

Cake Recipe Booklet

Satin Crème Cake Mixes



At Puratos, we continue to innovate and to thank you for being part of the Satin Cake family.
This booklet offers just a few examples of the endless possibilities that the Satin world offers!



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Celebrating



Years of
making & baking
a piece of cake

For over 30 years

Satin has been helping bakers and pâtissiers to deliver the best quality cakes on the market. It's a complete fail-safe mix for consistent reliable products. Requiring the addition of egg, oil and water means it's super easy-to-use.

Satin may be enriched with different flavours, fruits and fillings to offer you ultimate versatility.



Satin ensures the highest level of quality, convenience and consistency thanks to our **Acti-Fresh Technology**.

puratos
Food Innovation for Good

ACTI
FRESH



Characteristics:
Softness, moisture,
cohesiveness of the
crumb and resilience.
**Maintains freshness and
improves performance.**

Satin Cake Range

Limitless Possibilities



Plain



Chocolate



Carrot



Toffee



Lemon



Coffee



Coconut



Celebration Cakes



● **Base**
Satin CC
Coffee Mix SG



● **Filling**
Cremfil Ultim
Chocolate



● **Topping**
Puratop
Fudge Choc



● **Inclusion**
Coffee
Smoobees



Ultimate Mocha Fudge Cake

COMPOSITION

1 - Coffee Satin Cake

Ingredients

Cremfil Ultim Chocolate	300 g
Coffee Smoobees	150 g
Puratop Fudge Choc	500 g
Belcolade Noir Shavings	50 g

Assembling

- Once the cakes are cool, layer them together, sandwiching with Cremfil Ultim Chocolate and Coffee Smoobees.
- Warm up the Puratop Fudge Choc so that it is easier to spread. Coat the cake with the fudge topping, smooth out and pipe the Puratop Fudge Choc using a piping bag and nozzle to finish the edges.
- Top with Belcolade Noir Shavings.

1 - Coffee Satin Cake 1875 g

Ingredients

Satin CC Coffee Mix SG	1000 g
Whole Eggs	350 g
Vegetable Oil	300 g
Water	225 g

Working Method

- Place the eggs, oil and water in a bowl for a planetary mixer with a beater attachment.
- Place the Satin CC Coffee Mix on top.
- Mix on slow for 2 minutes.
- Scrape down.
- Mix on medium for 3 minutes.
- Scale out 3 x 300g into 3 6" round tins which have been greased and lined
- Once baked, turn the cakes out to cool.

🕒 35 ▶ Oven Type: Deck 🍷 Top Temperature: 170 °C
🍷 Bottom Temperature: 170 °C ➡ Closed

Trend

Coffee and chocolate remain timeless favourites in the UK, driven by the popularity of Tiramisu which has seen a resurgence in recent years. This Mocha fudge cake taps into the growing demand for rich, café-inspired desserts that offer depth of flavour and a luxurious texture, perfect for elevating your celebration cakes.





Base
Satin CC
Toffee Mix SG



Frosting
Argenta
Combo



Frosting
Deli Caramel



Caramel Spectacular Cake

COMPOSITION

- 1 - Toffee Satin Cake
- 2 - Caramel Frosting

Assembling

- Once the cakes are cool, layer them together, sandwiching with Argenta Combo and the Deli Caramel.
- Decorate with the Caramel Frosting, using piping bags to decorate.

1 - Toffee Satin Cake 900 g

Ingredients

Satin CC Toffee Mix SG	1000 g
Whole Eggs	350 g
Vegetable Oil	300 g
Water	225 g

Working Method

- Place the eggs, oil and water in a bowl for a planetary mixer with a beater attachment.
- Place the Satin CC Toffee Mix on top.
- Mix on slow for 2 minutes.
- Scrape down.
- Mix on medium for 3 minutes.
- Scale out 3 x 300g into 3 6" round tins which have been greased and lined.
- Once baked, turn the cakes out to cool.

🕒 35 ▶ Oven Type: Deck 🍪 Top Temperature: 170 °C
🍪 Bottom Temperature: 170 °C ➡ Closed

2 - Caramel Frosting 1000 g

Ingredients

Argenta Combo	1000 g
Deli Caramel	50 g

Working Method

- Blend in the Deli Caramel to the Argenta Combo for 30 seconds.

