

Blueberry and Apple Filling EZ-Pack

Our Topfil Plus Blueberry EZ-Pack and Topfil Plus Diced Apple EZ-Pack are locally produced in British Columbia. Our fruit fillings contain no artificial flavours or colours and are perfect for a plant-based lifestyle.

(NAFNAC)

NO ARTIFICIAL FLAVOURS
NO ARTIFICIAL COLOURS



Applications



Pastries



Tarts and pies



Cakes



Mousses and entremets



Product Information:

Product: **Topfil Plus Blueberry EZ-Pack**

Product Code: **4017198**

Fruit Content: **50% blueberries**

Packaging:

12 x 1kg pouch packs

Shelf Life:

6 months ambient

Format: Ready-to-use
convenient
pouch packs



Product Information:

Product: **Topfil Diced Apple EZ-Pack**

Product Code: **4017199**

Fruit Content: **50% apples**

Packaging:

12 x 1kg pouch packs

Shelf Life:

6 months ambient

Format: Ready-to-use
convenient
pouch packs



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Apple Crumble Caramel Mini Puff Pie

Composition

1. Apple Caramel Filling
2. Crumb Topping
3. Puff Pastry & Assembly
4. Caramel Drizzle

Ingredients	Grams
Apple Caramel Filling	
Topfil Plus Diced Apple	8000 g
Deli Dulce De Leche TFA	9000 g
Crumb Topping	
Salted Butter	115 g
Brown Sugar	115 g
Granulated Sugar	85 g
All Purpose Flour	57 g
Rolled Oats	112 g

- Using a paddle attachment, combine butter and both sugars on low speed for 3 minutes.
- Add flour and rolled oats and mix until crumble consistency is obtained.

Puff Pastry & Assembly

- Allow frozen puff pastry sheets to come to a working temperature.
- Roll Puff pastry to 2.5mm thickness and cut round discs to 11.5cm in diameter
- Press puff pastry discs into cupcake molds.
- Using a piping bag, fill each mini pie with 20g of **Topfil Plus Diced Apple** followed by 10g of **Deli Dulce de Leche** in the center and another 15g of **Topfil Plus Diced Apple**.
- Top each pie with 10g of prepared crumble.
- Bake at 200°C (392°F) for approx 15 minutes.

Caramel Drizzle

Deli Dulce De Leche TFA	100 g
35% Cream	40 g
Icing Sugar	

- Once the pies have cooled, dust the top with icing sugar. Combine and warm the Dulce de Leche and 35% cream to a drizzle consistency and drizzle over the pies.



Blueberry Mousse Verrine

Composition

1. Blueberry Mousse: **Ambiante**, **Topfil Plus Blueberry**
2. Blueberry Miroir Glaze: **Topfil Plus Blueberry**, **Miroir L'Original Neutre**

Ingredients	Grams
Blueberry Mousse	
Ambiante Whipped	250 g
Topfil Plus Blueberry	125 g

Preparation

- Whip **Ambiante** at medium speed for about 5 minutes
- Incorporate **Topfil Plus Blueberry** by folding into whipped **Ambiante**.

Blueberry Miroir Glaze

Topfil Plus Blueberry	150 g
Miroir L'Original Neutre	200 g

Preparation

- Combine and pass through a large sieve or use a blender/food processor to puree filling

Assembly

- Deposit a small portion of **Topfil Plus Blueberry** into a verrine or mousse cup
 - Layer graham crackers or crispy rice cereal on top of berry filling, followed by a layer of blueberry mousse
 - Repeat leaving some space on the top
 - Finish with blueberry miroir glaze and decorate with mousse and fresh blueberries on top
- * Verrine/Mousse cups can be frozen for several weeks, wrapped and protected from freezer burn.

