

RECIPE BOOK

**COLAC**

ON TOP OF YOUR CREATIONS





## 01 PIES - PASTRIES

01.01 Black cookie                      cheesecake

## 02 PANCAKES - WAFFLES

02.01 Pancakes with                      choc-ô-nut

## 03 ICE CREAM

03.01 Suger free caramel              ice cream                      03.02 Lemon sorbet

## 04 DESSERTS

04.01 Panna cotta with              04.02 Banana eggnog  
passion fruit                              combination

## 05 DRINKS

05.01 Cappuccino milk-                      shake



 1 HOUR

 1 PIE

#### INGREDIENTS

500 g cream cheese  
 2 dl cream 40%  
 8 tbsp sugar  
 12 g gelatin  
 1 pack vanilla sugar  
 5 cl water  
 40 g compound salted caramel  
 topping black cookie



#### PREPARATION

1. Heat the water and melt the gelatin in it.
2. Whip the cream halfway up.
3. Mix in the sugar and vanilla sugar.
4. Add the cream and pasto salted caramel to the cheese and mix in the water with the gelatin.
5. Pour the mixture onto a pie plate and let set in the refrigerator for at least 1 hour.
6. Finish with Oreo cookies and topping black cookie.



 30 MINUTES

 +- 15 PANCAKES

#### PREPARATION


1. Melt the butter in a pot and add the flour, eggs, milk and peanut oil.
2. Mix till you have a smooth mass.
3. Bake the pancakes.
4. Finish with choc-ô-nut and fresh fruit.


#### INGREDIENTS

2 tbsp peanut oil  
 70 g sugar  
 500 ml milk  
 4 eggs  
 200 g flour  
 20 g butter  
 100 ml topping choc-ô-nut





 1 HOUR 30 MINUTES

 +- 3 liters ice cream

#### INGREDIENTS


2,2 l whole milk  
1 kg diabeline  
170 g compound salted  
caramel vegan NSA  
topping salted caramel 0% -  
vegan



#### PREPARATION

1. Mix the diabeline with the whole milk until smooth.
2. Let it rest for at least 4 hours. (Let it rest for at least 12 hours for an optimal taste.)
3. Add the compound salted caramel vegan NSA and mix well before putting it in the batch freezer.
4. Finish with topping salted caramel 0% -vegan.



 1 HOUR

 +- 1,8 LITERS SORBET

#### INGREDIENTS

1 l water  
350 g sugar  
210 g compound lemon  
14 g WH stab



#### PREPARATION

1. Mix the WH stab with the sugar.
2. Add the dry mixture to the water and mix briefly.
3. Heat while stirring until the sugar is dissolved.
4. Let it cool down and add compound lemon.
5. Put in the batch freezer.



 40 MINUTES

 5 DESSERT GLASSES OF  
+- 250 g

**INGREDIENTS**

- 1 l cream 40%
- 100 g sugar
- 6 g gelatin
- 1 vanilla pod
- 150 g pasto passion fruit
- fresh passion fruit



**PREPARATION**

1. Soak the gelatine in water.
2. Heat the cream with the sugar, vanilla and compound passionfruit to 40°C.
3. Add the gelatine and remove the vanilla pods.
4. Pour in dessert glasses and leave to cool.
5. Finish with a layer of fresh passion fruit.



 40 MINUTES

 5 DESSERT GLASSES OF  
+- 250 g

**INGREDIENTS**


- 5 egg yolks
- 3 eggs
- 750 ml cream
- 175 g sugar
- 95 g compound banana
- 500 g topping gold



**PREPARATION**

1. Put the sugar in a deep pan. Add the eggs and the extra yolks and beat with a whisk.
2. Put the pan on a mild fire and keep beating until you get a light sabayon. Keep beating until you get a frothy mass in which the whisk leaves traces. Taste the result.
3. Pour the light eggmousse in the bowl of the food processor. Place the beater in the appliance and let the machine run until the mousse has cooled. At the same time, the foam becomes extra airy.
4. Meanwhile, pour the full cream into a deep mixing bowl and beat with the whisk until the cream has the thickness of yogurt or mayonnaise.
5. Add the compound banana and beat until you get a stiff mousse.
6. Put the topping gold in a glass and finish with a layer of banana mousse.



 1 HOUR

 +- 4 LITERS MILKSHAKE

#### INGREDIENTS

1 cup strong coffee  
 3 l whole milk  
 900 g ice cream powder  
 neutral  
 300 g ice cream paste  
 120 g base vanilla  
 topping cappuccino



#### PREPARATION

1. Mix the ice cream powder with the whole milk into a homogeneous mass.
2. Add the ice cream paste. Pasteurize and let it cool down.
3. Add the base vanilla and stir well before putting it in the batch freezer.
4. Pour the strong coffee and the coffee ice cream in a blender. Mix well and pour in a glass.
5. Finish with whipped cream and topping cappuccino.

We have shared our knowledge and expertise with ice cream creators, bakers, dairy producers and caterers since 1981. Contact us to make your products even better.

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