Tips & Tricks

Create a dam on each cake layer by piping a circle of frosting around the edge of the cake, to hold the Deli Caramel in the middle of the cake.
Make a "crumb coating" of frosting around the whole cake (a thin layer of frosting to hold any crumbs) leave to set for 10min in a fridge before covering properly with the rest of the frosting.

Trend

Caramel continues to be a top flavour in the UK due to its indulgent, nostalgic appeal. This cake takes it to the next level with its rich layered caramels and frosting. It's luxurious look and flavour make it a showstopper for celebrations, perfect for artisans to offer something both familiar and elevated.





● **Base**
Satin CC
Plain Mix SG



● **Filling**
Topfil Apple
Cubes 86%



Apple & Blackberry Crumble Cake

COMPOSITION

- 1 - Plain Crumble
- 2 - Satin Cake Mix Batter

Ingredients

Topfil Apple Cubes 86%	100 g
Blackberries	100 g

Assembling

- Line a 6" spring form cake tin with silicone paper, grease the sides of the tin.
- Place 350g Satin Plain cake mix batter in the tin.
- On the top of the batter place 100g Topfil Apple Cubes 86%, then 100g frozen blackberries, and then sprinkle the crumble on the top.

🕒 55 ▶ Oven Type: Deck 🍷 Top Temperature: 170 °C
🍷 Bottom Temperature: 170 °C ➡ Closed

1 - Plain Crumble 325 g

Ingredients

Wheat flour all purpose	100 g
Granulated Sugar	75 g
Butter	50 g
Demerara Sugar	50 g
Oats	50 g

Working Method

- Add all the ingredients together in a mixing bowl for a planetary mixer. Using a paddle beater, mix on slow until the ingredients have incorporated, moved from a fine crumb, towards something with a few lumps. Make sure this does not turn into a full dough.

2 - Satin Cake Mix Batter 350 g

Ingredients

Satin CC Plain Mix SG	500 g
Whole Eggs	175 g
Vegetable Oil	150 g
Water	113 g

Working Method

- Add the eggs, oil and water into a mixing bowl for a planetary mixer with a beater attachment.
- Add the Satin CC Plain Mix on top.
- Mix on slow for 2 minutes.
- Scrape down.
- Mix on medium for 3 minutes.

Trend

UK consumers love seasonal and locally inspired flavours, and this cake brings together two classic fruits in a crumble format that evokes traditional puddings. The rustic charm and familiar taste profile make it a popular choice for autumn and winter menus.





Cupcakes & Muffins



● **Inclusion**
Blueberry
Smookees



● **Base**
Satin CC
Plain Mix SG



● **Filling**
Vivafil Bake-in Wild
Blueberry smooth 35%



Blueberry Crumble Muffins

COMPOSITION

1 - Muffin Batter
2 - Crumble

Portions 16

Ingredients

Vivafil Bake-In Wild Blueberry smooth 35%	200 g
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Assembling

- Once the muffins have cooled, inject with 10g of Vivafil Bake-In Wild Blueberry smooth 35%.

1 - Muffin Batter 120 g

Ingredients

Satin CC Plain Mix SG	1000 g
Whole Eggs	350 g
Vegetable Oil	300 g
Water	225 g
Blueberry Smookees	120 g

Working Method

- Using a planetary mixer and beater, combine the Satin CC Plain Mix, eggs, oil, and water.
- Mix on slow speed for 2 minutes then scrape down.
- Mix on medium speed for 3 minutes, add the Blueberry Smookees and mix to combine.
- Deposit the batter into lined muffin pans at 120g.

🕒 35 ▶ Oven Type: Rack 🌡️ Top Temperature: 170 °C
🌡️ Bottom Temperature: 170 °C ➡ Closed
💧 1 Litre Steam% Humidity 💧 10% Water loss

2 - Crumble 5 g

Ingredients

Butter with salt	100 g
Granulated Sugar	100 g
Wheat flour all purpose	200 g

Working Method

- Using a planetary mixer and beater, cream the butter and sugar.
- Add the flour and mix to form a crumble.
- Scatter 5g of crumble over the muffins.

Trend

Blueberry muffins are a beloved breakfast and snack on-the-go staple in the UK, known for their fruity freshness and soft, moist crumb. This version adds a dessert-inspired twist with a buttery crumble topping, bringing the comforting texture of a classic fruit crumble to a morning favourite.



