



Debic Cream Cheese

**MADE FOR  
PROFESSIONAL  
HANDS**

*Recipes  
from Frank  
Haasnoot  
& Loi Ming Ai*







# DEBIC CREAM CHEESE

A perfect texture, balanced flavour and an ideal product for making fillings or for icing, glazing or decorating cakes and pastries. We are proud of our Debic Cream Cheese! Cream cheese is a soft, fresh cheese made from milk and cream. During the preparation process, the typical creamy taste of milk is combined with a soft, spreadable texture. Debic Cream Cheese is perfect for both sweet and savoury preparations.

## MEET OUR AMBASSADORS

### Frank Haasnoot

Frank Haasnoot is a Dutch pastry chef with more than a quarter of a century of experience. He has gained several years of international experience in New York (La Tulipe Desserts), Kuwait (The Victorian), Taiwan (Mandarin Oriental Hotel) and Hong Kong (Peninsula Hotel). He has also participated in national and international professional competitions and was named 'World Chocolate Master' in Paris in 2011.



### Loi Ming Ai

Malaysian pastry chef Loi Ming Ai and his team won the Coupe du Monde de la Pâtisserie in 2019. He trained at the Academy of Pastry and Culinary Arts and was taught by chefs who had represented his country at various international competitions. He is co-owner of the online pastry shop Voilà, for which he creates French pastries with an Asian twist.





# MADE FOR PROFESSIONAL HANDS

For a professional like you, only the very best is good enough. We, at Debic, understand this like no other. You need high-quality products with consistent quality that you can rely on at any time. Whatever you may add to it. And whatever climate you work in. Debic Cream Cheese is made for your professional hands.





# DEBIC CREAM CHEESE BENEFITS



## **SURPRISINGLY VERSATILE**

Debic Cream Cheese is surprisingly versatile. As a professional, you'll be able to create a variety of delicious, original sweet creations such as cheesecakes, as well as savoury snacks and pies.



## **CONSISTENT QUALITY**

Debic Cream Cheese has been extensively tested to ensure the perfect result. We're proud to guarantee the consistent quality you've come to expect from Debic.



## **CREAMY WHITE**

Debic Cream Cheese has an appealing colour: the cream cheese is neither too white nor too creamy. This creates an end result with an attractive, appetising colour that is sure to entice your customers.



## **EASY TO BLEND**

We make our products for professional hands and we're sure you want to add your unique touch to them. That's why Debic Cream Cheese is very easy to mix and combine with other flavours and ingredients.

*“I use Debic Cream Cheese to add a lovely, creamy texture to my creations.”*



Meet our Debic Ambassador

## FRANK HAASNOOT

World Chocolate Master

Pastry chef and ambassador Frank Haasnoot has a preference for patisserie, but he can also express his artistic creativity in a dessert served on a plate. He is a thorough perfectionist and that's partly why chooses Debic's products. "Cream and butter are outstanding ingredients that make pastries truly delicious. I use Debic Cream Cheese to add a lovely, creamy texture to my creations. Thanks to the consistent quality, I can work with it anywhere in the world. I can also add whatever flavour I want to it, for example, the more acidic flavours of yuzu or calamansi that are popular in Asia."



### RECIPE FOR 85 PIECES OF 60 G

#### Croissants dough

1990 g	flour T55
43 g	salt
250 g	sugar
76 g	fresh yeast
554 ml	water
760 ml	milk
760 g	Debic Crème Butter
1000 g	Debic Croissant Butter

#### Salted caramel

229 g	sugar
387 g	Debic Stand & Overrun
74 g	white chocolate
104 g	Debic Crème Butter
6 g	salt

#### Decoration

250 g	Debic Cream Cheese
15 g	icing sugar



Created by Frank Haasnoot

# CROIFFLE



## PREPARATION

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### Croissant dough

Knead all ingredients together, except the Croissant Butter, for around 8 minutes. Place the dough into a container and let it rest at ambient temperature, for 1 hour. Store in the refrigerator. Next day: laminate the dough and fold in the Millefeuille Butter. Tour the butter for 2 x 4 folds and 1 x 3 folds. Let the laminated dough set over night. Stretch the croissant dough at 7 mm and shape the croissants. Let them proof before baking.

### Salted caramel

Caramelize the sugar. When nice golden brown add the boiling Stand & Overrun, followed by the white chocolate, Crème Butter and salt.

### Decoration

Mix together and whip for decoration.

## ASSEMBLY & FINISH

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Bake the proofed croissants in a waffle iron till golden brown. After baking let it cool down, sprinkle with icing sugar on top and pipe the whipped cream cheese on top. Finish with the caramel sauce.





Created by Frank Haasnoot

# EGG TART





## RECIPE FOR 10 PIECES

### Pâte sablé

95	g	Debic Crème Butter
90	g	icing sugar
1	g	salt
28	g	almond powder
53	g	eggs
181	g	flour
52	g	corn starch

### Egg tart filling

186	g	eggs
83	g	sugar
179	g	water
52	g	Debic Cream Cheese

### Cream cheese crème

463	g	Debic Cream Cheese
37	g	sugar



## PREPARATION

### Pâte sablé

Mix the Crème Butter, icing sugar, salt and almond powder till it is smooth. Add the eggs, followed by the sifted flour and starch. Store in the refrigerator.

