

Christmas Recipes



Christmas Celebration Cake



INGREDIENTS

Tegral Satin Plum Cake Mix Ef

Plum Cake Mix	1000 g
Water	370 g
Oil	150 g
Rum Essence	2 g

White Chocolate Ganache

Carat Coverlux White	500 g
Amul Fresh Cream	250 g

White Chocolate Mousse

White Chocolate Ganache	100 g
Whip Cream	200 g

Finishing

- Take the tegral satin plum cake sponge, cut into three layers
- Soak it with sugar syrup
- Layer it with white chocolate mousse
- Add around 30 gms of top fill mince fruits
- Repeat the same for another layer
- Finish the cake with white chocolate mousse
- Add the drippings on cake using carat classic white
- Make garnish of Christmas trees using carat classic white
- Garnish the cake with some whip cream Rosset and Christmas tree garnish

WORKING METHOD

- Weigh Tegral satin plum cake mix & water together
- Mix with paddle attachment for 1 minute on Low speed and 4 minutes on high speed
- Add oil
- Mix for at 1 minute on medium speed
- Baking (Deck oven): 180°C for 25 to 30 minutes depending upon the mold
- Roughly chop white chocolate
- Boil the cream at 70 degrees pour onto the white chocolate
- Blend with blender until smooth
- Whip the whipped cream until soft cream
- Fold the ganache with the cream

Tegral Satin Classic Plum Cake Premix



INGREDIENTS

Tegral Satin Classic Plum Cake Premix	1000 g
Water	100 g
Oil	230 g
Eggs	330 g
Cake Gel	5 g
Topfil Fruit Mince	450 g

WORKING METHOD

- Weigh Tegral Satin Plum Cake Premix, Topfil Fruit Mince, Eggs, cake gel & water together
- Mixing (Paddle attachment): 1 minute - Low speed , 3 - 5 minutes - Medium speed
- Add oil and fruits (tutti frutti)
- Mixing (Paddle attachment): 1 - 2 minutes – Low speed
- Baking: 180OC for 30 - 40minutes

Tegral Satin Classic Plum Cake Premix Egg Free



INGREDIENTS

Tegral Plum Cake Mix Egg Free AF

	1000 g
Topfil Mince fruit	500 g
Water (cold 4°C)	370 g
Oil (sunflower oil ideal for LSL cakes)	150 g
Glycerine (Optional)	20 g
Sorbitol (Optional)	20 g
Potassium Sorbate (Optional)	2.1 g
Citric Acid (Optional)	1 g
Calcium Propionate (Optional)	1 g
Rum Essence	2 g

WORKING METHOD

- Add Tegral Plum Cake Mix EF AF and Topfil Mince fruit in a mixing bowl it & mix well and Mix at slow speed for 1 minute
- Add water, glycerol, sorbitol, preservatives, essence
- Mix at slow speed for 1 minute using a paddle attachment, high speed for 3 minutes
- Add oil and mix for 1-2 minutes
- Oven: Rotary
- Moisture Loss: Maximum 8%
- Baking Temperature: 160°C - 170°C
- Baking time: 30- 45 minutes (time varies based on batter weight)
- Your delectable and healthy Plum Cake is ready to serve

Dundee Cake



INGREDIENTS

Tegral Satin Masala Chai Velvet Egg Free (Premix)	1000 g
Oil	300 g
Water	300 g
Plum Cake Spices	5 g
Blanched Almonds	200 g

WORKING METHOD

Mix water and premix for 1 minute at slow speed.
Then 3 minutes at medium speed
Add oil and mix for 2 minutes at slow speed.
Prepare greased moulds for cake, fill the batter
up to 60% of the mould height.
And decorate with blanched almonds
Bake at 170c for 30 min till baked.

Ginger Man Cookies



INGREDIENTS

Tegral Satin Masala Chai Velvet Egg Free (Premix)	800 g
Flour	200 g
Unsalted Butter	300 g
Baking Powder	10 g
Curd	50 g
Milk Powder	20 g
Honey	20 g
Milk	15 g
Ginger Powder	12 g

WORKING METHOD

Take Butter in bowl cream it.

Add premix, flour, baking powder, milk powder, ginger powder to the creamed butter. Till it mix homogenously.

In a mixing bowl, combine honey, milk and curd; after that, take the dough from the bowl, cover with butter paper, and place in the freezer for 1 hour.

Remove the dough from the freeze and keep on normal temperature for 10 min, after 10 min sheet the dough around 4 mm thickness and dock the rolled sheet then put in freeze for 10 min.

