



SANETT VEGGIE

No cake creations without a cream stabilizer! But more and more consumers are consciously avoiding animal gelatine. With the algae-based Sanett Veggie, gelatine can be easily and reliably replaced in existing recipes.

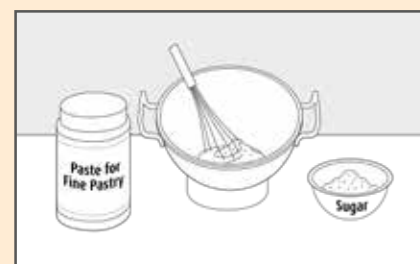
- Powdered, hot-soluble, plant-based cream stabilizer for binding cream and mousse
- Prepared Sanett Solution is processed in a similar way to conventional gelatine.
- 120 g Sanett Solution corresponds to 8 gelatine sheets
- Perfect with our Pastes for Fine Pastry, for endless taste variety
- Short ingredients list and Clean Label à la Dreiboppel

Sanett Veggie



Item-No.	47990
Product Description	Cream stabilizer, neutral, vegan
Basic Recipe	Sugar and Paste for Fine Pastry of your choice + 40 g Sanett Veggie + 80 g boiling water to 1.000 g whipped cream
Packaging	2 x 2,5 kg

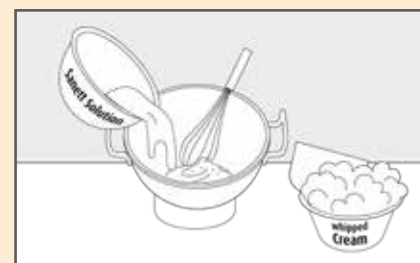
In 4 easy steps to stable cream variety!



1. Mix sugar with Paste for Fine Pastry (and fruit puree) of your choice.



2. Mix the required amount of Sanett Veggie in a ratio of 1: 2 with boiling water.



3. Stir in Sanett Solution into the sugar-paste-mixture. Mix quickly with a part of cream.



4. Fold in remaining cream and turn the prepared mousse into individual rings or moulds. Allow to cool for at least 3 hours.

12/2021 Mat.-No. 1471 E | Food law information for packaged / loose goods is the responsibility of the processor.



OAT-CHEESE-CREAM

INGREDIENTS:

5 cakes, 18 cm Ø, 7 cm height

Oat-Batter

47880 Oat Mix	1.000 g
Edible Oil	400 g
Water	400 g
Rolled Oats	125 g
33518 Bienetta	125 g
Strawberries, cut in half	80 pcs.
34318 Paradiso Fruit Delight Strawberry	1.000 g

Cheese-Cream

27006 Lemon NOBLESSE	20 g
Sugar	80 g
47990 Sanett Veggie	80 g
Water (100 °C)	160 g
Low-fat curd	1.000 g
Cream, whipped, unsweetened	1.000 g

Decoration

Powdered sugar	50 g
31904 Cream for decoration with Stabifix F	500 g
Strawberries, cut in half	15 pcs.

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 25 Min.

Mix all ingredients for the oat-batter briefly at low speed. Spread 360 g of the mixture into each ring. Mix rolled oats with Bienetta, sprinkle on the batter and bake. After cooling, cut off the upper part and divide each into 6 pieces.

Grease the rings, dust with powdered sugar and place them around the oat crusts, place the halved strawberries on the edge. Spread Paradiso Fruit Delight Strawberry in the centre.

Put Lemon NOBLESSE and sugar in a bowl. Mix Sanett Veggie with boiling water and stir the solution into the sugar mixture. Fold in the low-fat curd, blend with some of the cream and fold in the rest of the cream.

Pour in the cheese-cream and lay out the bases in a fan shape.

After cooling, remove the rings and garnish with powdered sugar, cream for decoration and strawberries.