### Egg tart filling

Mix all the ingredients with a hand blender.

### Cream cheese crème

Mix all the ingredients together and whip into soft peak.

## ASSEMBLY & FINISH

Line the tart circles Ø 10 cm with the pate sablé. Bake at 160°C for 20 minutes, until golden brown. Cool down after baking. Pour in the egg tart filling and bake at 140°C for 30 minutes. After baking, cool down the tarts and pipe the cream cheese crème on top and decorate with the chocolate decoration.





Created by Frank Haasnoot

# BERGAMOT CHEESE CAKE





## RECIPE FOR 10 PIECES

### Lemon crumble

109	g	Debic Crème Butter
121	g	sugar
2		lemons, the zest
121	g	almond powder
146	g	flour

### Lime confit

49	g	sugar
8	g	pectin NH
226	g	orange juice
110	g	bergamot puree
6	g	earl grey tea

### Cream cheese mousse

27	g	sugar
10	g	water
27	g	egg yolk
58	g	milk
17	g	gelatin mass (1:5)
83	g	white chocolate
207	g	Debic Stand & Overrun
83	g	Debic Cream Cheese



## PREPARATION

### Lemon crumble

Mix the Crème Butter, sugar, lemon zest, and almond powder till it is smooth. Add the sifted flour. Stop when it starts to get crumbly. Portion in molds of 5 cm x 9 cm. Bake the crumble at 160°C for 20 minutes.

### Lime confit

Combine the sugar and pectin. Add to the orange juice, bergamot puree and earl grey tea. Bring to the boil all together for 1 minute. Strain the tea and pour in a Silpat®. Freeze.

### Cream cheese mousse

Heat the sugar with a little water and bring to a boil (118°C). Pour slowly over the whipped egg yolks and whip till medium peak. Simmer the milk in a separate saucepan and add the gelatin mix. Pour over the white chocolate and reduce heat to 40°C. In a separate bowl, whip the Stand & Overrun and Cream Cheese together. Combine the whipped egg yolk mixture (pâte à bombe) with the chocolate mixture then fold in the whipped cream.

## ASSEMBLY & FINISH

Cool down and clean the molds. Pour the cream cheese mousse inside and freeze. Unmold the cakes and place them on top of the pâte sablée. Decorate with whipped cream cheese on top and place in between orange segments. Finish with the lime confit and edible corn flowers.

Meet our Debic Ambassador

# LOI MING AI

World Pastry Champion 2019

Pastry chef and ambassador Loi Ming Ai makes French pastries in his homeland, incorporating various Asian influences in them. Using European techniques, he works with local ingredients such as black sesame, pandan, mochi, oolong tea, black rice or chrysanthemum to create classic textures and unique flavour combinations. Debic's products allow him to produce an innovative range that appeals to patisserie lovers worldwide. "Asian patisserie is lighter and airier in structure than European patisserie. With a product like Debic Cream Cheese, I try to find a perfect balance between these worlds: not too creamy, yet with a full, rich taste and evoking a surprising sensation."



*"Asian patisserie is lighter and airier in structure than European patisserie. With a product like Debic Cream Cheese, I try to find a perfect balance."*



## RECIPE FOR 16 PIECES

### Granola base

- 115 g pecan nut
- 35 g pumpkin seed
- 35 g sunflower seed
- 35 g almond strip
- 25 g white sesame
- 25 g black sesame
- 115 g granola syrup
- 45 g candied orange

### Granola syrup

- 20 g maple syrup
- 10 g glucose syrup
- 42 g sugar
- 23 g Debic Stand & Overrun
- 1 g sea salt
- 29 g Debic Crème Butter

### Pecan praline

- 133 g sugar
- 20 g water
- 200 g pecan nut
- 1 vanilla pod
- 2 g sea salt

### Maple cheese chantilly

- 50 g milk
- 50 g Debic Stand & Overrun (1)
- 150 g Debic Cream Cheese
- 50 g maple syrup
- 1 vanilla pod
- 18 g gelatine mass
- 400 g Debic Stand & Overrun (2)
- 61 g Debic Crème Butter

### Chocolate decoration

- oil
- dark chocolate



Created by Loi Ming Ai

# PECAN GRANOLA



## PREPARATION

### Granola base

Roast all the nuts together at 150°C for 20 minutes. Cook the granola syrup and stir in the toasted nuts and candied orange until they are well coated.

### Granola syrup

Bring the maple syrup, glucose syrup, sugar, Stand & Overrun and sea salt to a boil in a saucepan, add in the Crème Butter and completely dissolve.

### Pecan praline

Cook the sugar and water together in a saucepan to 121°C, then remove from heat. Add in the pecan nuts and stir rapidly until the nuts are fully coated in crystallized sugar syrup. Continue to caramelize the crystalline sugar on low heat. Lastly add in the vanilla pod and sea salt.

