

Savoury Concept

around the clock



*morning
break*

lunch

aperitif

dinner



Puratos brings patisserie *at the heart of every meal*

When was the last time you had 'three regular meals a day' for a number of days in succession?

The reality is those days are over ... the demands of modern life have created an eating culture where **flexibility, immediate consumption, and variation** are the name of the game.

Our own TasteTomorrow research confirms this trend: more and more consumers want greater variety in their food, and most believe that **food should be available everywhere at any time**.

It's the reason we've created a savoury concept to meet the demand and so give consumers **innovative and differentiating, yet exciting variations of food**.

Our **Puratos Savoury Concept** takes several classic, well-known finished products, and gives them a twist by adding different savoury fillings and ingredients and using a **NEW type of cake specially developed for this concept**.

It's complementary to your daily sandwich, pizza or ready-to eat snack/meal from time to time.

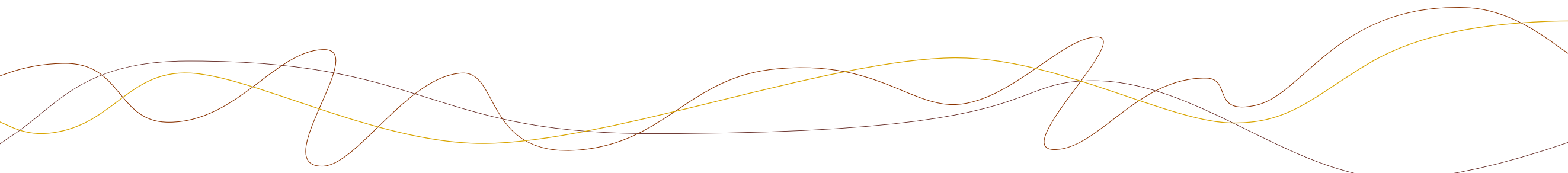
The Savoury concept

- ✓ It's the perfect snack for your morning break
- ✓ Served with a fresh salad, it can be a tasty light lunch
- ✓ In smaller portions, it can be delicious bite-sized aperitifs
- ✓ For dinnertime, it can be an original meal when you want to share good times with family and friends

It's a perfect opportunity to put savoury patisserie at the heart of every meal and to **open up to new moments of consumption, and for you to boost your business**.

In the age of abundance, you need to go the extra mile and be prepared to be daring and bold.

Enjoy.



NEW
Tegral
Satin
Savoury

*Puratos expands its existing portfolio with the launch of Tegral **Satin Savoury***

One single base for the production of various baked savoury finished goods (muffin, loaf cake, plate cake, mini bites, ...), only requiring the addition of water, egg, oil and 20%-40% of salty inclusions.

Advantages

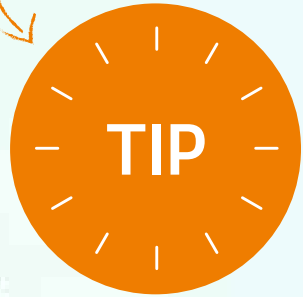
- ✓ Easy to use
- ✓ Constant quality
- ✓ Freeze stable
- ✓ Soft & moist texture
- ✓ No salt
- ✓ No added sugar
- ✓ Cleaner label

Discover all of Puratos recipes and be inspired!





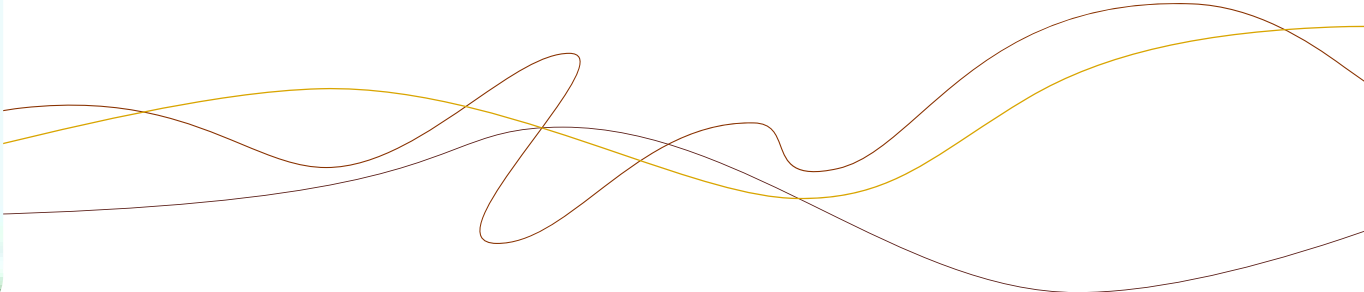
A **single base with a neutral taste** to allow you to *create your own signature recipes*



Create your own recipes linked to the most common national flavours in your country.