PEAR-ELDERBERRY

INGREDIENTS:

5 cakes, 18 cm Ø, 7 cm height

Shortcrust Base, baked (MELLA-MÜRBI/IREKS) 18 cm Ø	5 pcs.
36818 Schokoladino	100 g
Special Base 1 cm height, 18 cm Ø (see recipe Spezialmassen Mix)	15 pcs.

Pear Filling

Pears, canned	500 g
Pear juice from the canned pears	100 g
21104 Pear Paste	40 g
Williams pear brandy	40 g
Sugar	150 g
32810 Triquell Neutral	50 g

Elderberry-Cream

Sugar	100 g
28204 Elderberry Paste	120 g
47990 Sanett Veggie	80 g
Water (100 °C)	160 g
Cream, whipped, unsweetened	1.950 g

Jelly

46310 Fill&Gloss	75 g
Sugar	30 g
Water	305 g
28204 Elderberry Paste	20 g
47990 Sanett Solution, Sanett Veggie (see label for preparation)	70 g

Decor-Elderberry-Cream

31904 Cream for decoration with Stabifix F	750 g
28204 Elderberry Paste	50 g

Decoration

31904 Cream for decoration with Stabifix F	750 g
19280 Decor Love Seal	15 pcs.

INSTRUCTIONS:

Spread the shortcrust bases with Schokoladino and place a special base on each.

Drain the canned pears, chop them up and mix with the ingredients for the fruit filling. Spread 175 g of fruit filling in the centre.

Mix sugar with Elderberry Paste. Mix Sanett Veggie with boiling water and stir the solution into the sugar mixture. Blend with some of the cream and fold in the rest of the cream. Place 160 g of elderberry-cream around the pear filling and put on a special base. Pour in another 320 g of elderberry-cream and put on the third special base.

Mix Fill&Gloss with sugar, blend it into water and Elderberry Paste and whip at high speed for about 2 minutes. Allow to rest for 10 minutes. Whip again until you receive a homogeneous and shiny mass.

Mix the Sanett Solution with boiling water and stir in. Spread the jelly on the special bases and chill.

Remove the rings and coat the edges irregularly with Decor-Elderberry-Cream. Garnish with cream for decoration and chocolate decorations.



BLACK-FOREST-CHERRY

INGREDIENTS:

5 cakes, 18 cm Ø, 7 cm height

Shortcrust Base, baked (MELLA-MÜRBI/IREKS) 18 cm Ø	5 pcs.
38708 Power Filling Amarena-Cherry	150 g
Sacher Base 1 cm height, 18 cm Ø (see recipe Sacher Mix)	15 pcs.

Soak

Simple Syrup 2:1	300 g
21704 Cherry Brandy Paste	60 g
31218 Paradiso Fruit Delight Cherry	1.000 g

Cherry-Brandy-Cream

21704 Cherry Brandy Paste	90 g
Sugar	80 g
47990 Sanett Veggie	65 g
Water (100 °C)	125 g
Cream, whipped, unsweetened	1.550 g

Decoration

31904 Cream for decoration with Stabifix F	1.000 g
36818 Schokoladino	400 g
09801 Cherries, candied	30 pcs.
92901 Chocolate Grid Plates	5 pcs.
00701 Chocolate Rolls	5 pcs.

INSTRUCTIONS:

Spread the shortcrust bases with Power Filling Amarena-Cherry and place a Sacher base on each. Soak them evenly with the cherry brandy syrup. Spread 200 g Paradiso Fruit Delight Cherry in the centre.

Mix Cherry Brandy Paste with sugar. Mix Sanett Veggie with boiling water and stir the solution into the sugar mixture. Blend with some of the cream and fold in the rest of the cream.

Place 160 g of cherry-brandy-cream around the cherry filling, put on the second Sacher base and soak. Pour in another 230 g of cherry-brandy-cream, put on the third Sacher base (layer with skin up) and chill.

After cooling, remove the rings and coat with cream for decoration in naked cake style. Warm up the Schokoladino and decorate the top base with a drip decoration. Dress and garnish a rim trim with cream for decoration.