


Vision

The newsletter for Bakers
and Pâtisiers

SPRING 2022





Dear Readers,

We are excited to share with you the first edition of our Vision Magazine for 2022. This issue is all about transformations, starting with the pages of this magazine, where we introduce you to our new visual identity.

Our new visual identity reflects our purpose of 'moving the planet forward'; We believe food innovation is energy for good, and that is why we are constantly striving to grow our positive impact with the creation of innovative food solutions that promote health and well-being and steadily move businesses, customers, people and the planet forward.

Besides the big changes we're making to our identity, this issue of the vision magazine is also about transformations in another sense. Consumers are progressively resolving to eat better and are constantly on the lookout for healthier alternates. Our team of technical advisors has put together some inspirational recipes using sprouted grains, because we feel that you shouldn't have to compromise on taste when enjoying something that is healthy.

On the patisserie side of things, we have worked on transforming some classic recipes with a twist, so your customers can taste new flavours and experience innovative products, while also fulfilling their cravings for traditional and familiar delicacies.

We hope this issue of the Vision Magazine will give you the inspiration you're looking for and add a little sparkle to your bakery as you put your best foot forward and create delicious baked goods for your customers!

The Puratos Canada Team

Sprouted Grain & Blueberry Scones



Good to know:

Due to the sprouting process, sprouted grains are naturally sweeter, so you are able to cut down on the amount of sweetener without compromising on taste!

Scones are often seen as a treat, but with Sprouted Buckwheat flour, whole Sprouted Durum Wheat and Oats – this is a treat that you can feel good about. These scones are great with a spread of jam, butter or even just on their own. Don't say we didn't warn you, you can't eat just one.

Ingredients

Grams

Scones

Strong Baker's Flour	850 g
Sprouted Buckwheat Flour	150 g
Easy Scone	400 g
Butter	20 g
Water	550 g
Honey	80 g
Softgrain Sprouted Durum & Oats	400 g
Dried Blueberries	280 g

WORKING METHOD

- Combine flours, **Easy Scone** and butter. Mix on slow speed until sandy texture is obtained.
- Add water, honey and **Softgrain Sprouted Durum & Oats** and mix on slow speed until homogenous texture is obtained.
- Add dried blueberries and mix to incorporate. Do not overmix.
- Flatten and cut using 3" cookie cutter or 4 oz. ice cream scoop to obtain 110-120 g scone.
- Brush using 50% **Sunset Glaze** and 50% milk.
- Sprinkle with coarse sugar and bake at 200°C / 392°F for 15-18 minutes or until the scones are golden brown.

Hearty Granola Bars



✓
**Good to
know:**

Consider making
into balls for a great
on-the-go, anytime
of day snack!

This granola bar is an incredible blend of grains and seeds, but with a twist. We've added our NEW Softgrain Sprouted Durum & Oats – featuring Durum Wheat, Hullless Oats and Sunflower seeds. The added flavour and texture that it brings to the product is outstanding and will keep customers healthy, full and coming back for more!

Ingredients	Grams
Softgrain Sprouted Durum & Oats	800 g
Hulled oats	900 g
Raisins	320 g
Cranberries	200 g
Pumpkin seeds	200 g
Sea salt	5 g
Vanilla essence / extract	10 g
Shredded Coconut, Unsweetened	200 g
Brown sugar	200 g
Honey	680 g
Cinnamon	10 g
Butter, unsalted	200 g
Decoration/Coating	
Belcolade Dark Chocolate C 501/j	300 g

WORKING METHOD

Short Crust

- Line half sheet pan (9" x 12") with parchment paper and grease edges of the tray with pan spray.
- Toast oats for 10 minutes at 175°C / 347°F to a light golden brown.
- Combine honey, butter, brown sugar and sea salt and heat to a gentle boil.
- In a large bowl, add remaining ingredients and mix thoroughly.
- Add honey mixture and combine.
- Place mixture onto lined sheet pan, pressing down to compact.
- Bake at 175°C / 347°F for 20-25 minutes.
- Let cool completely and refrigerate.
- Remove granola from sheet pan, coat with chocolate and cut to desired size.

