Topfil
A taste of the wild
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.

- 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

 выражение виносерики, тарты и пироги, пирожные и желе

Try our fruity recipes

Strawberry Crumble For 3 tarts of 18 cm

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 ¾ of the mould height.

Bake at 180°C, close damper during ± 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 ± 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

Topfil Select

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
- Berrisimo 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%

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%

Orange
- Apricot 60%
- Apricot 20%
- Peach 54%

Dark
- Blackcurrant 60%
- Wild blueberry 60%
- Plum 60%
- Wild berries 60%

Red
- Blueberry 60%
- Wild blueberry 60%

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