Cut the sheet with ginger man cutter

Baking temperature 160°C for 15 min to 20 min

Mince Pie Tart



INGREDIENTS

Sugar Dough Recipe

Unsalted butter	112.5 g
Icing sugar	112.5 g
Milk	15 g
All purpose flour	150 g
Baking powder	1 g
Salt	0.75 g

Almond Cream Recipe

Almond Powder	100 g
Refined Flour	20 g
Unsalted butter	60 g
Sugar	50 g
Milk	10 g
Baking powder	2 g

Creamyvit Recipe

Creamyvit Classic IN	85 g
Milk	250 g

For Filling

Topfil Fruit Mince	1000 g
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FINISHING

- Grease the mold
- Sheet the sugar dough at 3.5 mm
- Line the mold
- After lining the mold blind bake the tart at 175° C
- Cool the tart
- Mix 20g of **Creamyvit** and 80 g of almond cream combine it together
- Pipe 20g inside the tart
- Top the tart with **Topfil Fruit Mince** (Around 30 g)
- Finishe the tart with star shape sugar dough sheet on top (As Shown in Picture)
- Apply sunset glaze before baking
- Bake at 165° C for 15 - 18 minutes
- Cool and Serve

WORKING METHOD

Sugar Dough Process

Cream the sugar and butter until light and fluffy

Slowly add the milk, keep scraping the mixing bowl

Sieve flour and baking powder, Add in above mixture, Add salt

Rest in chiller for 1 hour

Almond Cream Process

Cream butter and sugar until light and fluffy

Gradually mix in almond powder, Refined flour and baking powder until it starts to look like paste

Gradually add milk little at a time until you reach creamy consistency

Creamyvit process

In a bowl add **Creamyvit** powder and milk together mix it at medium speed for 2 minutes and kept it in freeze (0 to 4°C) for 5 minutes.

Then remove from the freeze (0 to 4°C) and mix at high speed for 5 minutes. And its custard is ready to use

Fruit Cake



INGREDIENTS

Tegral Satin Golden Moist Cake Egg Free	1000 g
Topfill Fruit Mince	500 g
Water	360 g
Oil	150 g
Glycerine (optional)	20 g
Sorbitol (optional)	20 g
Calcium propionate (optional)	1 g
Citric acid (optional)	1 g
Potassium sorbate (optional)	2.1 g

WORKING METHOD

Loaf

Add **Tegral Satin Golden Moist Cake Egg Free** and **Topfill Fruit Mince** together in a mixing bowl mix it on slow speed with paddle attachment for 1 minute.

Add water (If you want you can add preservative, but they are optional)

Mix for 1 minutes on slow speed

Mix for 3 minutes on high speed

Add oil and mix for one minute at high speed

FINISHING

Line a mold with butter paper

Pour the mixture into the mold.

(1500 g in mold with dimension 11" (Length) x 4.5" (Breath) x 4" (Height))

Bake it at 165-170 degree celsius for 45 - 55 minutes

(Time varies based on batter weight)

Palmiers



INGREDIENTS

S500 Puff	08 g
Flour	1 kg
Salt	20 g
Fat	50 g
Water	450 - 500 g
Fat(lamination)	450 g
Castor Sugar (Rolling)	500 g

WORKING METHOD

Mixing: 3 minutes at low speed and 3 minutes at medium speed.

Dough temperature: 20 °C

Use Hook attachment for making dough. Mix for 2 min at low speed (Speed 1) Mix for 8 min at high speed (Speed 2)

Sheet the dough 2 cm thickness & keep it in deep refrigerator) (0-3C), for 6 hrs.

Make slab of fat for lamination.

Placed it on the centre of the Sheeted rectangular dough, Give a envelope fold , Now sheet the dough , gently till 9 to 10 mm.

Give a two single fold & one book fold & rest the lamination overnight in (4 C)

sheet the lamination tills 3 to 4 mm, use as required.

Roll over castor sugar & give Palmier(heart) shape by rolling rectangular sheet from the both side to centre slicing into small portion & place them on greased tray with some space between each of them

Stollen



INGREDIENTS

Tegral Donut	1 kg
Mix Spices	15 g
Water	350gm
Candied Peels	40gm
Mixed Soaked Fruits	200gm
Butter	150gm
Blanched Almond	100gm
Sugar	20gm
Yeast	40gm
Marzipan(Center Filling)	500gm
Topping:Icing Sugar	500gm
Melted Butter	250gm

WORKING METHOD

Mix all the ingredients to make a soft dough.
Bulk Ferment for 10 minutes
Scale into 400gm portion.
Shape it & place marzipan roulade in the centre while rolling.
Final Ferment it for 50 minutes.
Bake at 210°C for 20-25 minutes.
Once baked, apply melted butter on it & dust with icing sugar.

FOOD INNOVATION FOR GOOD



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