● **Inclusion**
Lemon
Smookees



● **Base**
Satin CC
Plain Mix SG



● **Filling**
Deli Citron



Lemon & Poppy Seed Muffins

COMPOSITION

1 - Muffin Batter

Portions 16

Ingredients

Deli Citron	160 g
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Assembling

- Once the muffins have cooled inject with 10g of Deli Citron.

1 - Muffin Batter **120 g**

Ingredients

Satin CC Plain Mix SG	1000 g
Whole Eggs	350 g
Vegetable Oil	300 g
Water	225 g
Lemon Smookees	120 g

Working Method

- Using a planetary mixer and beater, combine the Satin CC Plain Mix, eggs, oil, and water.
- Mix on slow speed for 2 minutes then scrape down.
- Mix on medium speed for 3 minutes, add the Lemon Smookees and mix to combine.
- Deposit the batter into lined muffin pans at 120g.

🕒 35 ▶ Oven Type: Rack 🌡️ Top Temperature: 170 °C
🌡️ Bottom Temperature: 170 °C ➡️ Closed
💧 1 Litre Steam% Humidity 💧 10% Water loss

Trend

According to our Taste Tomorrow data, consumers are increasingly drawn to bold, refreshing flavours, especially Zesty lemon with its sour and citrus edge. Their refreshing flavour and light texture make these muffins ideal for spring and summer, aligning with consumer preferences for citrus-based treats that feel uplifting and fresh.





● **Topping**
Puratop
Fudge Choc



● **Filling**
Vivafil Bake-In
Strawberry
smooth 35%



● **Base**
Satin CC Chocolate SG



● **Decoration**
Belcolade Selection
Blanc 24,5 Chunks
10mm



Valentine's Cupcakes

COMPOSITION

1 - Cupcake Batter

Portions 45

Ingredients

Belcolade Selection Blanc 24,5 Chunks 10mm	250 g
Puratop Fudge Choc	1000 g
Vivafil Bake-In Strawberry smooth 35%	200 g

Assembling

- Once the Cupcakes are cooled, cut out a small well in the centre of the cupcake and pipe in approximately 10g Vivafil Bake-In Strawberry smooth 35%.
- Whip up the Puratop Fudge Choc using a paddle beater in a planetary mixer.
- Pipe this as frosting on the top of the cupcake.
- Decorate with Belcolade Selection Blanc 24,5 Chunks 10mm.

1 - Cupcake Batter

80 g

Ingredients

Satin CC Chocolate SG	1000 g
Whole Eggs	350 g
Vegetable Oil	300 g
Water	225 g

Working Method

- Place the eggs, oil and water in the bottom of a bowl for a planetary mixer with a paddle attachment.
- Place the Satin CC Chocolate Mix on top.
- Mix on slow for 2 minutes.
- Scrape down.
- Mix on medium for 3 minutes.
- Deposit 40g each into cupcake cases.

🕒 35 ▶ Oven Type: Rack 🌡️ Top Temperature: 170 °C

🌡️ Bottom Temperature: 170 °C ➡ Closed

💧 1 Litre Steam% Humidity 💧 10% Water loss

Trend

Chocolate and strawberry are iconic romantic flavours, and these cupcakes are designed to celebrate love with rich cocoa notes and fruity sweetness. Their decorative appeal and seasonal relevance make them a hit for Valentine's Day promotions in your bakery.





Slices & Treats



Bakewell Slice

COMPOSITION

1 - Sweet Pastry
2 - Frangipane

Portions 8

Ingredients

Vivafil Bake-In Cherry smooth 35%	250 g
Flaked Almonds	20 g

Assembling

- Pipe 150g of Vivafil Bake-In Cherry smooth 35% over the frangipane in lines then finish with 20g of flaked almonds.

1 - Sweet Pastry 18 g

Ingredients

Tegral Patacrout	500 g
Butter with salt	200 g
Whole Eggs	50 g

Working Method

- Using a planetary mixer and beater, crumb the Tegral Patacrout and butter.
- Add the egg and mix to form a dough.
- Pin the dough to 3mm and line the base of a 9" square foil tray.
- Top the pastry with 100g of Vivafil Cherry.

2 - Frangipane 60 g

Ingredients

Satin CC Plain Mix SG	500 g
Whole Eggs	175 g
Vegetable Oil	150 g
Water	125 g
Ground Almonds	150 g
Almond Extract	10 g

Working Method

- Using a planetary mixer and beater, combine the Satin CC Plain Mix, eggs, oil, water, almonds and extract.
- Mix on slow speed for 2 minutes then scrape down.
- Mix on medium speed for 3 minutes.
- Pipe 500g evenly over the Sweet Pastry and Vivafil Bake-In Cherry smooth 35%.
- Bake.

