

Vision

The newsletter for bakers and patissiers
September 2018

*Harvest
the fruits*



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Dear reader,

At Puratos, we are just as excited about finished goods with fruit fillings as you! As consumers attach more importance to the quality of their fillings, we insist our fruit fillings are as natural as they can be ... as if we harvested the fruits ourselves. In this edition of our Vision Magazine, we want to share the exciting news of our new brand of fruit fillings: Topfil. A brand that focuses on naturalness & authenticity, performance and clean(er) label... Happy reading!

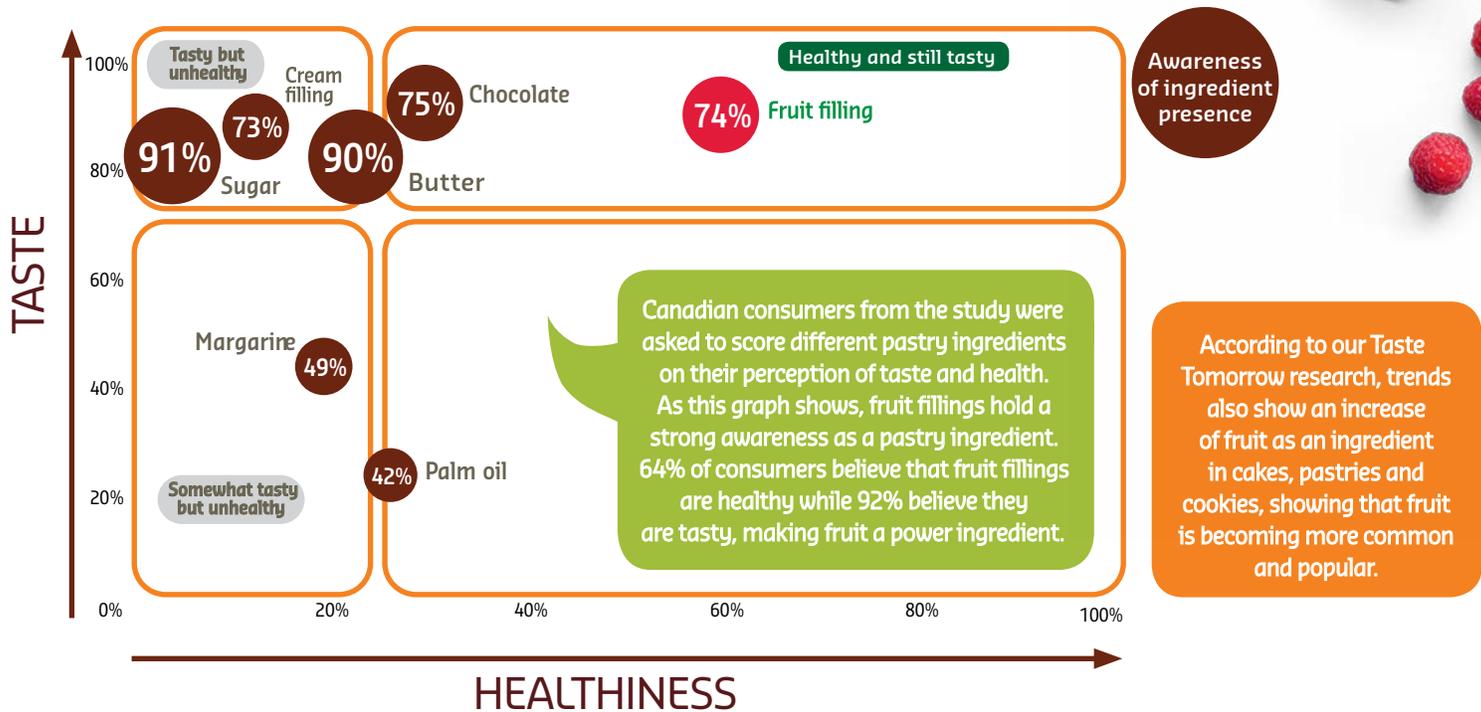
The Puratos team

Consumer trends in fruit fillings

Taste Tomorrow is a Puratos global consumer survey that offers in-depth insights into consumers' behaviours, attitudes, choices and future trends. 11,000 consumers in 25 countries including 430 Canadians take part every three years providing us with new inspiration and ideas. *(Taste Tomorrow, 2015)*

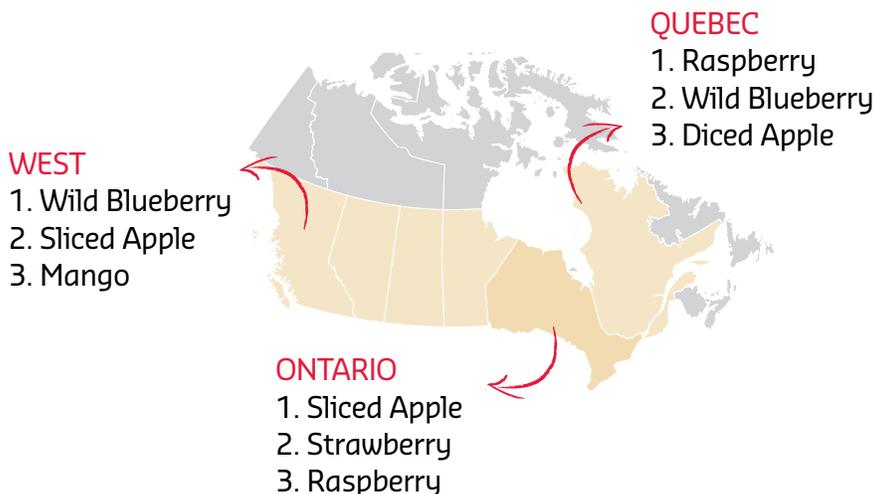
Fruit as a power ingredient

The 'Taste-to-Health ratio'



In addition to our Taste Tomorrow research, Puratos conducted a Canadian online consumer survey where we asked 600 consumers about fruit fillings in baked goods. In our research we found: *(Research & Incite, 2017)*

1 Each region across Canada showed to have their own favourite fruit filling in baked goods. Top 3 fruit fillings per region are:



2 Filling favourites change with different types of baked goods; most people prefer to eat pastries with fruit fillings.

Most preferred pasty fillings:

1. Apple
2. Strawberry
3. Blueberry



3 As the clean label movement continues to develop, consumers are looking for baked goods that contain natural flavours & natural colours.



