



**MADE FOR
PROFESSIONAL
HANDS**





DEBIC, FINALLY IN ASIA

We are proud to announce that Debic with Europe's finest cream and butter, is finally here! All over the world, we help professional bakers, pastry chefs and chocolatiers with solid dairy tools that they can trust blindly. We offer them solutions to their dairy challenges so they can focus on what they love the most: creating the best food experiences for their guests. That's why we say: Debic is made for professional hands.





100 years of expertise

For over 100 years, we have been providing professionals like you with the highest quality products. They use our dairy expertise to continuously improve existing products and introduce new ones tailored to your changing needs. We share our passion for perfection in the form of tips, recipes and techniques.

MEET OUR AMBASSADORS



Pastry World Cup champions like chef Pascal Molines and chef Otto Tay are proud ambassadors of Debic. Chef Frank Haasnoot, winner of the World Chocolate Masters, is another great ambassador of our products.

These professionals face the same challenges you do. Day in, day out. And those challenges are the inspiration for our products. We know that our entire product range must meet your high standards, just as it needs to meet the demanding requirements of chef Pascal Molines, chef Otto Tay and chef Frank Haasnoot. In this brochure, you'll find a selection of their finest creations, recipes and tips. Because we want to help you create without compromise.

We know that you, as a professional, will treat our Debic products with respect. At the same time, you can rest assured that Debic will treat you with respect as well.

Chef Frank Haasnoot,
The Netherlands
Champion of the
World Chocolate Masters

Chef Pascal Molines,
France
MOF, Champion of the Pastry
World Cup 1999

Chef Otto Tay,
Malaysia
Champion of the Pastry
World Cup 2019

THE CRÈME DE LA CREAM



Essential ingredients for many bakers, pastry chefs, chocolatiers or ice cream makers: cream and butter.

At Debic, our aim is to make cream as user-friendly as possible. This means the taste must be perfect, the cream must be easy to work with, and it must be easy to combine with other ingredients. The colour, too, must be an attractive white, the 'stand' reliable, and the cream tasty and firm — even after 24 hours. With European creams from Debic, you know you're getting that quality. A cream you can really build on. To create even more attractive end results with a longer shelf life. Debic is so good, it's used at the Pastry World Cup. In other words, a cream that's in good hands with you as a professional as well.

Highly functional creams

At Debic, we really understand the importance of cream for you as a professional baker or pastry chef. With our creams you can create your own masterpieces. Building on 100 years' experience, we offer high-quality, highly functional cream. It's why our creams are used by all the leading chefs at the Pastry World Cup.

The best butters

Butter. It's one of the world's most versatile and tasty base ingredients. And an indispensable element in many creations. Butter is also a 100% natural product, and that gives it a pure and distinctive taste. As a professional, you need to be able to rely on your butter, which means it must have a consistent quality and an ideal melting point. That is why we've developed quality butters that combine taste with plasticity. So you always have the right butter for the right creation.

The start of a wide range of European dairy products:

DEBIC'S CREAMS AND BUTTERS



STAND & OVERRUN

This signature European whipping cream offers the best of both worlds with its combination of firm and airy. And to top it off, it has a light and refreshing taste and melts in your mouth. This is the ideal cream for mousses, bavaois and fillings. In addition, it has a 160% overrun and a great stand, even after 48 hours! This is also an extremely versatile cream, as it's easy to whip, mix or blend with other ingredients. No wonder, then, it's the official cream of the Pastry World Cup.

CROISSANT BUTTER

Butter is a key ingredient for an excellent croissant. That's why we created a high-quality butter that's been specially developed for laminating toured dough. It has an excellent butter aroma and the higher melting point and high plasticity makes our butter easy to handle and gives a longer working window for lamination. The quality remains consistent throughout the year ensuring perfect, flaky croissants every time you use it.

WHIPPING CREAM 35%

Our Whipping Cream 35% is a European quality cream that is made to meet the highest Asian standards. The result is a cream that has it all. It combines a rich dairy taste with the consistent quality you really need as a professional. It has a high stability, is easy to use, freeze thaw stable, and ideal for cake masking and decoration.

CRÈME BUTTER

Debic Crème Butter is a stable, high-quality butter for preparing light fillings and batter for creamy decorations. Its lower melting point ensures greater volume increase, a softer texture and an elegant mouthfeel. This flavoursome butter is perfect for soft, smooth creams, fillings, or decorations, as well as being ideal for mixing in with other ingredients. And it comes in handy 2.5 kg blocks.





Meet our Debic Ambassador

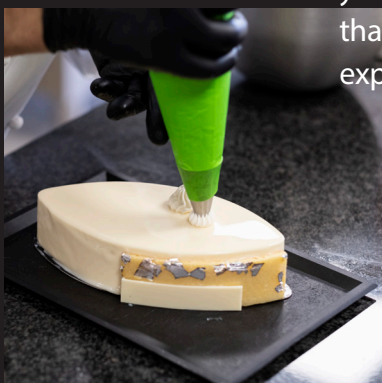
CHEF PASCAL MOLINES

Champion Meilleur Ouvrier de France (MOF) 1999

We're very proud of our many ambassadors from around the world. Famous chefs, bakers and pastry chefs who believe in Debic and are more than happy to work with our products and help us tell our story. In this brochure, they share some of their favorite recipes, techniques and products with you.

Meet our ambassador Chef Pascal Molines, a winner of the Pastry World Cup. Pascal is a pastry chef from France with a long and exciting career behind him. He has been head pastry chef for establishments across France, from Lyon and Cannes to Paris and Monaco. He has also been honored with the title Meilleur Ouvrier de France. We asked him to create some special masterpieces using Debic and are delighted to be able to share these inspiring recipes with you.