🕒 35 ▶ Oven Type: Deck 🍲 Top Temperature: 180 °C
🍲 Bottom Temperature: 180 °C ➡ Closed 💧 10% Water loss

Trend

Inspired by the traditional Bakewell tart, this slice brings together almond and cherry in a format that's both nostalgic and modern. British consumers appreciate heritage recipes, and this treat offers a familiar flavour profile with a patisserie twist.





Carrot Cake Slice

COMPOSITION

1 - Carrot Cake Batter
2 - Green Cake Batter

Portions 8

Ingredients

Deli Cheesecake	40 g
Deli Orange	40 g
Belcolade White Chocolate Shavings	2 g
Salted Biscuit Crumb	1 g
Candied Mixed Peel	1 g

Assembling

- Cut the cooled carrot cake into 8x4cm pieces then decorate with the Deli Cheesecake, Deli Orange, peel, biscuit crumb, green cake and Belcolade White Chocolate Shavings.

1 - Carrot Cake Batter 120 g

Ingredients

Satin CC Carrot Mix SG	1000 g
Whole Eggs	300 g
Vegetable Oil	100 g
Water	300 g

Working Method

- Using a planetary mixer and beater, combine the ingredients and mix on slow speed for 2 minutes.
- Scrape down and mix on medium speed for a further 3 minutes.
- Allow the batter to rest for 10 minutes before depositing into a lined 18x15 inch tray.

🕒 35 ▶ Oven Type: Deck 🌡️ Top Temperature: 170 °C
🌡️ Bottom Temperature: 170 °C ➡ Closed 💧 10% Water loss

2 - Green Cake Batter 10 g

Ingredients

Satin CC Plain Mix SG	500 g
Whole Eggs	175 g
Vegetable Oil	150 g
Water	112 g
Green Food Colouring	8 g

Working Method

- Using a planetary mixer and beater, combine the ingredients and mix on slow speed for 2 minutes.
- Scrape down and mix on medium speed for a further 3 minutes.
- Deposit the batter at 60g into microwave safe paper cups and microwave on full power for 40 seconds.
- Allow to cool before tearing into rough 1cm pieces.

Trend

Carrot cake remains a staple in UK cafés and bakeries due to its moist texture and spiced flavour. This version adds visual flair with colourful toppings and a hint of citrus, appealing to consumers looking for comforting yet vibrant treats.





Filling
Cremfil Classic
Vanilla

Inclusions
Strawberry
Smoopees

Base
Satin CC
Plain Mix SG

Filling
Vivafil Bake-In
Strawberry
smooth 35%

Topping
Ambiante

Christmas Trifle Slice

COMPOSITION

1 - Frangipane

Portions 40

Ingredients

Ambiante	110 g
Strawberry Smoopees	20 g
Chopped Hazelnuts	20 g

Assembling

- Finish the cooled cakes with whipped Ambiante and a sprinkle of Strawberry Smoopees and chopped hazelnuts.

1 - Frangipane 50 g

Ingredients

Satin CC Plain Mix SG	1000 g
Whole Eggs	350 g
Vegetable Oil	300 g
Water	225 g
Ground Almonds	300 g
Cremfil Classic Vanilla	500 g
Vivafil Bake-In Strawberry smooth 35%	500 g

Working Method

- Using a planetary mixer and beater combine the ingredients and mix on slow speed for 2 minutes.
- Mix for a further 3 minutes on medium speed.
- Deposit at 200g into lined 3" x 8" tins.
- Pipe parallel stripes of Cremfil Classic Vanilla and Vivafil Bake-In Strawberry smooth 35%.

🕒 35 ▶ Oven Type: Deck 🍳 Top Temperature: 170 °C
🍳 Bottom Temperature: 170 °C ➡ Closed 💧 10% Water loss

Trend

This festive slice combines layers of fruit, cream, and sponge, echoing the traditional British trifle. With its seasonal ingredients and decorative finish, it's perfect for holiday menus and taps into the UK's love for nostalgic Christmas desserts.