Puratos fruit fillings

Our passion and expertise in fruit fillings along with our commitment to **Naturalness & Authenticity**, **Performance** and **Clean(er) Label**, lets us deliver bakery and patisserie products that are packed full of fruits and natural ingredients that will delight your customers.

Topfil, a taste of nature

Topfil is a range of delicious fruit fillings made with fruit pieces for enhanced taste, texture and natural visual appeal. Full of only the best selected fruits, **Topfil** is the perfect solution for consumers looking for more natural food.

features & benefits

- Up to 90% fruit content
- Great fruit integrity
- Wide range of fruit varieties
- Ready to use
- Bake stable
- Freeze/thaw stable
- No artificial flavour and colour
- No high fructose corn syrup



Discover our new range!

TOPFIL Gourmet
Minimum 60% Fruit
(NAFNAC)

Sliced Apple



TOPFIL Plus
Minimum 40% Fruit
(NAFNAC)

Diced Apple
Cherry
Strawberry Rhubarb
Mixed Berry

TOPFIL Choice
Minimum 20% Fruit

Wild Blueberry
Raspberry
Strawberry



Mixed Berry White Chocolate Mousse Cake

This mousse cake has the rich decadent flavour of white chocolate in between layers of our moist **Satin Vanilla Velvet CL** cake. It is beautifully decorated with our **Topfil Plus Mixed Berry** fruit filling, bursting with fruit pieces. With the delicious combination of cake, chocolate and fresh fruit this dessert will be a crowd pleaser.

Cake base ingredients:

Satin Vanilla Velvet CL	1000g
Eggs	250g
Water	400g
Oil	250g

Mousse ingredients:

Milk	250g
Belcolade Blanc Selection (white chocolate)	425g
Gelatin	12g
35% cream, whipped to soft peak	800g

Mirror glaze ingredients:

Milk	150g
Glucose	250g
Belcolade Blanc Selection (melted white chocolate)	500g
Miroir L'Original Neutre	500g
Gelatin	15g

Working Method

Cake Base: Place all ingredients in a mixing bowl and blend for 1 minute on slow speed using a paddle attachment. Scrape down bowl and mix for an additional 4 minutes on medium speed.

Baking time and temperature:

For layers: 190-200°C for 10-12 min (1000-1220g)
For 8" rounds: 160-170°C for 40-45 min (600-650g)

Insert: Line 7" ring mould with cling wrap on a tray, apply a layer of **Topfil Plus Mixed Berry** (180-200g) and place in freezer to solidify.

Mousse: Place gelatin in bowl with cold water and set aside. Heat milk to 85°C and pour over **Belcolade Blanc Selection**. Add the hydrated gelatin and mix until homogenous. Place in fridge and let cool to 35°C. Fold in whipped cream before the mixture starts to set.

Mirror glaze: Boil milk and glucose. Pour onto melted **Belcolade Blanc Selection**, and add hydrated gelatin and **Miroir L'Original Neutre**. Homogenize with immersion blender to remove the air and take a portion out to colour with purple food colouring. Heat to 45-50°C and then allow to cool to 30-35°C before applying onto frozen mousse.



Assembly:

1. Line 3 8" ring moulds with cling wrap and place on a tray. Fill with 200g of mousse followed by 200g 7" round of cake.
2. Add another 225g of mousse followed by the frozen **Topfil Plus Mixed Berry** insert.
3. Finish by sealing cake with 7" round of cake.
4. Place cake in freezer until frozen.
5. Glaze and decorate as seen in photo.

Topfil Tart

These tasty tarts are filled with our new range of **Topfil** fruit fillings. They can be decorated as creatively as you desire or keep them simple. Either way, once you taste the freshness of the fruit, it will be hard to stop at just one!

Crust ingredients:

Pastry flour	1125g
Almond flour	150g
Icing sugar	450g
Butter	675g
Salt	22g
Eggs	240g

Crèmeux ingredients:

Ambiante	120g
Dairy cream	100g
Belcolade Blanc Selection (white chocolate)	200g
Gelatin	3g

Topping and finish ingredients:

Topfil	As needed
Harmony Sublimo	As needed



Working Method

Crust: Mix both flours, icing sugar, salt and butter until the mixture is a sandy texture. Gradually add eggs and mix until homogenous. Wrap and place in the fridge until chilled. Roll the dough out to 3-4 mm and shape into tart moulds. Blind bake at 175-180°C until golden brown.

Crèmeux: Boil **Ambiante** and dairy cream, then pour on top of **Belcolade Blanc Selection**. Add soaked gelatin and emulsify with an immersion blender. Apply a thin layer to each tart shell.

Toppings: Fill tart shell with your preferred **Topfil** flavour: **Topfil Gourmet Sliced Apple**, **Topfil Plus Diced Apple**, **Topfil Plus Strawberry Rhubarb**, **Topfil Plus Mixed Berry**, or **Topfil Plus Cherry**.

Finish: Apply a thin layer of **Harmony Sublimo** with a pastry brush.

Contact us for more details & recipes

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