"To create top quality, you need products that can meet all your expectations."



RECIPE FOR 2 ENTREMETS, 18 CM

Cacao dacquoise

- 240 g egg white
- 40 g sugar
- 5 drops of vinegar
- 60 g cassonade sugar
- 160 g almond powder
- 60 g flour
- 130 g icing sugar
- 25 g cacao powder
- 25 g dark chocolate, very finely chopped

Sudachi caramel

- 110 g sugar
- 40 g water
- 25 g glucose syrup
- 145 g sudashi juice
- 100 g Debic Stand & Overrun
- 55 g egg yolk
- 21 g gelatin mass (1:6)
- 140 g Debic Crème Butter

Hazelnut crumble

- 50 g Debic Crème Butter
- 50 g flour
- 50 g ground hazelnuts
- 50 g milk chocolate 38%

Apple sudachi compote

- 180 g fresh apple
- 45 g sugar
- 50 g sudachi juice
- 10 g potato starch
- 15 g gelatin mass (1:6)

Chocolate mousse

- 175 g milk
- 20 g glucose syrup
- 22 g gelatin mass (1:6)
- 270 g milk chocolate 40%
- 330 g Debic Stand & Overrun

Yellow glazing

- 100 g water
- 125 g sugar
- 70 g Isomalt®
- 200 g glucose syrup
- 200 g milk chocolate
- 30 g grape seed oil
- 95 g gelatin mass (1:6)
- 210 g neutral nappage



Created by Chef Pascal Molines

CHOCOLATE SUDACHI

With hazelnut crumble,
apple sudachi compote,
chocolate mousse and
yellow glazing



PREPARATION

Cacao dacquoise

Whip the egg white with the sugar and cassonade sugar. Add a few drops of vinegar. Fold in the remaining dry ingredients. Pipe 4 circles on a baking sheet and bake at 180°C during 7 to 8 minutes.

Sudachi caramel

Heat the sugar and water, add the glucose. Cook to a caramel. Deglaze with the heated Stand & Overrun, add the sudachi juice. Pour over the egg yolk and bring to 85°C (anglaise). Add the gelatin mass and mix with a hand blender, add the Crème Butter and cool down.

Hazelnut crumble

Dry mix all ingredients. Bake the crumble at 160°C for 10 minutes, add the melted chocolate. Cool down.

Apple sudachi compote

Peel the apples, combine with the sugar and the sudachi juice. Cook until tender. Add the starch and remove from the heat. Add the gelatin mass and mix carefully. Cool and reserve.

Chocolate mousse

Bring the milk and the glucose to the boil. Add the gelatin mass and pour over the chocolate. Mix with a hand blender. Fold in the Stand & Overrun at approximately 32°C.

Yellow glazing

Combine sugar, water, Isomalt® and glucose syrup and cook at 103°C. Pour over the chocolate, add the gelatin mass and the grape seed oil. Mix with a hand blender and add the neutral nappage. Cover and store in the fridge. Use at 32°C.

ASSEMBLY & FINISH

Cook the sudachi caramel and pour over one disc of dacquoise; freeze. Realize the chocolate mousse, pour it into the mold and incorporate the frozen insert. Apply the crumble over the insert and follow with the apple compote. Finish the dessert with a second dacquoise layer and freeze. Unmold, and add the glazing at 27°C. Place on a shortbread base and decorate with a chocolate disc topped with crumble and chocolate mousse and yellow velvet. Decorate with milk chocolate petals.



Created by Chef Pascal Molines

GRAIN DE BLÉ

With mango compote, roasted bread cream,
baked chocolate cream and glaçage



RECIPE FOR 2 ENTREMETS, 16 CM

Cereals dacquoise

165 g	egg white
105 g	sugar
	5 drops of vinegar
110 g	ground almonds
40 g	roasted flour
110 g	icing sugar
30 g	mixed cereals

Mango compote

250 g	mango puree
25 g	inverted sugar
65 g	sugar
8 g	pectin NH
5 g	lemon juice

Roasted bread cream

80 g	roasted traditional bread/brioche
200 g	milk
100 g	Debic Whipping Cream 35%
25 g	mascarpone
40 g	sugar
15 g	inverted sugar
42 g	gelatin mass (1:6)

Crumble with cereals

35 g	puffed cereals
50 g	Debic Crème Butter
50 g	sugar
50 g	roasted flour
50 g	ground almonds
45 g	caramel chocolate

Baked chocolate cream

150 g	milk
20 g	dark chocolate 64%
75 g	Debic Whipping Cream 35% (1)
40 g	egg yolk
22 g	sugar
35 g	gelatin mass (1:6)
140 g	milk chocolate 38%
330 g	Debic Stand & Overrun (2)

Glazing

15 g	potato starch
90 g	water
360 g	sugar
180 g	Debic Whipping Cream 35%
135 g	atomized glucose
65 g	milk powder
88 g	gelatin mass (1:6)
90 g	neutral nappage
55 g	grape seed oil

PREPARATION

Cereals dacquoise

Whip the egg white with the sugar and a few drops of vinegar. Fold in the dry sifted ingredients. Pipe on a baking tray and bake at 200°C during 10 minutes.

Mango compote

Dry mix the pectin with the sugar. Add to the puree and the inverted sugar. Bring to a boil and cook for 2 minutes. Add the lemon juice. Reserve.