Deep Filled Cookies





Black Forest Cookies

COMPOSITION

1 - Chocolate Cookie Dough

Portions 10

Ingredients

<i>Cremfil Ultim Chocolate</i>	300 g
<i>Vivafil Bake-In Cherry smooth 35%</i>	300 g
<i>Belcolade Selection Noir Chocolate Shavings.</i>	20 g

Assembling

- Top the cooled cookies with Cremfil Ultim, Vivafil Bake-In Cherry smooth 35% and Belcolade Selection Noir Chocolate Shavings.

1 - Chocolate Cookie Dough 80 g

Ingredients

<i>Tegral Satin CC Choco</i>	300 g
Butter with salt	300 g
Golden Syrup	20 g
Whole Eggs	20 g
<i>Belcolade Selection Noir 50, 5 Chunks 10mm</i>	20 g

Working Method

- Using a planetary mixer and beater combine the Tegral Satin CC Choco, butter, and syrup and mix to form a crumb.
- Add the remaining ingredients and mix to form a dough.
- Divide into 80g pieces and place in tart rings on a perforated silicone mat.

🕒 16 ▶ Oven Type: Deck 🌡️ Top Temperature: 180 °C
🌡️ Bottom Temperature: 180 °C ➡ Closed 💧 10% Water loss

Trend

Black Forest flavours - cherry, chocolate, and cream - are making a comeback in the UK, driven by retro dessert trends. These cookies offer a modern twist on the classic gateau, ideal for artisan bakers looking to innovate with familiar flavour combinations.





Coconut, Raspberry & White Chocolate Cookies

COMPOSITION

- 1 - Coconut Cookie Dough
- 2 - Frosting

Portions 16

Ingredients

Vivafil Bake-In Raspberry seeds 35%	110 g
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Assembling

- Top each cooled cookie with a 40g ring of frosting and sprinkle with desiccated coconut.
- Fill the centre with 10g of Vivafil Bake-In Raspberry seeds 35%.
- Add the Belcolade Selection Noir 55 Cacao-Trace hearts on top.

1 - Coconut Cookie Dough 80 g

Ingredients

Satin CC Coconut Mix SG	500 g
Butter with salt	180 g
Golden Syrup	30 g
Whole Eggs	50 g

Belcolade Selection Noir 55 Cacao-Trace	90 g
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Working Method

- Using a planetary mixer and beater, combine the Satin CC Coconut Mix, butter, and syrup and mix to form a crumb.
- Add the remaining ingredients and mix to form a dough.
- Divide into 80g pieces and place in tart rings on a perforated silicone mat.

🕒 16 ▶ Oven Type: Deck 🌡️ Top Temperature: 180 °C
🌡️ Bottom Temperature: 180 °C ➡️ Closed 💧 10% Water loss

2 - Frosting 40 g

Ingredients

Argenta Combo Plus	350 g
Icing Sugar	1000 g

Working Method

- Using a planetary mixer and beater, combine the Argenta Combo Plus and sieve the icing sugar.
- Mix on slow speed for 2 minutes then scrape down.
- Mix on medium speed for a further 5 minutes.

Trend

Tropical coconut and tangy raspberry is a big summertime favourite to take you overseas. When paired with a creamy white chocolate, this cookie delivers a vibrant flavour experience and visual appeal, aligning with consumer interest in exotic yet familiar and comforting treat.





● **Filling**
Vivafil Bake-In Raspberry seeds 35%



● **Base**
Satin CC Plain Mix SG



● **Chunks**
CT Amber Chunks U:A



Amber, Pistachio & Raspberry Cookies

COMPOSITION

1 - Amber Cookie Dough
2 - Filling

Decoration 31 g

Ingredients

Vivafil Bake-In Raspberry seeds 35%	110 g
Pistachio Filling	154 g
Freeze Dried Raspberries	11 g
Pistachio Nuts	22 g
CT Amber Chunks U:A	6 g

Assembling

- Top the cooled cookies with 14g of Vivafil Bake-In Raspberry seeds 35%, 14g of Pistachio filling, 2g of pistachios and 2g of CT Amber Chunks.

