

Topfil

A taste of the wild

*Discover
Topfil Select*



Puratos
Reliable partners in innovation

Try our fruity recipes

Oh my... Cheesecake!



Composition

Build in a circle of diameter 18 cm and height 5 cm:

- 1. Crust
- 2. Blueberry Cheesecake 250 g
- 3. Moist cake
- 4. Blueberry Cheesecake 250 g
- 5. Moist Cake
- 6. Blueberry Cheesecake 300 g

Recipe short crust

Puratos Tegral Patacrout	1000 g
Puratos Aristo Primeur Croissant	400 g
Whole eggs	100 g

Recipe crust

Short crust	290 g
Puratos Aristo Primeur Crema	80 g

Recipe moist cake

Puratos Tegral Satin	
Moist Cake Dark	1000 g
Whole eggs	400 g
Oil	400 g
Water	200 g
Summum Fruits des bois	8-10%

Recipe Blueberry Cheesecake

Puratos Deli Cheesecake	1000 g
Puratos Topfil	
Wild Blueberries 60%	200 g

Decoration

Topfil Select Blueberry, chocolate decoration & fresh berries.

Mix all ingredients to homogenous dough. Laminate to 3 mm and dry at 180°C for 12-14 minutes, damper open.

Crush short crust & mix with melted Aristo. Mould in base and the sides all the way to the top.

Mix all ingredients for 5 minutes at medium speed with a flat beater. Spread a layer and bake at 180°C for approx 14 minutes.

Mix ingredients together.

The Apple Kilometer



The filling

Topfill Apple Minicube 90%	3 x 500 g
Grilled poppy seeds	50 g
Deli Speculoos	100 g
Crushed grilled walnuts	100 g
Summum Noix	10 g

The pastry

Flour Duo	1000 g
Water	500 g
Salt	20 g
Aristo Cake Primeur	100 g
Aristo Primeur Croissant	600 g
S500	1/2 dosage
Sugar	50 g

Filling 1: 500 g **Topfill Apple Minicube 90%**, 50 g grilled poppy seeds

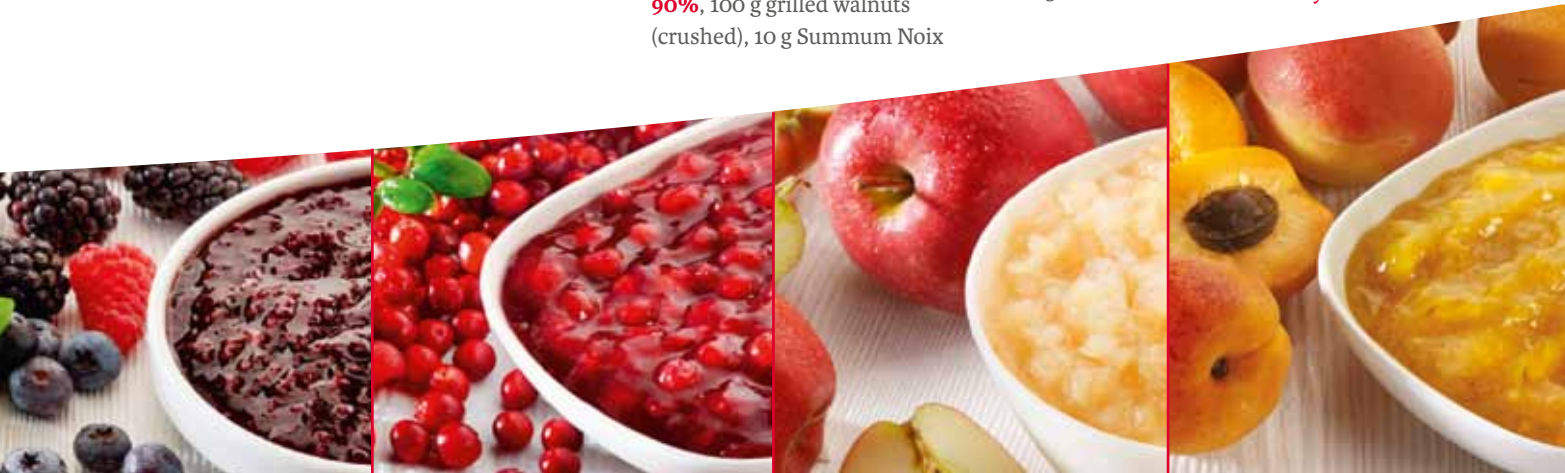
Filling 2: 500 g **Topfill Apple Minicube 90%**, 100 g **Deli Speculoos**

Filling 3: 500 g **Topfill Apple Minicube 90%**, 100 g grilled walnuts (crushed), 10 g Summum Noix

Mix all the ingredients (except the lamination margarine): 3 min. slow - 4 min. fast - Dough temperature: 23°C - Bulk fermentation: 30 min. in the chiller.