Roasted bread cream

Roast the bread and add immediately to the milk. Mix with a hand blender and sieve. Add both sugars and finally the gelatin mass. Mix with the mascarpone and finally fold in the Whipping Cream 35%. Reserve.

Crumble with cereals

Combine all dry powdered ingredients to a rough crumble, spread over a baking tray and bake at 160°C for 12 minutes. Add immediately to the chocolate and mix carefully. Reserve cool.

Baked chocolate cream

Bring the milk with the dark chocolate to the boil and cook for 2 minutes. Combine with the Whipping Cream 35% (1), the egg yolk and the sugar. Heat to 85°C. Add the gelatin mass. Pour over the milk chocolate. Fold in the Stand & Overrun (2)

Glazing

Dissolve the starch with the water. Combine with the sugar, the Whipping Cream 35%, the milk powder and the glucose. Cook at 103°C. Add successively the gelatin mass, the nappage and the grape seed oil.

ASSEMBLY & FINISH

Bake the brioche cream and pour on a layer of dacquoise base. Freeze. Realize the baked chocolate cream, pour into the mold and incorporate the frozen insert. Complete the assembly with the wheat crumble and mango compote. Finish the dessert with another dacquoise base and freeze. Unmold and glaze with the glaçage at 27°C. Decorate with a cream and finish with yellow chocolate elements.





Created by Chef Pascal Molines

MATCHA STRAWBERRY

With strawberry compote, matcha
and joconde decoration



"I love honest, genuine products. If you make a cake,
it must be the real thing, from start to finish. You must
make cakes that you would like to enjoy yourself."

RECIPE FOR 2 ENTREMETS, 16 CM

Madeleine biscuit

- 150 g eggs
- 100 g cassonade sugar
- 45 g honey
- 150 g flour
- 6 g baking powder
- 2 g salt
- 100 g Debic Crème Butter

Strawberry compote 'Mara des Bois'

- 250 g strawberry puree
'Mara des Bois'
- 45 g sugar
- 10 g pectin NH
- 15 g lemon juice

Whipped matcha ganache

- 250 g coconut puree
- 15 g green matcha tea
- 45 g white chocolate 35%
- 35 g gelatin mass (1:6)
- 220 g Debic Stand & Overrun
- 120 g mascarpone

Matcha crumble

- 30 g Debic Crème Butter
- 30 g cassonade sugar
- 30 g ground almonds
- 30 g flour
- 5 g green matcha tea
- 30 g white chocolate

Matcha glaçage

- 90 g water
- 360 g sugar
- 180 g Debic Stand & Overrun
- 135 g glucose syrup
- 65 g milk powder
- 88 g gelatin mass (1:6)
- 90 g neutral nappage
- 55 g grape seed oil
- 15 g green matcha tea powder

Joconde decoration (pâte a cigarette)

- 40 g Debic Crème Butter
- 10 g cacao butter
- 50 g egg white
- 50 g icing sugar
- 50 g flour
yellow & green food coloring

Sponge cake

- 175 g almond powder
- 175 g icing sugar
- 250 g eggs
- 50 g flour
- 40 g Debic Crème Butter
- 325 g egg white
- 80 g sugar
yellow food coloring



PREPARATION

Madeleine biscuit

Combine the eggs with the cassonade sugar and the honey. Add the flour, sifted with the baking powder and the salt. Melt the Crème Butter and combine. Pour out in a baking frame (28 x 40 cm). Bake at 170°C for 20 minutes.

Strawberry compote 'Mara des Bois'

Heat the strawberry puree. Dry mix the pectin with the sugar and add to the puree. Cook at 106°C. Add the lemon juice and mix. Reserve.

Whipped matcha ganache

Bring the puree to the boil. Pour over the white chocolate, add the gelatin mass and the green tea. Mix with a hand blender. Combine with the Stand & Overrun and the mascarpone.

Matcha crumble

Dry mix all ingredients. Bake the crumble at 160°C for 10 minutes. Add the white chocolate and the green tea. Cool down.

Matcha glaçage

Combine the water with the Stand & Overrun, sugar, glucose syrup and the milk powder. Cook at 103°C. Add the gelatin mass and pour over the grape seed oil and the nappage. Mix with a hand blender and add the green tea powder. Reserve and use at 27°C!

Joconde decoration (pâte a cigarette)

Melt the Crème Butter and cacao butter. Add the sifted ingredients. Mix in the liquid egg white, divide the mixture in two parts, color them with the food coloring. Spread over a baking sheet and leave to dry.

Sponge cake

Whip the eggs with the almond powder and the icing sugar. Combine with the flour and the melted Crème Butter. Whip the egg white with the sugar and fold in to previous mixture. Spread over the colored joconde and bake: 210°C during 6 to 7 minutes.

ASSEMBLY & FINISH

Spread the strawberry compote over two layers of Madeleine biscuit. Freeze. Whip the matcha ganache and bring over in two circles. Bring in the frozen madeleine-strawberry discs. Spread the crumble over the biscuit. Fill two extra flat circles with the mousse and freeze. Finish the circles with the remaining matcha ganache. Finish with a second layer of Madeleine and freeze. Unmold and glaze with the green matcha glaçage. Decorate with cream and chocolate decorations. Place strips of baked joconde biscuit round the entremets.



Meet our Debic Ambassador

CHEF FRANK HAASNOOT

Winner of the World Chocolate Masters.

It would be fair to say he is a professional through and through. Originally, Frank wanted to become a chef, but after his grandmother urged him to do a two-year stint as a pâtissier, he was hooked.

