

Topfil Plus Cherry EZ Pack & Topfil Plus Strawberry EZ Pack

Our range of **Topfil** fruit fillings are made with delicious pieces of fruit for enhanced taste, texture and natural visual appeal. The newest additions to our fruit fillings pouch pack range are our **Topfil Plus Cherry EZ Pack** and our **Topfil Plus Strawberry EZ Pack**.

Product Name: Topfil Plus Cherry EZ Pack
Product Code: 4019442
Fruit Content: 40% cherries
Shelf Life: 6 months ambient
Packaging: 12 x 1kg pouch packs
Format: Ready-to-use convenient pouch packs



Product Name: Topfil Plus Strawberry EZ Pack
Product Code: 4019814
Fruit Content: 40% strawberries
Shelf Life: 5 months ambient
Packaging: 12 x 1kg pouch packs
Format: Ready-to-use convenient pouch packs



Applications:



Pastries



Tarts & Pies



Cakes



Mousses and entremets

Chocolate Cherry Black Forest Tart

Composition:

1. Almond Cake
2. Fillings and Toppings
3. Decoration

| Ingredients | Grams |
|---------------------------|-------|
| Almond Cake | |
| Satin Vanilla Velvet Cake | 900 g |
| Almond powder | 100 g |
| Eggs | 250 g |
| Oil | 250 g |
| Water | 450 g |

Fillings and Toppings

| | |
|----------------------------|-----------|
| Topfil Plus Cherry EZ Pack | As Needed |
| Belgian Pure Ganache | As Needed |

Decoration

| | |
|--------------------|-----------|
| Ambiante (whipped) | As Needed |
| Cocoa powder | As Needed |

Working Method:

Almond Cake

- Mix all ingredients for 1 minute on slow speed using a paddle attachment.
- Scrape down and mix for 4 minutes on medium speed.
- Spread 1200 grams of batter on a lined tray and bake at 170° C / 338°F.

Fillings and Toppings

- Dip the edges of the tart shells in melted chocolate and coconut and then let dry.
- Cut the almond cake into circles, slightly smaller than the tart shells.
- Pipe a thin layer of ganache into the tart shell.
- Place cake on top, fill with **Topfil Plus Cherry**, and level the top.

Decoration

- Pipe whipped **Ambiante** on top of the tart.
- Dust with cocoa powder.



Tips & Tricks

Roll the cake before it cools completely to prevent cracking.

Cut the cake while it is very cold to get a cleaner cut.

Strawberry Swiss Roll

Composition:

1. Vanilla Velvet Cake Roll
2. Fillings and Toppings
3. Decoration

| Ingredients | Grams |
|---------------------------------|-------|
| Vanilla Velvet Cake Roll | |
| Satin Vanilla Velvet Cake | 925 g |
| Almond Flour | 75 g |
| Oil | 250 g |
| Whole Eggs | 250 g |
| Water | 400 g |

Fillings and Toppings

| | |
|--------------------------------|-------|
| Topfil Plus Strawberry EZ Pack | 800 g |
| Ambiante (whipped) | 500 g |

Decoration

| | |
|--------------------|------------|
| Ambiante (whipped) | As desired |
| Icing sugar | |
| Fresh Strawberries | |
| Fresh Mint Leaves | |

Working Method:

- Using a paddle attachment, mix all ingredients together for 1 minute on slow speed.
- Scrape down and mix for 4 minutes on medium speed.
- Spread 1350 grams of batter on a lined tray.
- Bake for approximately 12-15 minutes in rack oven at 175°C / 350°F.
- Flip the cake onto a piece of parchment paper dusted with icing sugar.
- Spread a layer of **Topfil Plus Strawberry** over the cake.
- Spread an even layer of whipped **Ambiante**.
- Roll the cake into a log and allow to set in the freezer for several hours before decorating.
- Whip **Ambiante** for 3-4 minutes on medium speed or until desired consistency is achieved.
- Fill a piping bag fitted with a star tip and set aside.
- Cut the Swiss roll to desired size, place it in the serving tray and dust top with icing sugar.
- Pipe dollops of **Ambiante** on top.
- Decorate with fresh strawberries and mint leaves.

