

Deli

The infinite pleasure of authentic recipes

**Puratos
Fillings**
Add pleasure inside



Puratos
Reliable partners in innovation

Get Deli...cious

Try our Deli recipe



Recipe Belgian chocolate cake

Puratos Tegral Satin Cream Cake Belgian Chocolate	1000 g
Whole eggs	350 g
Oil	300 g
Water	225 g

Method

Mix all ingredients for 5 minutes at medium speed with a paddle. Fill rings 2/3 high.

Bake at 170°C approx. 30 min.

Let cool down completely & cut in half.

Recipe caramel mousse

Puratos Deli Caramel	250 g
Milk	100 g
Puratos Bavarois Neutre	150 g
Puratos Passionata	500 g

Method

Warm the milk and the Deli Caramel to 40°C and add the Bavarois Neutre. Incorporate the whipped cream.

Pipe between & on top of the cake layers.

Freeze.

Recipe caramel topping

Puratos Deli Caramel	Q.S.
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Method

Melt & pipe a swirl on top of the frozen caramel mousse.



"Puratos Deli range is tasting best in class. Moreover, they offer us the full flexibility to use them straight from the pail or blended, as a filling or a topping"

Robert - Technical Advisors Ambassador

Deli

The infinite pleasure of authentic recipes

Mmmm Deli cream fillings. What pleasure. What delight.

Deli is a top quality range of rich cream filling preparations that makes good baking taste great. Each filling preparation follows an authentic and timeless recipe. Made from the finest ingredients, the result is perfectly textured and exquisitely flavoured.

With classic flavours such as Deli Citron and Deli Caramel, you've got all the full flavour ingredients you need to make your creations extra special.

Why not try them all?



Mmm, Deli...cious taste

Consumers love the taste of authentic recipes as well as the unique experience of new food cultures.

With Deli you have the choice: 5 distinctive tastes, each inspired by traditional recipes.



Deli Cheesecake

Create a smile every time!

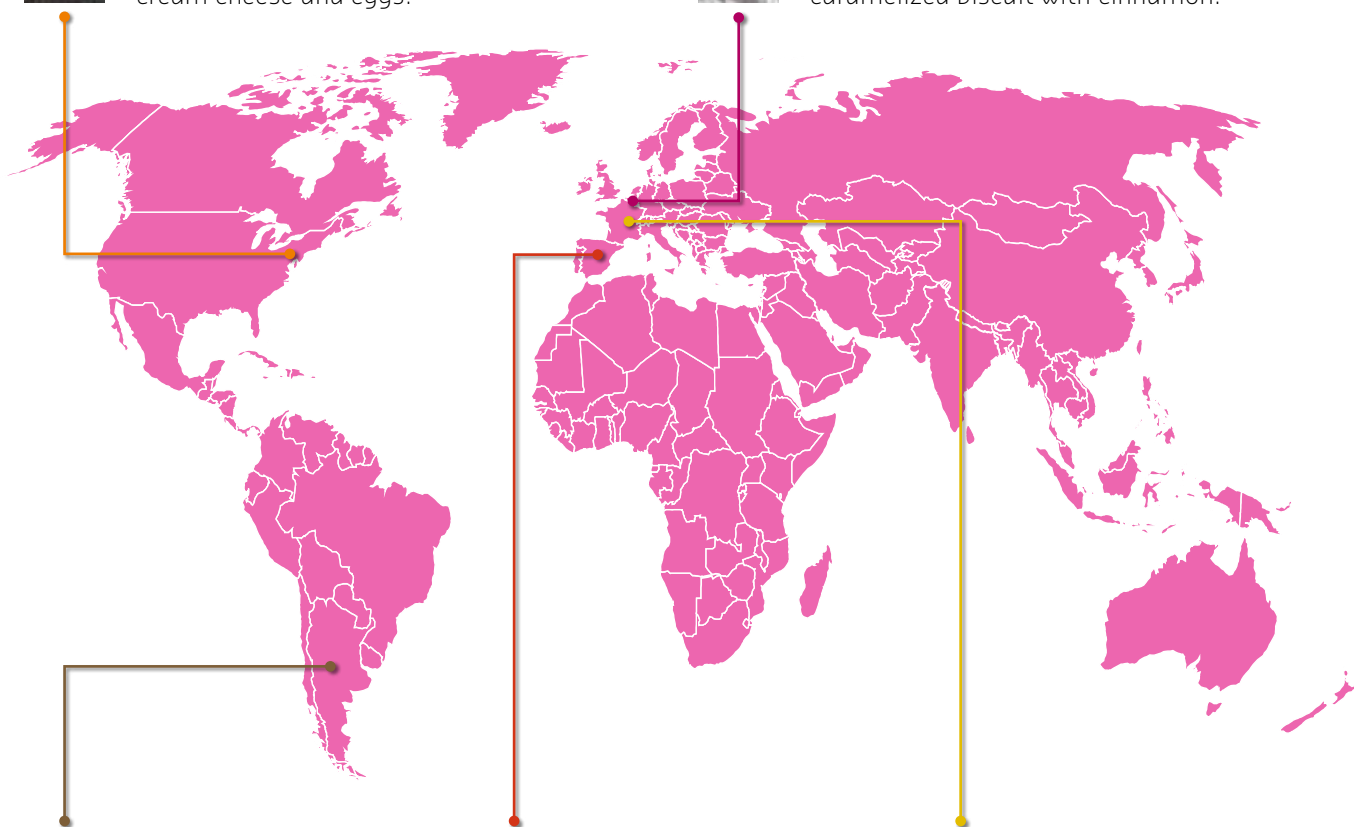
Inspired by the New York style cheesecake, we've created a ready-to-use cheesecake base made with cream cheese and eggs.



Deli Speculoos

A totally distinctive biscuit taste

Based on the famous Belgian speculoos, this filling contains 30% caramelized biscuit with cinnamon.



Deli Caramel

The infinite pleasure of an authentic milk

Inspired by the famous 'Dulce de Leche', Deli Caramel is made of milk and sugar, carefully cooked together.



Deli Yema

The sweet cream from Spain

Made with eggs and sugar that have been gently heated together, Deli Yema emulates the rich taste of that well-known 'crema de yema'.



Deli Citron

A sumptuous fresh lemon cream

Think of the authentic French lemon pie, and you'll see why Deli Citron is such a favourite to give a fresh touch of acidity to delectably custard.

Versatility with Deli

Deli allows you to create an original dessert or snack at every occasion. Our varieties are so easy to use and so versatile that you have thousands of creative possibilities.

Deli can be used straight from the pail or blended, as a filling or topping. Try each of the Deli varieties and use them in all your fresh and frozen sweet goods.

As a Filling



As a Topping



Straight from the pail



Blended with custard,
or vegetable cream

Deli for your peace of mind

Authentic Cheesecake, original lemon pie or real dulce de leche,... those recipes are traditionally time consuming and require skills and expertise.

With Deli this won't be a problem anymore. As Deli fillings are ready to use, they guarantee constant quality and time saving in your production.

The advantages of the Deli range for you:

- Ready to use
- Available in 5 kg packaging. 13 kg and larger packaging available upon request
- Long shelf-life from 6 to 9 months unopened – Advised to store at maximum 20 to 25°C

Thanks to this peace of mind, you will be able to unleash your creativity and give your products your own signature.



Do you want to create something extra special?

Deli fillings preparations make good pastry taste great. So don't try just one of them, try them all. Mix them up and make new and exciting flavours and see how your clients will rush back for more. Ask your sales representative to show you all the different varieties.

www.puratos.com/deli

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