That he turned out to be one of the very best is perhaps not all that surprising. "Even when I was young, I always wanted to be the best: at school, in games, in drawing." For Frank, 'being the best' isn't just about talent. "Sure, talent has something to do with it, but drive and passion are way more important." He has worked in prestigious jobs in New York, Kuwait, Taiwan and Hong Kong. To help inspire you, here he shares two of his favorite recipes.

"Being the best isn't just about talent."



RECIPE FOR 10 SERVINGS

Chocolate meringue

- 167 g egg white
- 167 g sugar
- 167 g icing sugar
- 42 g cocoa powder

Dark chocolate crèmeux

- 153 g milk
- 153 g Debic Stand & Overrun
- 65 g egg yolk
- 51 g sugar
- 179 g dark chocolate 65%

Vanilla cream

- 600 g Debic Stand & Overrun
- 1 madagascar vanilla pod
- 60 g sugar
- 17 g gelatin mass (1:6)
- 120 g mascarpone

Dark chocolate biscuit

- 261 g marzipan 50%
- 79 g sugar (1)
- 127 g egg yolk
- 91 g egg
- 152 g egg white
- 79 g sugar (2)
- 61 g flour
- 30 g cocoa powder
- 61 g cacao mass
- 61 g Debic Crème Butter

Chocolate decoration

- oil
- dark chocolate





Created by Chef Frank Haasnoot

CHOCOLATE VANILLA

Chocolate meringue with dark chocolate crémeux, vanilla cream and dark chocolate biscuit

PREPARATION

Chocolate meringue

Heat the egg white with the sugar to 50°C. Beat until light and airy. Fold in the icing sugar and the cocoa powder with a spatula. Pipe into the desired shape on a silicone mat. Cover with baking paper and leave to dry for 1 night at 90°C.

Dark chocolate crémeux

Heat the milk with the Stand & Overrun. Mix the egg yolk with the sugar and stir to form a crème anglaise to 84°C. Add the chocolate and mix with the hand mixer to form a smooth texture.

Vanilla cream

Heat 1/4 of the Stand & Overrun with the vanilla and the sugar. Melt the gelatin mass in this. Add the rest of the cream and the mascarpone. Mix with the hand mixer and pass through the sieve. Whip to the right consistency.

Dark chocolate biscuit

Melt the Crème Butter together with the cacao mass. Stir the sugar (1) into the marzipan. Gradually add the egg and the egg yolk. Replace the butterfly blade with the beater in

the beating machine and beat until light and airy.

Beat the egg white with the sugar (2) to stiff peaks and fold this into the egg yolk mixture. Add the sifted flour and the cocoa powder in 3 parts. Finally, mix in the butter mixture.

Chocolate decoration

Spread the oil on a plate and place a plastic film on top. Pipe drops of melted chocolate side by side and press the plate with plastic foil. Lift the plate up again and keep it upside down. Slide the plate upside down in a cart. Turn the plate over only when the chocolate has fully crystallised. Carefully remove the chocolate decorations from the plastic.

ASSEMBLY & FINISH

Half immerse the meringue in melted chocolate and place on a plate. Cut circles out of the chocolate biscuit and stick them with small dabs of crémeux on the meringue. Now pipe large dabs of the crémeux on the meringue. Pipe the vanilla cream on top. Sprinkle with cocoa nibs.



Created by Chef Frank Haasnoot

HAZELNUT COFFEE PASTRY

Hazelnut praliné, Italian buttercream
with hazelnut and chocolate crumble



RECIPE FOR 20 SERVINGS

Hazelnut praliné

- 312 g unpeeled hazelnuts
- 187 g sugar
- 1 vanilla pod

Italian buttercream with hazelnut

- 45 g water
- 178 g sugar
- 119 g egg white
- 238 g Debic Crème Butter
- 214 g hazelnut paste 100%
- 7 g coffee extract

Coffee ganache montée

- 25 g coffee beans
- 378 g Debic Stand & Overrun
- 21 g gelatin mass (1:6)
- 125 g white chocolate
- 50 g coffee liqueur

Chocolate crumble

- 498 g Debic Crème Butter
- 448 g flour
- 498 g ground almonds
- 498 g cassonade sugar
- 8 g salt
- 50 g cocoa powder

Hazelnut praliné crumble

- 100 g crumble
- 50 g hazelnut paste 100%
- 50 g feuilletine
- 50 g milk chocolate
- 50 g hazelnut praliné
- 0.2 g salt

Hazelnut meringue

- 206 g egg white
- 360 g sugar
- 30 g potato starch
- 103 g hazelnut powder

Glaze

- 107 g water
- 241 g sugar
- 214 g glucose syrup
- 143 g Debic Végétop
- 214 g milk chocolate
- 107 g gelatin mass (1:6)
- 12 g coffee powder

PREPARATION

Hazelnut praliné

Caramelise the sugar with the vanilla pod. Roast the hazelnuts. Add the hot roasted hazelnuts. Pour onto baking parchment and leave to cool. Remove the vanilla pod. Blend to a smooth praliné.

Italian buttercream with hazelnut

Bring the sugar with the water to a boil at 120°C and make an Italian meringue with the egg white. Beat until the meringue has cooled. Beat the Crème Butter until it is airy, together with the coffee extract and the hazelnut paste. Mix the butter mixture in 3 parts into the egg white.

Coffee ganache montée

Roast the coffee beans in the oven at 160°C for 5 minutes. Add them to half of the cold Stand & Overrun and allow to infuse for 1 hour. Bring the cream to a boil, pass through the conical sieve and melt the gelatin into it. Make a ganache with the white chocolate. Add the coffee liqueur and mix finely with the hand mixer. Leave to stand in the refrigerator overnight, then beat to the required consistency.

