

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

BLACK COOKIE CHEESECAKE









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.

PANCAKES WITH CHOC-Ô-NUT 02.01





30 MINUTES



+- 15 PANCAKES

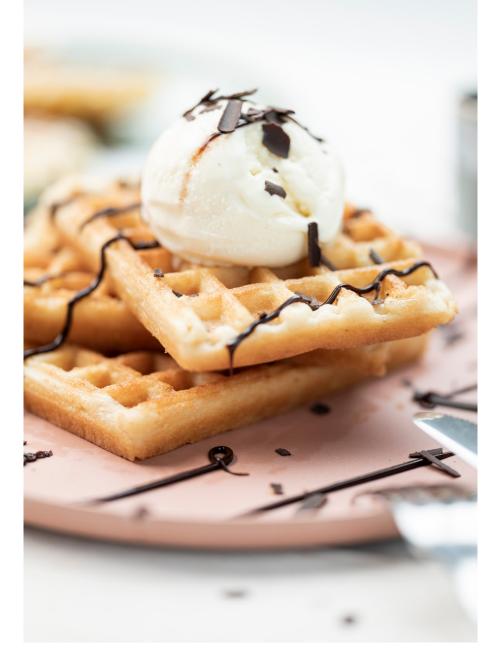


- 1. Melt the butter in a pot and add the flour, eggs, milk and peanut oil.
- 2. Mix till you have a smooth mass.
- 3. Bake the pancakes.
- 4. Finish with choc-ô-nut and fresh fruit.

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 I 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.

03.02 **LEMON SORBET**







+- 1,8 LITERS SORBET

INGREDIENTS

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



- 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

INGREDIENTS

1 I 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
- 4. Pour in dessert glasses and leave to cool.
- 5. Finish with a layer of fresh passion fruit.





04.02

C: 40 MINUTES



5 DESSERT GLASSES OF +- 250 g

INGREDIENTS

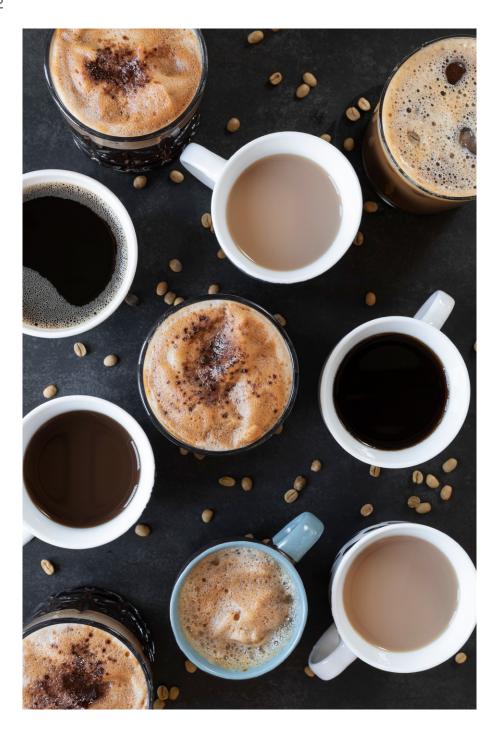
5 egg yolks 3 eggs 750 ml cream 175 g sugar 95 g compound banana 500 g topping gold





PREPARATION

- 1. Put the sugar in a deep pan. Add the eggs and the extra yolks and beat with a wisk.
- 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 wisk leaves traces. Taste the result.
- 3. Pour the light eggmousse in the bowl of the food processer. 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.









+- 4 LITERS MILKSHAKE

INGREDIENTS

1 cup strong coffee 3 I 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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