Variations;

- Add chocolate chips, nuts or candied fruit; the possibilities are endless.

Consumers recognize that grains and seeds are not only good for them, but also bring additional taste to baked goods! Be sure to call out the grains and seeds, the more the merrier.

Market Insight

To learn more about our **Softgrain** range, scan QR code here:



Sprouted Grain Rustic Ciabatta



Good to know:

Open the damper for the majority of the baking. Ciabatta is very hydrated and needs time to develop the crust by drying out.

We are taking ciabatta to the next level with our newest Sapore sourdough – Daphne. With its balanced acetic flavour and slight floral notes (especially when paired with our new Softgrain Sprouted Durum & Oat) will make you go head over heels. This ciabatta is loaded with flavour!

Ingredients	Grams	%
Strong Baker's Flour	5000 g	100%
Water +/-	3750 g	75%
Fresh Yeast	150 g	3%
S500 CL	100 g	2%
Sapore Daphne Tempo	1000 g	20%
Softgrain Sprouted Durum & Oats	1500 g	30%

Consumers appreciate great taste and texture and the addition of sourdough can do just that. Differentiate your product offerings by using sourdough to enhance taste, texture and freshness.

Market Insight

WORKING METHOD

Mixing:

- Mix all ingredients, except for the **Softgrain Sprouted Durum & Oat**, for 4 minutes on slow and 7 minutes fast.
- Add **Softgrain** and mix for an additional 1-2 minutes on slow speed or until incorporated.
- Dough Temperature: 26 °C / 79°F.

Scale & Make-Up:

- Bulk fermentation: 30 minutes.
- Scaling Weight: 350 grams.
- Place cut side down on a well-floured couche or board.
- Final fermentation: 45 minutes at 24 °C / 75°F and 75% humidity.

Baking:

- Oven Temperature (deck oven): 250°C / 482°F (top) & 215°C / 419°F (bottom).
- Invert loaves and load into the oven.
- Bake Time: +/- 35 minutes opening the damper after 10 minutes.

Brownies are a staple to have on any dessert table and their versatility is endless. We took this classic treat and added a twist with a layer of strawberry filling and a crumble on top. Each bite brings a delicious combination of flavours and textures.

Good to know:

Freeze the brownies for a couple of hours or overnight for a cleaner cut.



Finding ways to reinvent indulgence through visual attractiveness, textures and new tastes is a great way to capture the attention of your customers.

Market Insight

Composition

1. Moist'r Cake Crumble
2. Tegral Brownie

Ingredients	Grams
Moist'r Cake Crumble	
Satin Moist'r Cake	425 g
Almond Flour	75 g
Butter (cubed, room temperature)	175 g
Water	25 g
Brownie Base	
Tegral Brownie	1000 g
Oil	120 g
Water	270 g
Topfil Plus Strawberry EZ Pack	175 g

WORKING METHOD

Moist'r Cake Crumble

- Mix flours together, then add butter and mix until dough comes together.
- Press dough through a wire glazing screen to achieve crumble consistency.
- Spread evenly on a parchment lined sheet tray and freeze until needed.

Brownie Base

- Combine **Tegral Brownie**, oil and water and mix on first speed for 2 minutes, scraping down part way through.
- Portion batter evenly into a 9"x13" tray lined with parchment paper.
- Pipe Topfil Plus Strawberry in stripes and swirl it in.
- Top with approximately 400g of crumble mixture and bake for 25-30 minutes at 170°C / 338°F.

Decoration

- Cut the brownies to desired size and sprinkle with icing sugar on top.

Strawberry Shortcake Brownie

Black Forest Tiramisu Verrine



Good to know:

Substitute
Savoirdi cookies
with sponge
cake trimmings

Inspired by the traditional German black forest cake, these verrines are made with delicious layers of tiramisu mousse and filling along with creamy chocolate ganache. Be sure to get a bit of each layer in every bite!