Chocolate crumble

Mix the Crème Butter, the cassonade sugar, the salt and the ground almonds to a smooth dough. Then mix in the sifted flour and the cocoa powder to form a crumbly structure. Bake in rings (6 cm diameter) at 160°C for 25 minutes.

Hazelnut praliné crumble

Mix the crumble with the feuilletine. Melt the chocolate and add the hazelnut paste, the hazelnut praliné and the salt. Mix all the ingredients together.

Hazelnut meringue

Mix the egg white with the sugar and heat to 50°C. Beat until light and airy. Mix the hazelnut powder with the potato starch and add to the meringue. Form circles measuring 7 cm, sprinkle with roasted broken hazelnuts and bake at 140°C for 45 minutes.

Glaze

Bring the water, sugar, and glucose syrup to the boil at 103°C. Add the gelatine mass and the Végétop. Melt the chocolate in it and mix with the hand mixer to form a nice emulsion. Add the coffee powder.

ASSEMBLY & FINISH

Pipe 10 g of hazelnut praliné into a round mould with a flat bottom and place in the freezer. Roll the crumble out between two sheets of plastic foil and freeze it. Cut out with a 7 cm ring. Fill a round 10 cm mould with a thin layer of Italian buttercream and press the frozen hazelnut praliné into it. Now half fill the mould and press the hazelnut meringue strip into it. Completely fill the mould with the buttercream and press a slice of crumble on top. Freeze. Heat the glazing to 31°C and mix finely with the hand mixer. Glaze the pastries. Pipe a large dollop of whipped coffee ganache on the tartlet. Warm an ice-cream scoop and press in the middle of the ganache. Fill the hole with a little hazelnut praliné.





Meet our Debic Ambassador

CHEF LOI MING AI

Pastry World Cup Champion 2019

At Debic we love great stories, especially about culinary heroes. For us, the story of Chef Loi Ming Ai is precisely that. Age 20 he started working in a traditional cake shop where he learned everything there was to know about traditional Malaysian pastries. Loi Ming Ai dared to dream big and he started studying pastry at APCA Malaysia to improve his skills and to expand his knowledge of French pastry. Right after graduating, Chef Loi started his pastry journey by representing Malaysia in joining competitions held around the world.

And now, Chef Loi Ming Ai is one of the best in the world, he proved by winning the Coupe Du Monde De La Patisserie in 2019 (World Pastry Cup 2019). Chef Loi is now teaching young pastry chefs in masterclasses and works as a consultant all over the world. Together with Debic ambassador Chef Otto he runs the brand Voi là that is centred around pastries, decadent



RECIPE FOR 17 SERVING

Almond crust

- 128 g Debic Crème Butter
- 84 g icing sugar
- 211 g flour
- 34 g almond powder
- 1 g salt
- 42 g whole egg

Grapefruit Choux Biscuit

- 62 g milk (1)
- 62 g cooking oil
- 1 g salt
- 76 g flour
- 31 g milk (2)
- 78 g whole egg
- 124 g egg yolk
- 50 g grapefruit confit
- 187 g egg white
- 79 g sugar

Grapefruit Confit

- 160 g grapefruit peel
- 240 g sugar
- 400 g grapefruit juice

Vanilla Mousse line

- 450 g milk
- 50 g Debic Stand & Overrun
- 1 vanilla pod
- 45 g custard powder
- 70 g sugar
- 95 g egg yolk
- 40 g cocoa butter
- 250 g Debic Crème Butter

Orange Blossom Chantilly

- 100 g Debic Stand & Overrun
- 45 g inverted sugar
- 1/3 vanilla pod
- 22 g gelatin mass
- 440 g Debic Stand & Overrun
- 160 g mascarpone
- 5 g orange blossom water



Created by Chef Loi Ming Ai

GRAPEFRUIT ROULADE



PREPARATION

Almond crust

In a mixing bowl with a paddle attachment, mix the Crème Butter with icing sugar, flour, almond powder, and salt together until sandy texture, then mix in the whole egg. Store in refrigerator. Roll out on 2 mm and cut out the desired shapes. Bake at 150°C for 13 minutes.

Grapefruit Choux Biscuit

In a saucepan, heat the milk (1), cooking oil and salt together to 70°C. Add in flour and stir continuously until a choux dough is formed. Blend the dough with the milk (2), whole egg, egg yolk and grapefruit confit together. Whip the sugar with the egg white to medium peak French meringue. Fold in the previous mass and spread over a Flexipan Mat (53 x 35 cm). Bake at 155°C for 15 minutes.

Grapefruit Confit

Blanch the grapefruit peel 3 times in fresh water. Bring grapefruit juice and sugar to a boil, add in the blanched fruit peels, cook at low temperature for 45 minutes. Once it reaches 55 Brix, blend them into a smooth paste and store in the chiller.

Vanilla Mousseline

In the saucepan, prepare a crème patisserie with milk, Stand & Overrun, vanilla pod, custard powder, sugar and egg yolk. Add in gelatin mass and cocoa butter. Cool down the mixture to 40°C, emulsify with Crème Butter. Preserve in chiller.

Orange Blossom Chantilly

Heat up 100 g of Stand and Overrun with inverted sugar, vanilla bean, and gelatin mass together to 36°C, then emulsify with remaining 440 g of Stand & Overrun, followed by mascarpone and orange blossom water. Preserve in the chiller.