### Maple cheese chantilly

Warm the milk, Stand & Overrun (1), Cream Cheese, maple syrup, vanilla bean and gelatine mass together to 36°C. Emulsify together with Stand & Overrun (2). Reserve in the chiller for later use.

## ASSEMBLY & FINISH

Place the frozen pecan praline on the center of the baked granola base. Pipe the maple cheese chantilly over the pecan praline. Finally, decorate with chocolate hair and chopped granola crumbs.





## RECIPE FOR 18 PIECES

### Vanilla sablé breton

241	g	Debic Crème Butter
118	g	icing sugar
1	g	salt
38	g	egg white
136	g	almond powder
253	g	flour
13	g	baking powder
1		vanilla pod

### Vanilla cheese ice cream

8	g	PCB icerium
210	g	sugar
1134	g	milk
1		vanilla pod
70	g	milk powder 0% fat
44	g	inverted sugar
120	g	glucose atomise
414	g	Debic Cream Cheese

### Frozen cheese mousse

134	g	Debic Cream Cheese
89	g	Debic Stand & Overrun (1)
1/2		vanilla pod
32	g	gelatine mass
156	g	Debic Stand & Overrun (2)
89	g	Italian meringue

### Italian meringue

30	g	egg white
70	g	sugar
7,5	g	dextrose
11	g	water

## PREPARATION

### Vanilla sablé breton

Mix the softened Crème Butter, icing sugar and salt together in a mixing bowl with a paddle attachment. Gradually add in egg white and mix briefly just till well combined. Next, mix in the almond powder, flour, baking powder and vanilla bean. Leave the dough in the chiller to rest. Roll the dough to 4 mm thickness and cut into 5 cm diameter round pieces.

### Vanilla cheese ice cream

Mix ice cream stabilizer with small quantity of sugar together in a bowl. Warm the milk and vanilla bean together in a pot to 25°C. Whisk in milk powder, followed by all types of sugar (30°C) and stabilizer-sugar mixture (45°C). Continue to cook the mixture until it reaches 85°C. Add in the Cream Cheese and emulsify well. Reserve in the chiller overnight for maturation.

### Frozen cheese mousse

Warm the Cream Cheese with the Stand & Overrun (1), vanilla bean and melted gelatine together in a saucepan to 45°C. Emulsify well. Fold in the Stand & Overrun (2) and Italian meringue.

### Italian meringue

Whip up the egg whites in a mixing bowl with a whisk attachment. Meanwhile, cook the sugar, dextrose and water together in a saucepan to 118°C. Pour the hot syrup over the soft-peaked meringue and continue whisking on medium speed.

Created by Loi Ming Ai

# FROZEN BASQUE FROMAGE







Created by Loi Ming Ai

# TIGER ROULADE





## RECIPE FOR 1 TRAY OF 60 CM X 40 CM

### Tiger skin biscuit

330 g	egg yolk
105 g	sugar
54 g	corn starch

### Soufflé cheese biscuit

275 g	milk
185 g	Debić Cream Cheese
92 g	sunflower oil
2 g	salt
294 g	egg yolk
110 g	flour
440 g	egg white
202 g	sugar

### Lemon marmalade

82 g	sugar
12 g	PCB agar
260 g	water
534 g	Ponthier lemon puree
6	lemons, the zest
440 g	candied lemon
72 g	lemon confit

### Chrysanthemum chantilly

10 g	chrysanthemum
½	lemon, the zest
100 g	Debić Stand & Overrun (1)
32,5 g	honey
15 g	gelatine mass
400 g	Debić Stand & Overrun (2)



## PREPARATION

### Tiger skin biscuit

Warm the egg yolks with sugar together in a mixing bowl over a bain-marie to 36°C, then whip up with whisk attachment till it reaches ribbon stage. Gently fold in the corn starch.

### Soufflé cheese bisquit

Warm the milk, Cream Cheese, sunflower oil and salt together in a saucepan to 50°C, then remove from heat. Cool down the mixture to 36°C, blend in egg yolk, followed by flour. Gently fold the soft-peaked French meringue into the cheese batter (36°C). Spread the batter on a 60 cm x 40 cm baking tray. Bake in deck oven at 170°C (top), 160°C (bottom) for 20 minutes. Switch the oven off and keep the biscuit inside the oven for 10 minutes with the door open.

### Lemon marmalade

Mix sugar and agar powder together in a bowl. Whisk water, lemon puree, agar-sugar mixture and lemon zest together in a saucepan and bring to a boil. Mix in the candied lemon and lemon confit. Allow the marmalade to set in the chiller before blending into a smooth paste. Preserve in the chiller for later use.

### Chrysanthemum chantilly

Infuse the chrysanthemum and lemon zest with hot Stand & Overrun (1) overnight in the chiller. Warm the infusion, honey and gelatine mass together to 36°C. Emulsify together with the Stand & Overrun (2). Reserve in the chiller for later use.

## ASSEMBLY & FINISH

Spread 120 g of chrysanthemum chantilly on the soufflé cheese biscuit and roll. Spread 50 g of chrysanthemum on the tiger skin biscuit and wrap it around the soufflé cheese roll. Freeze for 15 minutes. Slice the roll into 3 cm thick pieces. Pipe dollops of chrysanthemum chantilly on top and garnish with lemon marmalade, edible flower and lemon zest.

