



## **ONE PRODUCT, MANY OPTIONS**



#### **Doughnut Fillings**

Without a doubt, classic fillings such as red multi-fruit filling or apricot jam as well as cream or chocolate fillings are still a must-have in the range.

But modern and trendy flavours are also becoming increasingly popular. Individualise your fillings with Füll&Glanz, especially for doughnuts, and lose yourself in the endless expanses of the filling universe.

**Tip:** Most fillings can also be used as a glaze for doughnuts when set with Sanett (see basic recipe Mirror Glaze).

#### Marblings, baked

The prepared fillings can be marbled in curd or sponge mixes and baked off. Cheesecakes thus get a lot of colour and flavour in a simple way and quickly become a real eye-catcher in the sales counter.

**Instructions:** Use a piping bag to pipe the filling of your choice (e.g. with fruit puree) onto the unbaked curd or sponge mixture and marble it, then bake as usual.



#### Cream-Marblings

As a marbling, the fillings give cream slices and cakes a colourful finish and extra flavour.

**Instructions:** Use a piping bag to pipe the filling of your choice (e.g. with fruit puree) onto the cream and then marble.



#### Mirror Decoration

Seal the surfaces of slices and cakes with a homemade jelly where sweetness and flavour can be individually adjusted. The mirror decorations can be made in stock and are also perfect for "warm flavours".

With our clean-label Pastes for Fine Pastry, more than 50 different mirror decorations are possible without artificial colouring.

**Instructions:** Simply pour the universal or fruit filling onto the cooled, set surface of the slice/cake and spread thinly until smooth.

#### Mirror Glaze

Whether fine mousse cakes or filigree cream desserts, they become real eye-catchers with a mirror glaze coating. With our recipe, you can now make mirror glaze without time-consuming tempering!

**Instructions:** Prepare Mirror Glaze according to the basic recipe and coat the cooled or frosted cakes or pastries with it, slightly warm Mirror Glaze as required. Important: The surfaces must be cleanly coated and smooth, this is the only way to show off the glossy coating to its full advantage.





#### **Vegan Cream**

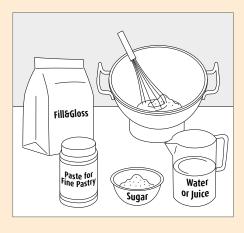
Indulgence for everyone! Our vegan cold cream simply tastes good to everyone. And all customers who either have a vegan diet or want to/need to do without a classic custard cream for health reasons (keyword: lactose intolerance) are delighted that you now have a delicious addition to your range.

**Instructions:** Prepare vegan cream filling with oat drink, or other milk alternatives, according to the basic recipe and use as an alternative for classic cream in e.g. pastries.

#### **BASIC RECIPES**

#### for fillings, marblings and glazes

#### Universal filling



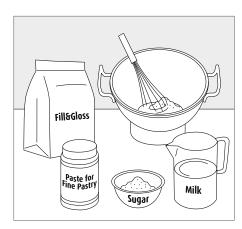
46310 Fill&Gloss 250 g
Sugar 0–100 g
Liquid 1.000 g
Paste for Fine Pastry
of your choice

Mix Fill&Gloss with sugar and blend into liquid and Paste for Fine Pastry of your choice. Allow to rest for 10 minutes, then whip 5 minutes until you receive a homogeneous mass.



**Tip:** The universal filling can be prepared in stock and then processed variably for other fillings, marmorias and coatings as required.

#### Universal filling, dairy based



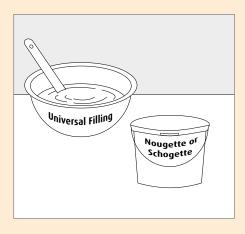
46310 Fill&Gloss 150–200 g
Sugar 0–100 g
Milk 1.000 g
Paste for Fine Pastry
of your choice

Mix Fill&Gloss with sugar and blend into milk and Paste for Fine Pastry of your choice. Allow to rest for 10 minutes, then whip 5 minutes until you receive a homogeneous mass.



**Tip:** Milk gives the fillings a firmer consistency and more body.

#### Nougat and cocoa cream filling



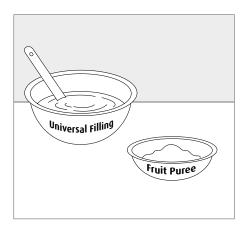
Universal filling 1 part 43422 Schogette or 41122 Nougette 2 parts

Prepare 1 part universal filling with water or milk according to the basic recipe. Whip 2 parts warmed Nougette or Schogette and briefly fold in the universal filling.



**Advantage:** When processed in filling machines, the filling does not stiffen when it comes into contact with water.

#### Fruit filling



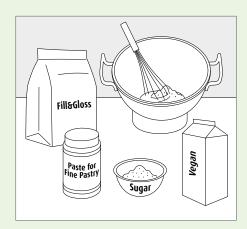
Universal filling 1 part Fruit puree 1 part

Prepare universal filling according to basic recipe with water or fruit juice, mix 1:1 with any fruit puree and refine with Paste for Fine Pastry.



**Tip:** Give your marbling and fruit fillings a naturally fruity and fresh touch.

#### Cream filling, vegan



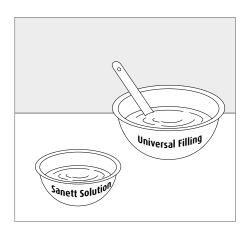
Fill&Gloss	200 g
Sugar	50 g
Oat drink	1.000 g
Vanilla BOURBON Paste	1 g
Caramel Paste	4 g
	Sugar Oat drink Vanilla BOURBON Paste

Mix Fill&Gloss with sugar and blend into oat drink (or an other vegan milk alternative) and Pastes for Fine Pastry. Allow to rest for 10 minutes, then whip 5 minutes until you receive a homogeneous mass.



**Tip:** The custard-like cream is bake-stable and is suitable, for example, as a filling for vegan puff pastry.

#### Glossy coating (Mirror Glaze)



Universal filling 1.000 g Sanett Solution 160 g

#### **Instructions:**

Prepare universal filling with liquid of choice and add approx. 16 % Sanett Solution. Stir in the Sanett Solution and coat the cakes/pastries, if necessary warm up slightly again.



**Tip:** The pastries can be coated best when they are frozen.

### »MULTITALENT«

# for the production of endless variety of fillings and coatings

Aromatic fillings, colourful marbling and shiny glazes can be made quickly and very efficiently with Fill&Gloss. The instant jelly powder binds liquid foods and drinks without cooking. It offers endless possibilities for variety in the bakery and at the sales counter.

- Short ingredient list
- Vegan
- Unique brilliant gloss
- Consistency individually adjustable
- Sweetness and acidity individually adjustable
- Bake and freeze stable
- Versatile applications

#### **Reliable preparation**





**1.** Mix Fill&Gloss with sugar, blend into paste and liquid of your choice.



2. Allow to rest for 10 minutes.



3. Whip 5 minutes until you receive a homogeneous, smooth and shiny mass.

Item-No.	46310
Product name	Fill&Gloss
Product description	Instant jelly powder
Basic recipe	water based: 250 g product : 1.000 g liquid + sugar + paste
	dairy based: 200 g product : 1.000 g milk + sugar + paste
Package	2 x 2,5-kg-PE-bags in carton