ASSEMBLY & FINISH

Cut the grapefruit choux biscuit into 28 x 52 cm pieces and spread 350 g of grapefruit confit on the surface. Pipe 13 x 52 cm long strips of vanilla mousseline using a 1 cm diameter round nozzle tip. Fold both edges of the biscuit to the center, overlapping the vanilla mousseline. Keep in the freezer for 30 minutes then cut the biscuit into 3 cm thick pieces. Prepare an almond crust as the base and pipe a line of grapefruit confit on top. Place the grapefruit roulade on the base and garnish along the side. Pipe orange blossom Chantilly on the top of the roulade using a star nozzle. Finish by decorating with red amaranth and grapefruit confit.



Created by Chef Loi Ming Ai

CALAMONDIN



RECIPE FOR 63 SERVING

Lime Sablé

- 110 g Debic Crème Butter
- 80 g icing sugar
- 40 g almond powder
- 200 g flour
- 1 nos lime zest
- 40 g whole egg

Lime Pain de Gènes

- 312.5g almond paste 60%
- 234 g whole egg
- 62.5 g egg yolk
- 47 g flour
- 3 g baking powder
- 141 g Debic Crème Butter
- 1 limes, the zest

Calamansi Cremeux

- 150 g calamansi puree
- 60 g glucose syrup
- 200 g whole egg
- 100 g sugar
- 48 g gelatin mass
- 150 g Debic Crème Butter

Ginger Light Diplomat

- 400 g crème patisserie
- 600 g Debic Cream Cheese
- 132 g gelatin mass
- 2 limes, the zest
- 180 g ginger puree
- 620 g Debic Stand & Overrun
- 210 g meringue base

Crème Patisserie

- 450 g milk
- 50 g Debic Whipping Cream 35%
- 100 g sugar
- 100 g egg yolk
- 50 g cornstarch
- 50 g Debic Crème Butter

Swiss meringue

- 100 g egg white
- 75 g glucose syrup
- 75 g inverted sugar

Mango Glaze

- 325 g water
- 50 g sugar (1)
- 3 g pectin nh
- 525 g sugar (2)
- 15 g inverted sugar
- 150 g gelatin mass
- 160 g mango puree
- 75 g cocoa butter

PREPARATION

Lime Sablé

In a mixing bowl, mix the Crème Butter, icing sugar, almond powder, flour and lime zest until sandy texture. Add the whole egg and mix briefly. Store in the refrigerator. Roll out at 2 mm thickness and cut out circles of 7 cm diameter. Bake at 160°C for 25 minutes.

Lime Pain de Gènes

In a robot coupe, blend the almond paste with whole egg and egg yolk. Pour over a mixing bowl with a whisk attachment and whip up the mixture to the ribbon stage. Gently fold in the flour, the baking powder, the melted Crème Butter and the lime zest. Spread into a rectangle ring (37 x 28.5 cm) and bake at 170°C for 10 minutes.

Calamansi Cremeux

In a saucepan, cook a crème Anglaise (83°C) with calamansi puree, glucose syrup, whole egg and sugar. Melt in the gelatin mass and emulsify with the Crème Butter.

Ginger Light Diplomat

Warm up the crème patisserie and blend with the melted gelatin mass. Emulsify with the Cream Cheese, lime zest and ginger puree. Once the mixture has cool down to 30°C, fold in the meringue base and the Stand & Overrun.

Crème Patisserie

In a saucepan, mix milk, the Whipping Cream 35%, sugar, egg yolk, cornstarch, and Crème Butter to make a crème patisserie.

Swiss meringue

Gently warming up the egg whites and sugar over a warm water bath and stir until the sugar is dissolved. Whip this mixture in a stand mixer until it forms bright white, fluffy peaks.

Mango Glaze

In a saucepan, heat the water to 45°C, add in sugar-pectin mix and continue to cook until boiling. Gradually add in sugar (2) and inverted sugar, continue to cook syrup to 68 Brix. Add in gelatin mass, then emulsify with cocoa butter. At 40°C, blend in puree. Used at 65 Brix.

ASSEMBLY & FINISH

Pour calamansi cremeux over the lime pain de gene in the ring and freeze for an hour in the blast freezer. Un-mould from the ring and cut the insert to 4 x 4 cm squares. Pipe a layer of ginger light diplomat into silicon moulds (SF163) and press the frozen insert into it. Pipe the remaining ginger light diplomat into half sphere silicon moulds (SF005) and freeze for an hour in the blast freezer. Remove the product with the insert from the moulds and glaze with a mango glaze and transfer it onto the lime sable. Spray the other half spheres with a layer of white cocoa butter and place it on the top. Decorate the finished dessert with Capello and button chocolate garnishes.





Meet our Debic ambassador

CHEF OTTO TAY

Pastry World Cup Champion 2019
Coupe du Monde de la Pâtisserie

At Debic, we love working with the very best in the business, and we have a network of global and local chefs whose experience we can draw upon when designing and innovating products to meet your needs. Like our brand ambassador, Chef Otto Tay, the Malaysian-born winner of the Pastry World Cup in 2019.

Otto began his career as a pastry chef at a renown 5-star hotel and convention centre in Malaysia. After that he moved to a chocolate company as R&D consultant. Through multiple competitions, Otto has skilled himself in the arts of fine pastry and baking.

In 2017, Otto became Pastry Chef at the Asia Pastry Academy in Vietnam. He also plays an active role in the development of the Asian market through demonstrations, training sessions and lectures on product applications. All of which makes us extremely proud of the fact that Otto loves to work with Debic products.

Here he shares with you some of his favorite recipes using Debic.