Created by Dré Eversteijn

# JAPANESE COTTON CHEESE CAKE



## RECIPE FOR 5 CAKES OF 16 CM

250	g	Debic Cream Cheese
7	g	salt
5	g	vanilla sugar
190	g	egg yolks
1		lemon, zest and juice
1		tangerine, the zest
140	g	flour
60	g	cornstarch
50	g	Debic Cake Butter
260	g	Debic Stand & Overrun
340	g	egg white
330	g	fine sugar

## PREPARATION

Mix the Cream Cheese with the salt, vanilla sugar, egg yolks, lemon zest and juice and tangerine zest. Sift the flour with the cornstarch. Melt the Cake Butter then add the Stand & Overrun. Beat the egg whites lightly with the sugar. Mix the flour with the Cream Cheese and add the butter cream mixture. Carefully fold in the egg whites. Portion into closed 16 cm molds, 220 g per mold. Place a tray with hot water in the oven with a grid, covered with a baking sheet. Place on the cake moulds. Bake at 130°C for 2.5 hours keep the lid of the oven closed.

## ASSEMBLY & FINISH

Stamp the cakes, immediately after baking, with a red-hot iron. Finish with decoration snow.







Created by Bruno Van Vaerenbergh

# NY STYLE CHEESE CAKE



## RECIPE FOR 4 CAKES OF 16 CM

### Cookie bottom

- 625 g short crust cookies or crackers
- 125 g Lotus® speculoos
- 265 g Debic Brioche Butter

### Cream cheese filling

- 2500 g Debic Cream Cheese
- 500 g icing sugar
- 125 g sugar
- 1 lime zest and juice
- 85 g cornstarch or custard powder
- 460 g whole egg
- 95 g egg yolk
- 410 g Debic Whipping Cream 35%

## PREPERATION

### Cookie bottom

Crumble the cookies and speculoos with the melted Brioche Butter. Spread into 4 circles diameter 16 cm, wrapped with cling film. Leave to set for 1 hour in the refrigerator.

### Cream cheese filling

Soften the Cream Cheese with the sifted icing sugar and lime. Dry mix the remaining sugar with the cornstarch and add to the mixture. Pour in the eggs step by step and then the liquid Cream until smooth. Fill the wrapped circles and place them in a bain-marie. Fill the bain with hot water and bake at 145°C during approx. 100 minutes and 15 minutes at 190°C.

## RECIPE FOR 3 CAKES OF 16 CM

### Sablé dough

382	g	Debic Croissant Butter
361	g	icing sugar
4	g	salt
110	g	almond powder
210	g	eggs
722	g	flour
209	g	potato starch

### Rice crispy

130	g	almond praliné 80%
30	g	grape seed oil
40	g	cacao butter
60	g	rice crispies
1		lime zest

### Egg wash

125	g	egg yolk
25	g	Debic Whipping Cream 35%

### Cream cheese mousse

9	g	gelatin
45	g	water
100	g	sugar
50	g	egg white
100	g	lemon juice
200	g	Debic Cream Cheese
400	g	Debic Stand & Overrun

### Exotic compote

180	g	mango puree
140	g	passion puree
80	g	sugar
25	g	yuzu juice
1	g	gelatin
5	g	cold water
4	g	agar
25	g	mango brunoise
1		lime zest

## PREPARATION

### Sablé dough

Mix the Croissant Butter, the icing sugar, salt and almond powder into a dough. Add the eggs. Mix the sifted flour and potato starch. Cool the dough and roll out to 2 mm. Line in a 16 cm tartelette ring and cool for 30 min. Bake the tartelettes at 150°C for 20 min. Remove the rings.

### Rice crispy

Mix the almond praliné with the grape seed oil. Melt the cocoa butter and add to previous mixture. Mix in the rice crispys with the lime zest.

### Egg wash

Mix the egg yolk and Cream. Brush the tartelettes with a thin layer bake again for 16 minutes at 150°C.

### Cream cheese mousse

Hydrate the gelatin in the water. Bring the water to a boil with 35 g sugar. At 119°C pour over the egg white and whip until cold (meringue Italienne) Bring half of the lemon juice to a boil and add the gelatin mass cool back with the remaining juice. Mix with the Cream Cheese and combine with the Meringue Italienne. Finally, fold in the Stand & Overrun into a homogeneous mass.

### Exotic compote

Mix the mango and passion puree with the sugar and yuzu juice and bring to the boil. Hydrate gelatin with the cold water. Add agar and bring to a boil, mix in the gelatin mass. Mix mango brunoise and lime zest in and let it pour out in Silpat®. Freeze. Keep 50 grams aside and blend it smooth.

