final product

Frutafill, the ideal filling for a fruity cake or tart
Frutafill is easy to process in all kinds of cakes, pies and tarts, from cream cakes and flans to fruitcakes and in confectionery decoration. It is the ultimate filling for tarts, cake slices and fingers. Frutafill Cherries is a real winner, the ideal filling for all manner of fruitcake and slice. Another popular choice is Frutafill Apple, with at least 90% apple. Frutafill can also be easily mixed in a bavarian cream and mousse. It is the ultimate guarantee for a sublime dessert.

The new Frutafill products contain less sugar and contain a minimum of 70% real fruit, something which ensures a fresh fruity taste. Your products will stay deliciously fresh in terms of both taste and appearance. Both you and your customers will notice the difference and you will not be disappointed.

Apricot Almond pie with Frutafill Apricot

Recipe		
2000 g	Sweet dough	
900 g	Butter	
150 g	Water	
15 g	Lemon flavour	
10 g	Salt	

Filling		
300 g	Rap	
1000 g	Frutafill Apricot	

Finishing		
4800 g	Frutafill Apricot	
600 g	Paletta Neutral	

Decoration		
200 g	Whipped cream	
24 pcs	Half apricots	
60 g	Chocolate fan	

Application
Cool the sweet dough after mixing until stable and continue the next day.
Roll out the dough till a layer of 7 mm.
Cut the bottoms with a ring (Ø 18 cm.) in which the dough will be baked.
Mix the raw materials mentioned as filling, and fill the centre of the bottom.
260 g dough compared to 125 g of filling.

Oven temperature: 200° C.
Baking time: 25 minutes.

The bottom needs to be baked gold brown.
Fill the pies with Frutafill Apricot and jelly them with Paletta Spray Neutral.
Decorate with whipped cream and a half pcs. of apricot and the chocolate fan.

Total: 12 pie's.



Square Pie (Frutafill Apple)

Recipe		
5000 g	50%	Panomix Vienna (contains salt)
5000 g	50%	Flour
800 g	8%	Yeast
4 l	40%	Water

Filling		
9000 g	Frutafill Apple	(other Frutafill's also possible)

Finishing		
1500 g	Paletta Spray Neutral	
15 g	Rock cristal sugar	

Application
Make a moulded cold dough from the raw materials.
Dough temperature 24° C.
Divide the dough in 2 parts
Form it as it is for bread
First proof: 15 minutes
Roll the first part of dough in a layer of 4 mm.
Make stamps of square parts of 7,5 x 7,5 cm., but do not cut them through the dough.
Pipe the Frutafill (approx. 30 g) on each square.
Roll the second part of dough in a layer of 2,5 mm. and cut it with a special fence cutter.

Put the fence dough on top of the squares with Frutafill.
Cut the squares and put them on the baking tray.
Final proof: approx. 60 minutes.

Oven temperature: 240° C.
Baking time: 7 minutes

After cooling down, spray or cover with brush the squares with Paletta Neutral and decorate with rock crystal sugar.

Total: 300 pcs.