



RECIPES

# Pâte de fruit snack



## 1. Pâte de fruit raspberry & yoghurt

INGREDIENTS:

<b>Raspberry puree (Fruit Layer)</b>	200g
Pectin yellow	4g
Sugar	15g
Sugar	140g
Glucose syrup	15g
Citric acid	2g
Yoghurt sugar	QS
(200 g sugar + 40 g acid yoghurt)	

METHOD:

- Heat puree till 60°C.
- Mix pectin yellow + 15 gram sugar and add to raspberry puree.
- Add 140 g sugar in 3 steps to the raspberry puree.
- Add glucose syrup and heat till 105°C.
- Add citric acid.
- Fill silicon round mold and set for one night, coat with yoghurt sugar.

## 2. Crispy waffle

Cream butter (melted)	20g
Icing sugar	100g
Flour	100g
Fresh egg whites	120g
Sunflower oil	80g

METHOD:

- Mix all ingredients gently.
- Spread into silicon baking molds.
- Bake for +/- 20 min at 160°C.

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Used Fruitlayer products in this recipe

1. RASPBERRYFRUIT PUREE



Raspberry fruit puree

### 3. Cremeux white chocolate

Glucose syrup	70g
Egg yolks	65g
Cream 35%	350g
Milk	150g
White chocolate - 30% Bruges	325g
gelatin mass (10 g gelatin powder + 50 g water)	41g

METHOD:

- Soak gelatin powder into water and put in fridge for 20 min.
- Heat milk, cream, egg yolks and glucose till 82°C.
- Add gelatin mass and mix with white chocolate.

### 4. Yoghurt & Raspberry chocolate decor

White chocolate - 30% Bruges	250g
Raspberry powder	15g
Acid yoghurt powder	10g
Rice crisps	QS

METHOD:

- Mix tempered chocolate with powders and spread in molds.
- Add rice crisps on top.

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