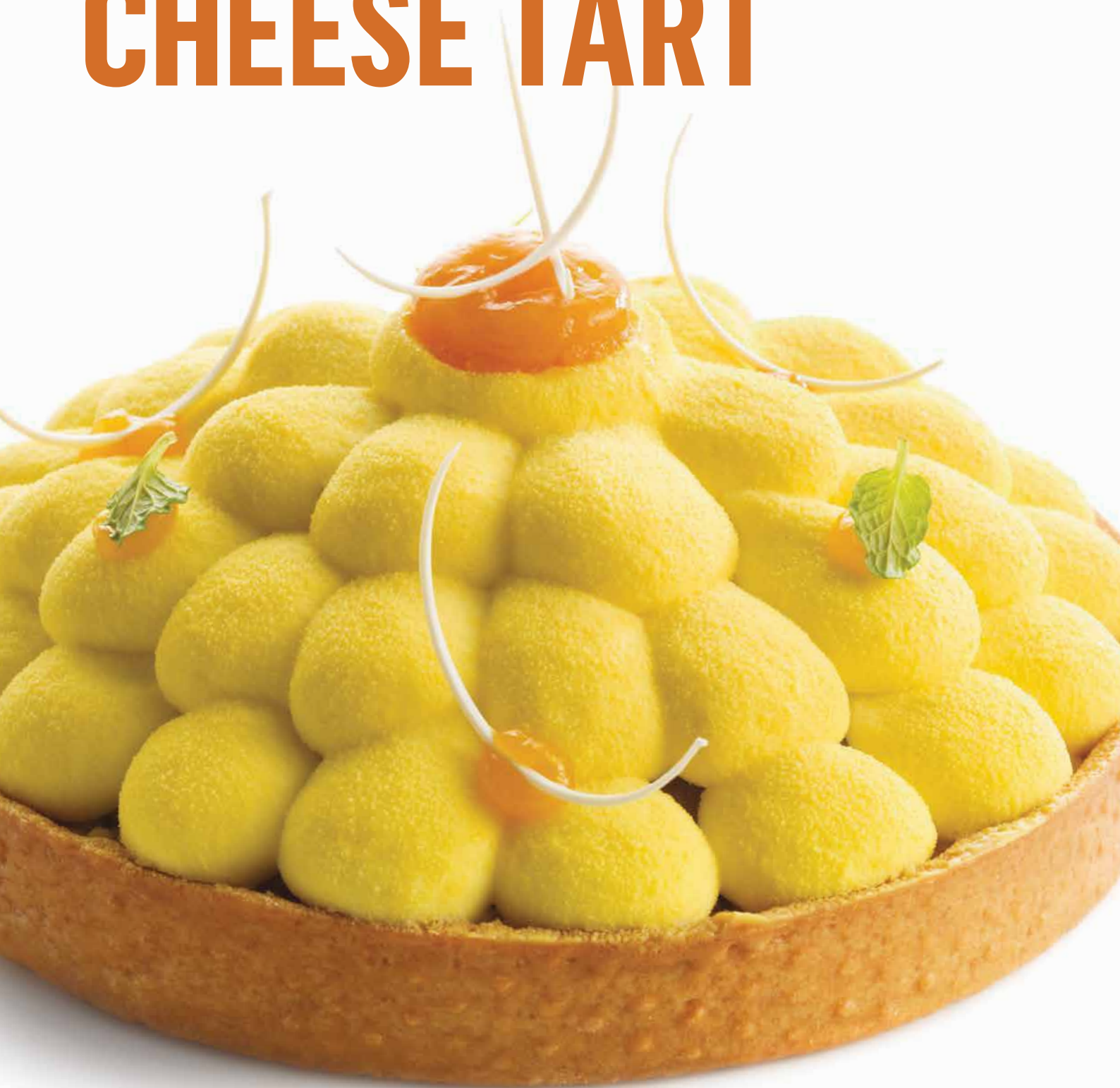
## ASSEMBLY & FINISH

Portion the rice crisp over the three tartelette bottoms 80 g cake. Press a thin layer of sponge cake then add the frozen exotic interior. Pipe the cream cheese mousse on the exotic compote and freeze the cakes. Cover the tartelette with the baking rings and spray with yellow spray chocolate. Decorate some dops off exotic compote on the cake and finish with chocolate decoration.



Created by Dré Eversteijn

# EXOTIC CREAM CHEESE TART





Created by Bruno Van Vaerenbergh

# BANOFFEE CHEESECAKE



## RECIPE FOR 5 CAKES OF 16 CM

### Banoffee compote

- 235 g fresh bananas
- 75 g cane sugar
- 12 g Rum Mount Gay 55% vol.
- 165 g coconut puree
- 1 lime, zest and juice
- 5 g fresh grated ginger
- 24 g gelatin mass

### Crunchy cookie crumble

- 375 g baked pâte sablée
- 125 g Lotus® speculoos
- 175 g Debic Brioche Butter
- 75 g caramel chocolate Gold
- 85 g feuilletine

### Creamy cheese mousse

- 580 g Debic Cream Cheese
- 660 g crème pâtissière (homemade)
- 70 g gelatin mass
- 45 g chestnut honey
- 450 g Debic Duo/Natop

### Exotic decor

- 335 g coconut puree
- 115 g mango puree
- 1 lime or kaffir, zest and juice
- 6 vanilla pod
- 165 g crème patissière (home made)
- 48 g gelatin mass (1:5)
- 375 g Debic Duo/Natop



## PREPARATION

### Banoffee compote

Bake the banana slices and caramelize with the cane sugar and the rum. Reduce with the coconut puree and season with the lime and ginger. Add the hot melted gelatin mass and portion in 5 silicon molds. Pipe a spiral of caramel topping over the interiors and freeze.