1 - Amber Cookie Dough 80 g

Ingredients

Satin CC Plain Mix SG	500 g
Butter with salt	180 g
Whole Eggs	60 g
Pistachio Nuts	50 g
CT Amber Chunks U:A	100 g

2 - Filling 31 g

Ingredients

Vivafil Bake-In Raspberry seeds 35%	110 g
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Working Method

- Using a planetary mixer & beater, combine the Change to: Satin CC Plain Mix, butter, and praline and mix to form a crumb.
- Add the remaining ingredients and mix to form a dough.
- Divide the dough into 80g pieces, fill with 10g of Change to: Vivafil Bake-In Raspberry seeds 35% and bake in tart rings.
- Fill the centre with 10g of Change to: Vivafil Bake-In Raspberry seeds 35%.

🕒 16 ▶ Oven Type: Deck 🌡️ Top Temperature: 180 °C
🌡️ Bottom Temperature: 180 °C ➡️ Closed 💧 10% Water loss

Trend

Amber chocolate, known for its rich caramelised flavour, has emerged as a premium alternative to milk chocolate in recent years. When paired with Pistachio, 2025's breakout ingredient thanks to the Dubai Chocolate trend, makes these cookies deliver a bold, on-trend flavour combination that's both extremely indulgent and irresistibly insta-worthy photogenic. Perfect for artisans looking to create buzzworthy shareable treats.





Desserts

Sticky Satin Toffee Pudding

COMPOSITION

1 - Sticky Toffee Cake Batter

Portions 14

Ingredients

Deli Caramel	560 g
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Assembling

- Heat the Deli Caramel to 60c and pour 40g over each pudding.

1 - Sticky Toffee Cake Batter

80 g

Ingredients

Satin CC Toffee Mix SG	500 g
Whole Eggs	175 g
Vegetable Oil	150 g
Water	112 g
Date	150 g

Working Method

- Using a planetary mixer and beater, heat the water and pour over the dates.
- Mix on slow speed for 5 minutes.
- Add the remaining ingredients and mix on slow speed for 2 minutes.
- Scrape down and mix for a further 3 minutes on medium speed.
- Deposit into individual pudding moulds at 70g.

🕒 28 ▶ Oven Type: Deck 🍲 Top Temperature: 170 °C
🍲 Bottom Temperature: 170 °C ➡ Closed 💧 10% Water loss

Trend

Sticky toffee pudding is a beloved British dessert, and this version enhances it with Satin's premium texture and added dates for depth. It's a warm, comforting option that resonates with consumers, especially during colder months.



● **Base**
Tegral Patacrout

● **Base**
Satin CC Plain Mix SG

● **Filling**
Topfil Finest Cherry
pieces 71%



Cherry Almond Tart

COMPOSITION

1 - Sweet Dough
2 - Almond Cream

Portions 22

Ingredients

Topfil Finest Cherry pieces 71%	30 g
Marzipan	8 g
Flaked Almonds	2 g

Assembling

- Add 50g of almond cream into each shell and top with 30g of Topfil Finest Cherry pieces 71%, 8g of marzipan, and 2g of flaked almonds.
- Bake.

🕒 25 ▶ Oven Type: Deck 🍲 Top Temperature: 180 °C
🍲 Bottom Temperature: 180 °C ➡ Closed 🔥 10% Water loss

1 - Sweet Dough 10 g

Ingredients

Tegral Patacrout	500 g
Butter with salt	200 g
Whole Eggs	50 g

2 - Almond Cream 50 g

Ingredients

Satin CC Plain Mix SG	500 g
Whole Eggs	175 g
Vegetable Oil	150 g
Water	110 g
Ground Almonds	150 g
Almond Extract	10 g

Working Method

- Using a Planetary mixer & beater combine the Tegral Patacrout and butter and mix to form a crumb.
- Add the egg and mix to form a dough.
- Pin the dough to 3mm and line tart rings.

Working Method

- Using a Planetary mixer & beater combine the Satin CC Plain Mix, egg, oil, water, and almonds.
- Mix for 2 minutes on slow speed, scrape down then mix for a further 3 minutes on medium speed.

Trend

This tart draws inspiration from the beloved British Bakewell, a classic that continues to be popular due to its nostalgic charm and rich almond-fruit pairing. This refined patisserie format is perfect for artisan bakers looking to offer a modern twist on a timeless favourite.





