

Topfil Choice Raspberry

Our range of **Topfil fruit fillings** are made with delicious pieces of fruit for enhanced taste, texture and natural visual appeal. Our delicious **Topfil Choice Raspberry** is a ready-to-use spreadable filling suitable for countless sweet baked goods.



Product Name: Topfil Choice Raspberry

Product Code: 4017636

Packaging: 9 KG Pail

Shelf Life: Ambient unopened for 6 months

Format: Ready-to-use

Claims: Contains no artificial flavours or colours



Applications:



Pastries



Tarts & Pies



Cakes



Mousses and entremets

Lemon Raspberry Tiramisu

Composition:

1. Lemon Mousse
2. Grand Marnier Espresso
3. Fillings and Toppings

Ingredients	Grams
Lemon Mousse	
One Step Gelatin Free Mousse	400 g
Water	500 g
Deli Lemon Curd	200 g
Grand Marnier Espresso	
Fresh Espresso	250 g
Sugar	35 g
Grand Marnier (optional)	15 g
Fillings and Toppings	
Topfil Choice Raspberry	250 g
Lady Finger Cookies	As Needed
Ambiante (whipped)	As Needed

Working Method:

Lemon Mousse

- Whip **One Step Gelatin Free Mousse** with water at high speed for about 2 minutes.
- Add **Deli Lemon Curd** and whip to incorporate and set aside.

Grand Marnier Espresso

- Make the espresso. Add in the sugar and Grand Marnier, stirring until dissolved.

Assembling

- Dip the lady fingers in the espresso and line the bottom of the bowl.
- Pipe a layer of the lemon mousse.
- Pipe a layer of **Topfil Choice Raspberry Filling**.
- Repeat the process one more time, finishing with a layer of cookies.
- Top with whipped **Ambiante** or Lemon Mousse, dust with cocoa powder.
- Finish with fresh raspberries and chocolate decorations.

Tips & Tricks

- This recipe can be used for trifles or individual verrines. Grand Marnier can be substituted by other liqueur or flavours.



Raspberry No-Bake Cheesecake

Composition:

1. Graham Cracker Base
2. No Bake Cheesecake
3. Fillings and Toppings

Decorate with whipped **Ambiante**, fresh raspberries and chocolate decorations.

Ingredients	Grams
Graham Cracker Base	
Graham Crumbs	165 g
Melted Butter	65 g
No Bake Cheesecake	
Cremyvit	285 g
Water (cold)	500 g
Cream Cheese (softened)	455 g
Cream 35%	300 g
Topfil Choice Raspberry	250 g
Fillings and Toppings	
Topfil Choice Raspberry	150 g
Ambiante (whipped)	As Needed

Working Method:

Graham Cracker Base

- Combine ingredients until uniform and press into a spring-form pan or base of a ring mold.
- Bake at 170°C / 338°F for about 10 minutes to a golden-brown color.
- Allow to cool.

No Bake Cheesecake

- Using a whisk attachment, mix **Cremyvit** and water for about 3 minutes on high speed to achieve a smooth consistency.
- Add softened cream cheese to prepared **Cremyvit** and mix to homogenize.
- Pour in cream and mix on medium speed until well incorporated.
- Swirl in the **Topfil Choice Raspberry filling**. Do not overmix.
- Line the pan with acetate film and fill with the cream cheese filling.
- Smooth top and set in the freezer for several hours or overnight.

Assembling

- Place cheesecake on a cake board or serving plate and remove the acetate film.
- Spread **Topfil Choice Raspberry filling** on top and decorate as desired.

Tips & Tricks:

Top and decorate while its very cold.