RECIPE FOR 18 MONO PORTIONS

White fungus osmanthus

- 2000 g water
- 250 g sugar
- 6 g osmanthus flower
- 2 nos white fungus

Osmanthus chantilly

- 125 g Debic Whipping Cream 35%
- 6 osmanthus flowers
- 70 g white chocolate 33%
- 1 vani l la pod
- 15 g gelatin mass (1:6)
- 125 g Debic Whipping Cream 35%

Almond crousti l ant

- 121 g toasted almond paste
- 50 g white chocolate 35%
- 1,3 g sea salt flakes
- 140 g feui l letine
- 10 g toasted almond ni bs

Tropical gelee

- 200 g tropical fruit puree
- 55 g sugar
- 50 g gelatin mass (1:6)

Cream cheese mousse

- 54 g water
- 120 g sugar
- 134 g eggs
- 54 g gelatin mass (1:6)
- 200 g cream cheese
- 1/4 kaffir l ime, the zests
- 334 g Debic Whipping Cream 35%

Created by Chef Otto Tay

OSMANTHUS CHEESE



With almond croustiliant,
tropical gelee and
cream cheese mousse



PREPARATION

White fungus osmanthus

Boil sugar and water. Turn the heat to simmering and slow cook the white fungus with osmanthus flower for around 1 hour. Once the white fungus turn soft, vacuum pack the white fungus and keep in chiller.

Osmanthus chantilly

Warm the Whipping Cream 35% with the vanilla pod to 65°C and infuse overnight with the osmanthus flower. Sieve the cream and bring to boil, pour over the white chocolate and stir well. Add the melted gelatin mass and gradually add in cold Whipping Cream 35%. Blend well and keep chilled for 8 hours. Whisk into soft peak structure.

Almond croustiliant

Mix all ingredients in given order. Roll it 5mm thickness and freeze. Cut into desired shape.

Tropical gelee

Warm the puree and sugar to 65°C and add in the melted gelatin mass. Pour in silicone molds (+/- 10%), let set in freezer.

Cream cheese mousse

Boil the sugar and water to 122°C and pour into the semi-whisked eggs. Whip the sabayon to a ribbon stage. Whip the cream cheese and kaffir lime zest to a soft texture, fold together with sabayon and soft peak Whipping Cream 35% followed by melted gelatin mass.

ASSEMBLY & FINISH

Portion the tropical gelee into silicone mould 10% full, let it set in freezer during 15 minutes. Pour the cheese mousse into silicone 90% full. Finish the layering with the croustiliant and keep in freezer. Unmould from silicone and glaze with neutral glaze. Pipe the osmanthus chantilly on top of the mousse and



Created by Chef Otto Tay

MIEL

Puff pastry with chrysanthemum flower
mouseline, konnyaku and chantilly

RECIPE FOR 24 MONO PORTIONS

Puff pastry

500 g flour
14 g salt
100 g Debic Crème Butter
180 g water
375 g Debic Croissant Butter

Chrysanthemum flower mouseline

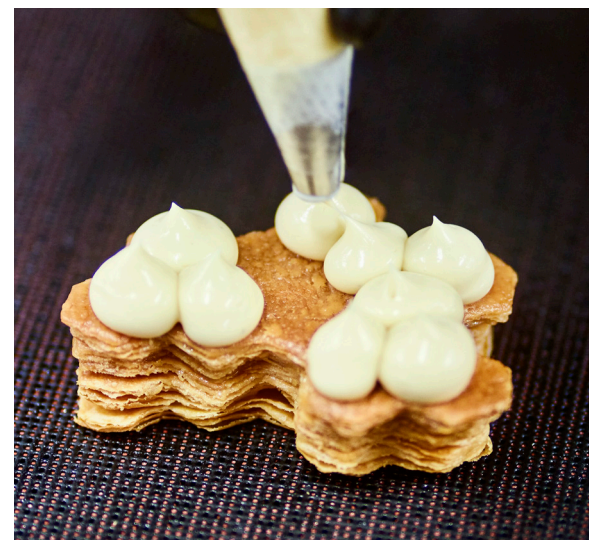
400 g milk
14 g chrysanthemum flower
58 g Debic Stand & Overrun
68 g sugar
35 g custard powder/cornstarch
75 g egg yolks
1/2 vanilla pod
178 g Debic Crème Butter
0,5 g sea salt

Chrysanthemum konnyaku

19 g chrysanthemum flower
540 g water
270 g sugar
0,5 g dried liquorice slices
13 g konnyaku powder

Chrysanthemum chantilly

100 g Debic Stand & Overrun (1)
6 g chrysanthemum flower
38 g sugar
38 g glucose syrup
1/3 vanilla pod
24 g gelatin mass (1:6)
400 g Debic Stand & Overrun (2)
160 g mascarpone





PREPARATION

Puff pastry

Mix flour, salt, and soft Crème Butter together. Gradually add in water. Just mix well. Do not form gluten. Leave for rest overnight in fridge. Roll out into rectangle and place Croissant Butter in center. Make two single tours and one half tour (book). Leave to rest in fridge during one hour and laminate at 6mm. Rest overnight before cut for baked. Use 4 magnets on the baking tray to adjust the height. Bake at 170°C for 30 minutes with ventilation + 30 minutes without ventilation.

Chrysanthemum flower mousseline

Warm the milk to 65°C with the vanilla and the sea salt and infuse with the chrysanthemum flower for more than 4 hours. Sieve the infusion and adjust to 350 g. Prepare a crème patisserie with the Stand & Overrun, sugar, custard powder, egg yolks and vanilla. Cool the crème patisserie to 35°C and blend in the soft Crème Butter. Store at 4°C. Whip to a velvety texture before piping.