### Crunchy cookie crumble

Crumble the dry baked pâte sablée and speculoos into coarse crumbs. Melt the Brioche Butter and caramel chocolate, add the feuilletine and combine.

### Creamy cheese mousse

Soften the Cream Cheese, add the crème patissière. Heat the gelatin mass with the honey and combine. Fold in the semi whipped Duo/Natop.

### Exotic decor

Heat half of the purees with the lime zest and the vanilla. Soften the crème patissière with the lime juice. Melt the gelatin mass in the purees, add the remaining puree and combine with the crème patissière. Fold in the semi whipped Duo/Natop. Bring over in molds and freeze.

## ASSEMBLY & FINISH

Spread a layer of crunchy cookies on the bottom of the circles. Leave for 1 hour in the freezer. Use half of the creamy cheese mousse and place in the frozen banoffee layer. Continue with the remaining mousse. Store in the freezer. Unmold the circles and glaze them with a white glaze. Spray gun the exotic décor with white chocolate and place immediately on the glazed entremets.

## RECIPE FOR 3 ROLLS OF 59 CM

### Pâte à cigarette

- 125 g egg white
- 125 g icing sugar
- 125 g flour
- 125 g Debic Crème Butter
- red coloring agent

### Sponge biscuit (1 tray 60 cm x 40 cm)

- 117 g egg yolk
- 59 g sugar (1)
- 59 g vegetable oil
- 78 g Debic Stand & Overrun
- 313 g egg white
- 117 g sugar (2)
- 157 g flour

### Cherry Confit

- 4 g pectin NH
- 47 g sugar
- 239 g sour cherry puree
- 9 g lemon juice

### Cherry blossom whipped ganache

- 7 g tea, cherry blossom
- 606 g Debic Stand & Overrun
- 16 g gelatin mass 1:5
- 121 g white chocolate, 34%
- 101 g Debic Cream Cheese



## PREPARATION

### Pâte à cigarette

Mix the egg whites with the icing sugar and the sifted flour. Slowly add the melted Crème Butter and color it with red dye. Spread it in an artistic way on a Silpat®. Freeze.

### Sponge biscuit

Whip the egg yolks with the sugar (1) airy, add the oil followed by the Stand & Overrun. In a separate bowl whip the egg whites and sugar (2) to meringue. Combine and add the sifted flour. Spread over the colored pâte cigarette. Bake at 200°C for 7 minutes.

### Cherry Confit

Dry mix the pectin with the sugar. Strew into the puree and the lemon juice. Bring to a boil with a whisk and cook for 30 seconds. Pour in a tube Ø 3 cm x 60 cm. Freeze.

### Cherry blossom whipped ganache

Add the cherry blossom tea to 1/4th of the Stand & Overrun and let infuse cold overnight. The next day boil the Stand & Overrun, add the gelatin mass and strain over the white of chocolate and mix. Add the other 3/4th of the cold Stand & Overrun, together with the Cream Cheese and mix with a hand blender. Store in the refrigerator for 12 hours, and whip it to the desired consistency.

## ASSEMBLY & FINISH

Spread a layer of whipped ganache on the baked sponge biscuit top, using the raclette. Take a 3 cm frozen tube with the confit filling and place it on top the edge and roll it up. Place the rolls in log molds and slightly freeze before cutting. Cut in pieces of 18 cm.





Created by Frank Haasnoot

# SAKURA CHERRY ROLL





## RECIPE FOR 40 PIECES

### Brioche dough

780	g	flour
40	g	sugar
15	g	salt
300	g	egg
150	g	egg yolk
50	g	inverted sugar
350	g	Debic Cake Butter
30	g	milk
40	g	yeast

### Lime crackling

200	g	Debic Cake Butter
250	g	cane sugar
250	g	flour
2	st	lime zest

### Passion mango filling

100	g	mango brunoise
50	g	passionfruit puree
50	g	icing sugar
500	g	Debic Cream Cheese

Created by Dré Eversteijn

# PASSION MANGO BRIOCHE

## PREPARATION

### Brioche dough

Knead a dough with the flour, milk, sugar, salt, whole eggs, egg's yolk and inverted sugar. Knead 5 min at low speed. Add the yeast and butter diced in cubes. Knead in 30 min at medium speed. Place in a container, covered with plastic and leave at ambient temperature for 1 hour until it has almost doubled in volume. Degass and knead briefly by hand and wrap in plastic. Place in the refrigerator for 24 hours. Portion into pieces of 60 g. Proof at 28°C and 80% RH. For about 2 hours. Eggwash and cover with the lime crackling. Bake at 180°C for about 15 min.

### Lime crackling

Mix the Cake Butter, cane sugar, flour and lime zest. Roll out the dough at 1.8 mm thickness and cut into 5 cm rounds

### Passion mango filling

Mix the mango brunoise with the passion puree and the icing sugar. Add to the Cream Cheese and mix gently.