Savoury Concept

around the clock





Cheddar & Bacon Muffin

Ingredients

Base

| | |
|-----------------------------|--------|
| Tegral Satin Savoury | 1000 g |
| Whole eggs | 200 g |
| Water | 900 g |
| Oil | 400 g |

Filling

| | |
|---------|-------|
| Bacon | 300 g |
| Cheddar | 450 g |
| Chives | 60 g |
| Pepper | Q.S. |
| Salt | Q.S. |

Decoration

| | |
|--------|------|
| Bacon | Q.S. |
| Chives | Q.S. |

Notes

Working method

Base

Mix all the ingredients for 4 min. at medium speed.

Filling

Bake the bacon slightly and let it cool down.
Mix the bacon, cheddar and chopped chives (save a little bit of bacon and chives for the decoration) into the batter.
Pipe 110 g of the batter into muffin paper cups.

Decoration

Decorate with the rest of the bacon and chopped chives.
Bake for 25 min. at 180 °C.



NEW
Tegral **Satin Savoury**



Dried Fruit Scone

Ingredients

| | |
|--------------|--------|
| Base | |
| Tegral Scone | 1000 g |
| Water (cold) | 420 g |

| | |
|----------------|-------|
| Filling | |
| Walnuts | 160 g |
| Figs (dried) | 160 g |
| Dates | 160 g |

| | |
|-----------------------------|-------|
| Decoration | |
| Topfil Raspberry | Q.S. |
| Hard cheese (such as Comté) | 160 g |

Notes

Good to know

A great way of serving these scones is with some Comté cheese and Topfil Raspberry.

Working method

Base
Mix the water with Tegral Scone for 1 min. at slow speed and for 1 min. at medium speed.

Filling
Incorporate the filling ingredients into the dough.
Roll out the dough into a 6 cm diameter shape and cut scones of 1.5 cm large.
Put the scones on a baking tray and leave to rest for 20 min.
Dust the scones with flour and bake them for 15 min. at 220 °C.





Figs & Goat Cheese Cake

Ingredients

Base

| | |
|-----------------------------|--------|
| Tegral Satin Savoury | 1000 g |
| Whole eggs | 200 g |
| Water | 900 g |
| Oil | 400 g |

Filling

| | |
|----------------|--------|
| Sprig of thyme | 12 pc. |
| Figs | 6 pc. |
| Goat's cheese | 500 g |
| Pepper | Q.S. |
| Salt | Q.S. |

Decoration

| | |
|----------------|-------|
| Sprig of thyme | 1 pc. |
| Honey | Q.S. |

Notes

Working method

Base

Mix all the ingredients for 4 min. at medium speed.

Filling

Add the thyme to the batter, mix and fill up the mould.
Season with pepper and salt.
Put some slices of fig and goat's cheese on the top of the cake.
Brush some Sunset Glaze on the cake and bake for 20 min. at 180 °C.

Decoration

After baking add some honey onto the figs and decorate with a sprig of thyme.



NEW
Tegral **Satin Savoury**



Scone façon Quiche

Ingredients

Base

| | |
|---------------------|--------|
| Tegral Scone | 1000 g |
| Water (cold) | 420 g |

Filling

| | |
|-----------------|-------|
| Cuisipak | 1/3 l |
| Whole eggs | 1/3 l |
| Milk | 1/3 l |
| Nutmeg | 4 g |
| Salt | 8 g |
| Pepper | Q.S. |
| Broccoli (head) | 1 pc |
| Feta | 100 g |

Decoration

| | |
|-----------|------|
| Pine nuts | Q.S. |
|-----------|------|

Notes

Working method

Base

Mix Tegral Scone and the water for 1 min. at slow speed and for 1 min. at medium speed.

Roll out the dough with a 3 mm thickness and put it in the mould.

Filling

Blanch the broccoli, drain it well and let it cool down.

Mix the **Cuisipak**, milk, and eggs until you have a homogeneous mixture.

Season with salt, pepper and nutmeg.

Add the broccoli and the feta to the bottom of the mould and then pour the liquid filling into the mould.

Bake for 45 min. at 190 °C.

Decoration

To decorate, sprinkle some roasted pine nuts on top of the quiche.





Cocktail bites

Ingredients

Base

| | |
|----------------------|--------|
| Tegral Satin Savoury | 1000 g |
| Whole eggs | 200 g |
| Water | 900 g |
| Oil | 400 g |

Filling

| | |
|-----------------|-------|
| Green olives | 420 g |
| Feta | 420 g |
| Red bell pepper | 420 g |
| Pepper | Q.S. |
| Salt | Q.S. |

Decoration

| | |
|-----------------|------|
| Green olives | Q.S. |
| Feta | Q.S. |
| Red bell pepper | Q.S. |

Notes

Working method

Base

Mix all the ingredients for 4 min. at medium speed.

Filling

Incorporate the filling ingredients (save some for the decoration) into the batter.

Pipe 15 g of the batter into each mould.