Scale: roll out the dough and top with **Aristo Primeur Croissant** lamination margarine. Fold in half twice (2x4) and put in the chiller for the night. Next day, fold in half twice again (1x4). Bake for 1 hour at 170°C. Leave in the ring to cool down. Keep refrigerated.

Assembly: Roll out until 2 mm thick. Cut into strips 10 cm wide. 1 side: fold double and make incisions in the middle. Fold open. Pipe the filling on the uncut second half. Place the cut half on the other and press the sides closed. Bake at 210°C for 30 min. Glaze with **Harmony Sublimo**.



What makes Topfil so unique?

Topfil is a range of delicious fruit fillings made with fruit pieces for enhanced texture and visual appeal. The range is defined to meet the most demanding requirements of professionals.

Features

- Up to 90% of fruit pieces
- Wide range of fruit varieties
- Ready to use
- Bake stable
- Freeze stable



Bringing the taste of the forest to your consumers

What's more important than offering great-tasting products to your consumers?

Grown naturally in the forest, wild berries produce their fullest flavor in the summertime.

That's when they're handpicked and processed into delicious Topfil fillings.



Go 'wild' and get more value

Higher sales potential



Claiming that your preparation is made with wild berries **increases consumer willingness** to buy.

Delight at first bite



Consumers love the taste of Puratos wild berry preparations: **repurchase** guaranteed!



Wild is positive



Wild berries enjoy a **positive image** of naturalness and tastiness

Wild is innovative



Patisserie with wild berries is perceived by consumers as **new and unique**.



"Wild berries are smaller than cultivated ones because they hold less water. That's why their taste is more powerful!"

Apply Topfil in all fresh and frozen sweet goods



Viennoiseries



Tarts and pies



Cakes



Mousses and entremets

Try our fruity recipes

Strawberry Crumble For 3 tarts of 18 cm



Sweet shortcrust pastry

Puratos Patacrout	500 g
Puratos Aristo Primeur Croissant	200 g
Eggs	50 g

Strawberry filling

Topfil Strawberry 20%	600 g
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Recipe Tegral Satin Creme Cake

Tegral Satin Crème Cake	500 g
Oil	150 g
Eggs	175 g
Water	110 g
Summum pistache	40%

Crumble

Flour	750 g
Almond powder	100 g
Icing sugar	300 g
Aristo primeur croissant	450 g
Salt	15 g
Eggs	160 g

Mix the ingredients until you get a homogenous dough. Laminate at the require thickness and place in the mould.

Pipe 200 g on the bottom of the non-bake shortcrust.

Mix all the ingredients together for 3 minutes at medium speed. Pipe on the top of the **Topfil Strawberry 20%** layer, layer until $\frac{3}{4}$ of the mould height.

Bake at 180°C, close damper during \pm 20 min.

Mix icing sugar, almond powder, flour, salt and **Aristo Primeur Croissant** together until you obtain an sandy texture.

Add eggs gradually until the texture is homogenous. Sprinkle on the top of the cake evenly.

Bake at 180°C, close damper for \pm 20 min.

"The refreshing, slightly acid taste of wild berries offers a nice balance and contrast when composing your recipe. They also give a twist to your traditional patisserie."

Juris, Puratos Fruit Expert

Topfil

Bring a nice taste and texture to your pastries with the juicy fruit pieces of Topfil.

The wide range will enable you to experience unlimited possibilities as a filling or topping of your pastries.

Technical specifications

Packaging: 5 kg -14 kg pails; industrial packaging

Shelf life: 6 to 9 months

Storage: 5 °C - 25 °C



Red

Berrissimo 70%
Cherry 20%
Cherry 65%
Cherry Extra 70%
Cherry 80%
Wild cranberry 60%
Wild lingonberry 60%
Raspberry 60%
Raspberry 20%
Rhubarb 61%
Strawberry 20%
Strawberry 60%



Orange

Apricot 60%
Apricot 20%
Peach 54%

Yellow

Apple 60%
Apple-Cinnamon 60%
Apple cubes 86%
Apple mini-cubes 90%
Apple slices 86%
Pear cubes 60%
Pineapple 60%

Green

Kiwi (+ gooseberry) 35%
Green rhubarb 60%

Dark

Blackcurrant 60%
Wild blueberry 60%
Plum 60%
Wild berries 60%

Topfil Select

New

Thanks to its cooking process in cans, Topfil Select offers you 2 extra benefits:

- an unmatched fruit integrity: the shape and texture of fruits are beautifully respected
- 2 years shelflife in the packaging to make your logistic chain easier

Technical specifications

Packaging: 2.5 kg tin

Shelf life: 2 years

Storage: 5 °C - 25 °C



Red

Cherry 60%
Raspberry 60%
Wild cranberry 60%
Wild lingonberry 60%



Dark

Blueberry 60%
Wild blueberry 60%



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