## ASSEMBLY & FINISH

Fill each brioche with 15 g passion mango. Decorate with decoration snow and lime zest.



Created by Bruno Van Vaerenbergh

# FILLED CROISSANTS



## RECIPE FOR 24 PIECES

### Chocolate filling

120 g Debic Whipping Cream 35%  
75 g dark chocolate, 60%  
650 g Debic Cream Cheese



## PREPARATION

### Chocolate filling

Heat the Cream to 80°C and pour over the dark chocolate. Mix until a nice ganache emulsion. Use at 30°C. Soften the Cream Cheese and add the ganache, whip gently until a soft peak mixture.

## ASSEMBLY & FINISH

Pierce two to three holes in the bottom of the croissants and fill with the fresh whipped chocolate filling.



Created by Bruno Van Vaerenbergh

# RED VELVET CHOUX



## RECIPE FOR 20 PIECES

### Choux puf dough

- 350 g milk
- 150 g water
- 10 g sugar
- 10 g salt
- 200 g Debic Brioche Butter
- 300 g flour
- 500 g whole eggs

### Streusel craquelin

- 225 g Debic Brioche Butter
- 270 g blond cassonnade sugar
- 270 g flour
- 7 g corn starch
- red coloring agent

### Red fruit coulis

- 385 g red fruit puree (Boiron)
- 75 g sugar
- 60 g gelatin mass (1:5)

### Cream cheese decoration

- 750 g Debic Cream Cheese
- 75 g icing sugar
- 275 g Debic Whipping Cream 35%



## PREPARATION

### Choux puf dough

Heat the milk with the water, sugar, salt and Brioche Butter until all the Brioche Butter is completely melted and the mixture is boiling. Remove from the heat and dry mix in the sifted flour until it forms a dough. Bring over in a mixing bowl and let the machine run in first gear until the temperature of the dough has dropped to about 60°C. Gradually beat in the eggs without whipping. Pipe round choux on a baking tin, place on the craquelin discs and bake at 160 to 170°C.

### Streusel craquelin

Mix all ingredients into a homogeneous dough. Keep aside in the refrigerator. Roll out at 1,5 mm and cut out the needed circles. Place on the piped choux and bake.

### Red fruit coulis

Heat 100 g of the puree with the sugar. Melt in the gelatin mass and combine with the remaining puree. Mix thoroughly and portion in small silicon molds. Freeze.

### Cream cheese decoration

Soften the Cream Cheese, add the sugar and the Cream. Whip until soft peak structure.

## ASSEMBLY & FINISH

Cut the baked choux and refine the baked lids with a round cutter. Place in the frozen coulis. Pipe the whipped filling in the choux and close them gently.

Created by Bruno  
Van Vaerenbergh

# GRUÉ

## RECIPE FOR 20 PIECES

### Pâte sablée

1000 g	Debic Croissant Butter
1000 g	icing sugar
750 g	whole eggs
8 g	salt
10 g	baking powder
175 g	grounded almonds
2250 g	flour

### Cream cheese fillings

500 g	Debic Cream Cheese
100 g	icing sugar
50 g	sugar
8 g	corn starch
85 g	whole egg
18 g	egg yolk
75 g	Debic Whipping Cream 35%
55 g	tartelette

### Crème de gruè

75 g	roasted cacao nibs
275 g	milk
175 g	Debic Whipping Cream 35% (1)
25 g	sugar
75 g	whole egg
75 g	egg yolk
50 g	gelatin mass (1:5)
275 g	Debic Whipping Cream 35% (2)



## PREPARATION

### Pâte sablée

Bring all raw materials to room temperature. Then mix them in the order given, in first gear, to a cohesive dough. Store in the refrigerator. Roll out to 1,8 mm and shape to the desired shape to bake.

### Cream cheese fillings

Turn the Cream Cheese until soft and add the remaining ingredients at low speed. Fill the lined tartelettes and bake at 165°C during 12 minutes. Store in the refrigerator.

### Crème de gruè

Roast the cacao nibs and add them into the milk. Heat and cover for 1 hour. Strain and prepare an 'anglaise' by heating the milk with the Cream (1), the sugar, eggs and egg yolks to 84°C. Add the gelatin mass, mix careful and fold in the semi whipped Cream (2) at max 30°C. Pipe into silicon molds and freeze.

## ASSEMBLY & FINISH

Demold the crème de gruè and glaze them with a neutral glazing. Place them on the baked cream cheese tartelettes.





Created by Dré Eversteijn

# RED VELVET CAKE FINGERS

## RECIPE FOR 60 PIECES

### Cake batter

250 g buttermilk  
8 g red food coloring  
15 g cocoa powder  
200 g Debic Cake Butter  
300 g sugar  
5 g vanilla sugar  
3 g salt  
160 g eggs  
300 g flour  
7 g baking powder  
10 g white wine vinegar

### Cream cheese frosting

350 g Debic Crème Butter  
300 g icing sugar  
600 g Debic Cream Cheese  
1 lemon, the zest

### Chocolate enrobing

200 g Ruby® chocolate  
50 g sunflower oil  
100 g chopped almonds

## PREPARATION

### Cake batter

Mix the buttermilk with the red food coloring and cocoa powder. Whip the Cake Butter, sugar, vanilla sugar and salt in a bowl until fluffy. Add the eggs. Mix in half of the buttermilk mixture and half of the flour and baking powder. Then add the rest of both and mix the white wine vinegar into the batter. Portion the batter into eclair molds and bake at 180°C for about 25-30 minutes. Place on a grid and let them cool and freeze.