Decoration

Decorate each bite with the rest of the filling ingredients.

Bake for 12 min. at 180 °C.



NEW

Tegral Satin Savoury



Salmon Macaron

Ingredients

Base

| | |
|-----------------------------------|--------|
| Patis'France Patis'Macaron | 1000 g |
| Water | 200 g |
| Black pepper | Q.S. |

Filling

| | |
|---------------------------------------|------|
| Cheese filling (such as Philadelphia) | Q.S. |
| Smoked salmon | Q.S. |
| Lemon juice | Q.S. |
| Dill | Q.S. |

Notes

Working method

Base

Put the **Patis'Macaron** in a mixing bowl with a paddle.
Warm up the water to 50 °C and mix with **Patis'Macaron** for 6 min. at fast speed.
Pipe the macarons and sprinkle some black pepper on the top.
Bake for approximately 22 min. at 140 °C.

Filling

Fill the macarons with the cheese, smoked salmon, lemon juice and dill.





Cheese Choux

Ingredients

Base

| | |
|--|--------|
| Tegral Clara Ultra | 1000 g |
| Puravita Decor Multi Seeds & Multi Flakes | Q.S. |
| Water | 1720 g |
| Oil | 450 g |

Filling

| | |
|----------------------------|-------|
| Cremfil Chef Cheese | 200 g |
| Ham | 100 g |

Notes

Working method

Base

Mix all the ingredients for 4 min. at slow speed.
Pipe little choux of 13 g using a serrated tip.
Decorate with Puravita Decor Multi Seeds & Multi Flakes.
Bake for 10 min. with closed damper at 160 °C and for 15 min. with open damper at 160 °C.

Filling

Dice the ham in little square pieces and mix it with **Cremfil Chef Cheese**.
Fill each choux using a piping bag.
Heat up the choux for 10 min. at 160 °C in the oven before serving.





Hot Dog Éclair

Ingredients

Base

| | |
|--------------------|--------|
| Tegral Clara Ultra | 1000 g |
| Water | 1720 g |
| Oil | 450 g |

Filling

| | |
|-------------------------------------|------|
| Sausage (hot dog type such as Zwan) | 1 pc |
| Sauerkraut | Q.S. |
| Red pepper | Q.S. |

Decoration

| | |
|---------|------|
| Ketchup | Q.S. |
| Mustard | Q.S. |

Notes

Working method

Base

Mix all the ingredients for 4 min. at slow speed.
Pipe the dough into an éclair shape of 13 cm long.
Bake for 10 min. at 180 °C with closed damper and for 30 min. at 180 °C with open damper.

Filling

Cut the éclairs open on the top with a knife and fill with sauerkraut.
Put the sausage on top and heat up in the oven for 10 min. at 160 °C.

Decoration

Decorate with mustard and ketchup.
Serve warm.





Ham & Peas Muffin

Ingredients

Base

| | |
|-----------------------------|--------|
| Tegral Satin Savoury | 1000 g |
| Whole eggs | 200 g |
| Water | 900 g |
| Oil | 400 g |

Filling

| | |
|--------------------------|-------|
| Peas | 600 g |
| Ham | 300 g |
| Mint leaves | 60 g |
| Emmental cheese (grated) | Q.S. |
| Pepper | Q.S. |
| Salt | Q.S. |

Notes

Working method

Base

Mix all the ingredients for 4 min. at medium speed.

Filling

Chop mint leaves, steam the peas and cut the ham in little dice.

Incorporate all the fillings into the batter and put into the moulds.

Add some emmental cheese on top before baking.

Bake for 25 min. at 180 °C.



NEW

Tegral **Satin Savoury**



Tomato & Mozzarella Loaf Cake

Ingredients

Base

| | |
|-----------------------------|--------|
| Tegral Satin Savoury | 1000 g |
| Whole eggs | 200 g |
| Water | 900 g |
| Olive oil | 400 g |

Filling

| | |
|-----------------|-------|
| Mozzarella | 400 g |
| Black olives | 100 g |
| Cherry tomatoes | 40 g |
| Green pesto | Q.S. |
| Red pesto | Q.S. |
| Rucola pesto | Q.S. |
| Pepper | Q.S. |
| Salt | Q.S. |

Decoration

| | |
|--------|------|
| Bacon | Q.S. |
| Chives | Q.S. |

Notes

Working method

Base

Mix all the ingredients for 4 min. at medium speed.

Filling

Fill up the bottom of the mould with the batter.

On top of the batter, pipe the three pesto's in line and add half of the mozzarella (cut into pieces) and olives (sliced).

Fill up the mould with the rest of the batter.

Add the cherry tomatoes (cut in half) and the rest of the mozzarella and sliced olives.

Bake for 20 min. at 180 °C.

Decoration

Decorate with basil leaves.



NEW

Tegral **Satin Savoury**

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