● **Topping**
Belcolade
Selection Noir 55
Cacao-Trace



● **Topping**
Vivafil Bake-In
Apricot smooth
35%



● **Base**
Satin CC
Coffee Mix SG



● **Topping**
Ambiante +
Bavarois Neutre



Halloween Cream Cheese Cake

COMPOSITION

1 - Plain Satin Base

Portions 8

Ingredients

Cream Cheese	200 g
Ambiante	125 g
Bavarois Neutre	100 g
Water	100 g
Cinnamon	7.5 g
Nutmeg	5 g
Vivafil Bake-In Apricot smooth 35%	40 g
Belcolade Selection Noir 55 Cacao-Trace	24 g

Assembling

- Dissolve and blend thoroughly 100g Bavarois Neutre into water which has been warmed.
- Add the mix to the cream and cream cheese and whip in a planetary mixer with a whisk until the mix is fairly firm. Add in the spices and whip again until firm.
- Line some dessert rings, with a depth of approx 5 cm with acetate and place in discs of the trifle cake layer, cut to 7mm deep and the correct diameter for the rings.
- Pipe in the cream cheese filling and level. Leaving a gap from the top edge of the ring of about 4mm. Leave to set in the fridge for a few hours.
- Pipe the Vivafil Bake-In Apricot smooth 35% on top and level off.
- Temper some Belcolade Selection Noir 55 Cacao-Trace chocolate, and pipe spider webs onto silicone paper. Once these set, they will be slightly curved.
- Once set, the desserts can be removed from the rings and the acetate taken off.
- Top the dessert with the spider web.

1 - Plain Satin Base **1875 g**

Ingredients

Satin CC Coffee Mix SG	1000 g
Whole Eggs	350 g
Vegetable Oil	300 g
Water	225 g

Working Method

- Place the eggs, oil and water in a planetary mixer bowl, and place the Satin CC Coffee Mix on top.
- Mix on slow speed for 2 minutes.
- Scrape down.
- Mix on medium for 3 minutes.
- Prepare a cupcake baking tray with cupcake cases.
- Deposit the cake mix into a 18 x 15" tray.
- Bake
- Remove from oven and leave to cool.

🕒 20 ▶ Oven Type: Deck 🌡️ Top Temperature: 170 °C
🌡️ Bottom Temperature: 170 °C ➡️ Closed 💧 10% Water loss

Tips & Tricks

Freezing the desserts
helps with handling.

Trend

Seasonality is all about combining playful decoration with rich flavours. The spiced cream cheese filling and chocolate web topping makes these cream cheese cakes stand out for Halloween celebrations, as well as being a novel experience for those looking for a tasty, indulgent treat.



Products used in these recipes:

Product	Code
Ambiante	4100282
Argenta Combo Plus RSPO	4007233
Bavarois Neutre Gelatin Free	4002556
Belcolade Amber Chunks	4023244
Belcolade Selection Blanc 24,5 Chunks 10mm	4020146
Belcolade Selection Noir 50,5 Chunks 10mm	4013550
Belcolade Selection Noir 55 Cacao-Trace	4014901
Belcolade White Chocolate Shavings	4101953
Blueberry Smoobees	4020168
Cremfil Classic Vanilla	4017729
Cremfil Ultim Chocolate	4005457
Dark Chocolate Shavings	4101950
Deli Caramel	4016416
Deli Cheesecake	4101039
Deli Citron	4004026
Deli Orange	4006247
Lemon Smoobees	4022873

Product	Code
Puratop Fudge Choc RSPO	4005386
Satin Crème Cake Carrot Mix	4001425
Satin Crème Cake Chocolate Mix	4024797
Satin Crème Cake Coconut Mix	4106379
Satin Crème Cake Coffee Mix	4106381
Satin Crème Cake Lemon Mix	4106380
Satin Crème Cake Plain Mix	4106374
Satin Crème Cake Toffee Mix	4025325
Strawberry Smoobees	4020133
Tegral Satin Crème Cake Chocolate	4103813
Topfil Apple Cubes 86%	4010873
Topfil Finest Cherry Pieces 71%	4015908
Vivafil Bake-In Apricot smooth 35%	4027344
Vivafil Bake-In Cherry smooth 35%	4027003
Vivafil Bake-In Raspberry seeds 35%	4027001
Vivafil Bake-In Strawberry smooth 35%	4027343
Vivafil Bake-In Wild Blueberry smooth 35%	4027345



With evolving consumer preferences and emerging taste trends, staying ahead of the curve is crucial.

By providing access to comprehensive insights, Taste Tomorrow offers a unique and detailed vision of food and the future, tracking the evolution of trends and revealing new ones in bakery, patisserie and chocolate. Each of the trend sections throughout this report have been developed using our Taste Tomorrow trend platform.



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