Chrysanthemum konnyaku

Bring the water to a boil with the dried licorice and chrysanthemum and cook for 2 minutes. Remove from the hob and keep for 2 hours covered with cling film. Sieve and bring the infusion to a boil with the sugar-konnyaku mix. Once it boils, turn off the heat and immediately pour on a tray. Keep in chiller and cut portions of 3.5 x 4.5cm.

Chrysanthemum chantilly

Warm the Stand & Overrun (1) to 65°C with the chrysanthemum. Infuse for more than 4 hours. Sieve the infusion, add the sugar and glucose, heat to 36°C. Finally add in the gelatin mass, the cold Stand & Overrun (2) followed by the mascarpone. Keep in chiller, whip it before use.

ASSEMBLY & FINISH

Pipe the chrysanthemum mousseline on the baked puff pastry. Pipe drops of acacia honey into the chrysanthemum mousseline. Grate some lime zest on top. Top with the konnyaku jelly. Decorate with the chrysanthemum chantilly on top. Add the honey chocolate decoration, filled with drops of honey.





Created by Chef Otto Tay

PANDAN LILY

With peanut dacquoise, pulut hitam, pandan cream, coconut cream and peanut crousti lan

RECIPE FOR 40 MONO PORTIONS

Peanut dacquoise (1 frame 30 x 40 cm)

320 g egg white
128 g sugar
196 g peanut powder
76 g icing sugar
70 g flour
2 g salt
8 g cornstarch

Cooked pulut hitam

120 g black glutinous rice
(pulut hitam)
250 g water
4 pandan leaves

Pandan cream

577 g Debic Whipping Cream 35% (1)
22 pandan leaves
272 g white chocolate 35%
0,8 g sea salt flakes
53 g gelatin mass (1:6)
464 g Debic Whipping Cream 35% (2)

Coconut cream

362 g cococnut purée
122 g water
60 g cassonade sugar
24 g cornstarch
2,4 g sea salt flakes
2 fresh pandan leaves
34 g gelatin mass (1:6)
218 g cooked black glutinous rice
(pulut hitam)
242 g Debic Whipping Cream 35%

Peanut crousti lan

242 g toasted peanut paste
100 g white chocolate 35%
2,6 g sea salt flakes



PREPARATION

Peanut dacquoise (1 frame 30 x 40 cm)

Whisk the egg white and sugar to a soft peak meringue. Fold in the sifted dry ingredients. Range in a baking tray. Bake at 160°C during 12 minutes.

Cooked pulut hitam

Wash the pulut twice. Place in a pressure cooker with the pandan leaves. Cook in pressure cooker. Then drain the water. Store the pulut hitam in the refrigerator.

Pandan cream

Warm the Whipping Cream 35% (1) to 65°C, add the pandan leaves and blend well. Sieve, then adjust the cream to 570 g. Pour over the white chocolate followed by melted gelatin mass and the sea salt. Add the liquid Whipping Cream 35% (2) and emulsify with a hand blender. Keep chilled a day and whip till soft peak.

Coconut cream

Bring the coconut purée, pandan leaves, water, sugar, cornstarch and sea salt to a boil. Stop the heat, add in the melted gelatin and pulut hitam. Let it cool down to 30°C. Fold in the semi whipped cream.

Peanut crousti lant

Mix all ingredients in given order. Roll out to 5 mm thickness and freeze. Cut into desired shape.

ASSEMBLY & FINISH

Whip the pandan cream into soft peaks and pipe 50% into silicone mold. Insert the coconut cream followed by peanut dacquoise. Insert more pandan cream and finish the layering with peanut crousti lant. Dip the frozen pandan lily 50% with Gourmet Chocolate.





MADE FOR PROFESSIONAL HANDS

Debic is a professional dairy brand with over 100 years of dairy expertise that provides food service professionals with a solid base of premium European dairy products.

We are the first to have created whipping cream in a spray can and the first specific cooking cream for the professional market.

Debic has even more to offer than creams & butters. Discover our full assortment here.



OUR DEBIC ASSORTMENT



CREAM



DEBIC STAND & OVERRUN

1 L X 6

- Official Cream Sponsor for Coupe du Monde de la Pâtisserie
- Our signature European cream
- 35% butter fat, made with European milk
- Pure dairy & refreshing taste
- High overrun up to 160%
- Up to 48 hours stand
- Freeze-thaw stable
- Ideal for mousse & filling



DEBIC WHIPPING CREAM 35%

1 L X 6

- European quality made with Asian standards
- 35% butter fat, made with European milk
- Rich dairy taste
- High stability, easy to use
- Freeze-thaw stable
- Ideal for cake masking & decoration



DEBIC DUO WHIP

1 L X 6

- Combination of 66% buttermilk & 33% vegetable oil
- Unsweetened & neutral in taste
- No greasy aftertaste like in non-dairy
- Suitable for whipping and cooking



BUTTER



DEBIC CRÈME BUTTER

BLOCK 4 X 2.5 KG

- 82% butter fat, lactic butter, made with European milk
- Excel lent butter aroma
- Lower melting point, reduce waiting time to thaw butter
- Soft texture makes it easy to incorporate



DEBIC CROISSANT BUTTER

SHEET 5 X 2 KG

- Official Butter Sponsor for Coupe du Monde de la Pâtisserie
- 82% butter fat, unsalted lactic butter, made with European milk
- Excel lent butter aroma
- High flexibility provides a longer working window for lamination
- Creates perfect lamination for a flaky texture



Find out more on **Debic.com**



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