### Cream cheese frosting

Mix the Crème Butter with the icing sugar in a bowl and beat it lightly. Mix in the Cream Cheese in add the lemon zest.

### Chocolate enrobing

Melt the Ruby® chocolate and mix in the oil and fine almond.

## ASSEMBLY & FINISH

Dip the cakes from the freezer half through the melted chocolate. Decorate with the cream cheese cream. Decorate with red chocolate sprinkles and pomegranate seeds.



Created by Bruno Van Vaerenbergh

# YUZU MATCHA



## RECIPE FOR 24 PIECES

### Matcha cake

- 200 g ground almonds
- 75 g sugar
- 165 g whole eggs
- 50 g Debic Brioche Butter
- 60 g flour
- 35 g green matcha tea
- 100 g egg white
- 25 g inverted sugar
- 60 g sugar

### Yuzu confit

- 220 g yuzu puree (Boiron)
- 17 g chestnut honey
- ½ vanilla pod
- 50 g sugar
- 4 g pectin NH
- 12 g gelatin mass (1:5)

### Yuzu cream

- 725 g Debic Cream Cheese
- 325 g pastry cream (crème patissière)
- 85 g yuzu puree
- 100 g gelatin mass (1:5)
- 450 g Debic Stand & Overrun

## PREPARATION

### Matcha cake

Mix the ground almonds with the sugars and the whole egg to a foamy mixture. Add the melted Brioche Butter and the sifted flour with the green tea powder. Whip the egg white with the sugar and combine. Spread in a baking frame and bake for 8 minutes at 220°C.

### Yuzu confit

Heat the puree with the chestnut honey and the vanilla on a slow fire. Dry mix the sugar with the pectin and add to the puree before boiling. Cook for 2 minutes. Add the gelatin mass and, mix well and pour over the cold matcha cake.

### Yuzu cream

Soften the Cream Cheese and the crème patissière. Add the yuzu puree and the hot melted gelatin mass. Fold in the semi whipped Stand & Overrun. Fill the frame and freeze.

## ASSEMBLY & FINISH

Decorate the unmolded entremets with crumbles of matcha cake, fresh mango, and whipped cream cheese.



Created by Tom van Meulebrouck

# NY SALMON BAGEL

## RECIPE FOR 10 SANDWICHES

### Gravad lax

1300 g	salmon
2	lemons
50 g	salt
100 g	sugar
75 g	dill
20 g	coriander seeds
10 g	black pepper
5 g	fennel seeds
3 g	Juniper berries

### Garnish

10	bagels
800 g	Debic Cream Cheese
2	tomatoes
20 g	capers
40 g	dill
100 g	red onion



## PREPARATION

### Gravad lax

Trim the salmon and pierce the skin of the salmon across the whole fillet to make sure some moisture can leak out of the salmon whilst marinating. Grate the rind of the two lemons and mix in a blender with all the other ingredients. Cover the salmon in the salt, sugar and spice mixture and leave to marinate in the fridge for 2 days. Rinse and pat dry. Trim off the skin and fatty darker parts of the salmon and leave to dry in the fridge for another day to obtain the perfect texture.

## ASSEMBLY & FINISH

If necessary bake off the bagels. Slice open and spread the Cream Cheese on both ends of the bagel. Slice the salmon very thinly and put on top of the bagel bottom that was spread with Cream Cheese. Arrange a slice of tomato, capers, dill and finely sliced onion rings on top and serve.







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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.

With our introduction of cream in a spray can and professional cooking cream we are innovators for the culinary professional markets.

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



## OUR DEBIC ASSORTMENT



### CREAM

All cream products



All butter products



#### DEBIC STAND & OVERRUN

1 L X 6

- 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



#### 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 after taste like in non-dairy
- Suitable for whipping and cooking



#### DEBIC DAIRY CREAM WITH SUGAR IN SPRAYCAN

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- Save cost and time
- Rich and creamy dairy taste
- Unique spout with ergonomic design, easy to operate and control portion

## OUR BEVERAGE SOLUTIONS



### BUTTER



### CREAM CHEESE



#### DEBIC CRÈME BUTTER BLOCK

4 X 2.5 KG

- 82% butter fat, lactic butter, made with European milk
- Excellent 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

- 82% butter fat, unsalted lactic butter, made with European milk
- Excellent butter aroma
- High flexibility provides a longer working window for lamination
- Creates perfect lamination for a flaky texture



#### DEBIC CREAM CHEESE

8 X 2 KG

- Creamy, smooth flavor
- Soft texture, easy to blend.
- Neutral flavor profile It goes well with different ingredients and flavors.
- Easy to use, suitable for all bakery, food, and beverage menus.



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