Composition

1. Tiramisu Mousse
2. Creamy Ganache
3. Fillings and Toppings

Ingredients	Grams
Tiramisu Mousse	
One Step Gelatin Free Mousse	200 g
Instant Espresso Powder	1 g
Cold Water	300 g
Cream Cheese (room temperature)	40 g
Creamy Ganache	
Fresh Cream 35%	225 g
Carat Coverlux Dark	400 g
Fillings And Toppings	
Savoirdi Cookies	As desired
Espresso	
Topfil Plus Cherry EZ Pack	
Creamy Ganache	

WORKING METHOD

1. Tiramisu Mousse

- Whip cream cheese until creamy and smooth.
- Add the remaining ingredients and mix for 1 minute on slow speed.
- Scrape and mix for 3-4 minutes on medium/high speed or to desired consistency.
- Fill piping bag and set aside.

2. Creamy Ganache

- Warm the cream and pour over the **Carat Coverlux Dark**.
- Let stand for about 1 minute.
- Stir gently to obtain a smooth consistency and set aside.

3. Fillings And Toppings

- Make espresso and add sugar to taste.

Assembly

- Dip the cookies in the espresso and place in the bottom of verrine cups.
- Pipe a layer of tiramisu mousse.
- Drizzle with **Creamy Ganache**.
- Pipe a layer of **Topfil Plus Cherry**.
- Repeat layering process and dust with cocoa powder.
- Pipe a dollop of cherry filling and finish with a maraschino cherry.

A twist on a classic is another way to draw consumers attention to your baked goods, by bringing an element of comfort with a familiar flavour but presenting them a new finished good concept.

Market Insight

Chocolate Dulce de Leche Tarts

Good to know:

Assembled tarts
can be frozen, then
thawed and finished
decorating as
needed.



Chocolate and dulce de leche are two loved flavours by consumers and when combined they make the ultimate decadent dessert. These tarts are sure to be a favourite with customers.

Composition

1. Creamy Ganache
2. Chocolate Velvet Cake
3. Crispy Crumble Topping
4. 4" Tart Shell (pre baked)

Ingredients	Grams
Creamy Ganache	
Fresh Cream 35%	225 g
Carat Coverlux Dark	400 g
Chocolate Velvet Cake	
Satin Chocolate Velvet	1000 g
Whole Eggs	250 g
Oil	280 g
Water	400 g
Crispy Crumble Topping	
Satin Moist'r Cake	250 g
Butter	85 g
Rolled Oats	55 g
Cinnamon	2 g
Filling & Decoration	
Deli Dulce de Leche	As Needed
Deli Meringue	250 g
Water	25 g
Miroir Neutre	
Crispy Crumble Topping	
Carat Coverlux Dark	

WORKING METHOD

1. Creamy Ganache

- Warm the cream and pour over the **Carat Coverlux Dark** and let stand for about 1 minute.
- Stir to incorporate until a smooth consistency is reached and set aside.

2. Chocolate Velvet Cake

- Using a paddle attachment, mix all ingredients for 1 minute on slow and 4 minutes on medium.
- Scale at 1200 grams on a lined tray and spread evenly to a thin layer.
- Bake for approximately 15 minutes at 165°C / 329°F.
- Let cool and cut circles to fit the tart shell.

3. Crispy Crumble Topping

- Combine all ingredients until a crumble consistency is achieved.
- Spread crumble on a parchment lined baking sheet and bake at 175°C / 347°F for approximately 10-15 minutes or until golden brown. Toss crumble during baking to ensure even browning.

Assembly

- Pour the **Creamy Ganache** into the tart shell and allow to set.
- Place a layer of chocolate cake on top.
- Fill with **Deli Dulce de Leche** and allow to set.

Filling & Decoration

- Whip **Deli Meringue** with water for approximately 4-5 minutes on high speed. Fill piping bag and set aside.
- Glaze the tart using **Miroir Neutre**.
- Garnish the edges of the tart with crumble.
- Pipe and torch the **Deli Meringue**.
- Finish with chocolate decorations.

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