

# Recipe booklet **Season Cake.**



**Zeelandia**

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## Season Cake.

### Recipe

2000 g Season Cake  
1050 g sugar  
1050 g egg  
900 g vegetable oil  
675 g water

### Method

Mix the ingredients 3 minutes at second speed with a flat beater.  
Fill the Cake form in tray with 325 gram batter.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C  
Baking time 50 minutes.

**Yield 16 pieces**

## Sweet Dough.

### Recipe

800 g sugar  
1250 g margarine  
100 g water  
10 g salt  
1600 g flour  
400 g Season Cake

### Method

Mix first the sugar, margarine, water and salt.  
Add the flour and Season Cake and mix into a sweet dough.  
Place the dough in the refrigerator overnight.  
Before using mix the dough shortly.





## Season Choco Cake.

### Recipe

1500 g Season Cake  
1000 g sugar  
800 g egg  
700 g vegetable oil  
500 g water  
250 g cocoa

### Method

Mix the ingredients 3 minutes at second speed with a flat beater.  
Fill the Cake form in tray with 350 gram batter.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C  
Baking time 50 minutes.

**Yield 13 pieces**

## Season Sponge Cake.

### Recipe

1300 g Season Cake  
700 g sugar  
1600 g egg  
400 g water  
80 g Quick 75  
12 g Flavour Vanilla

### Method

Mix the ingredients during 6 minutes at high speed with the whisk till a smooth batter.

Spread 1800 gram batter on a baking sheet of 40 x 60 cm  
Fill a baking tin of 21 cm with 350 grams of batter.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C.  
Baking time 25 minutes.

**Yield 11 pieces**

## Season Butter Cake.

### Recipe

2000 g Season Cake  
1050 g sugar  
1050 g egg  
900 g melted butter  
675 g water

### Method

Mix the ingredients 3 minutes at second speed with a flat beater.  
Fill the Cake form in tray with 325 gram batter.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C  
Baking time 50 minutes.

**Yield 16 pieces**





## Apple Cake.

### Recipe

2000 g Season Cake  
1050 g sugar  
1050 g egg  
900 g vegetable oil  
675 g water

### Filling

300 g apple pieces

### Decoration

600 g apple pieces  
20 g cinnamon

### Finishing

285 g Paletta Spray Neutral  
(15 g. per piece)

### Method

Mix the ingredients 3 minutes at medium speed with a flat beater.  
Mix in the filling.  
Fill the cake form with 300 gram batter.  
Decorate with apple and sprinkle some cinnamon on top.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C  
Baking time 40 minutes.

Glaze with Paletta Spray Neutral.

**Yield 19 pieces**



## Apple Caramel Cake.

### Recipe

2000 g Season Cake  
1050 g sugar  
1050 g egg  
900 g vegetable oil  
675 g water

### Filling

300 g apple pieces  
200 g Butterscotch Granulate  
15 g cinnamon

### Decoration

595 g apple pieces (35 g. per piece)

### Method

Mix the ingredients 3 minutes at medium speed with a flat beater.  
Mix in the filling.  
Fill the Cake form in tray with 325 gram batter.  
Decorate with apple and sprinkle some cinnamon on top.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C  
Baking time 50 minutes.

**Yield 17 pieces**



## Pina Colada Cake.

### Recipe

2000 g Season Cake  
1050 g sugar  
1050 g egg  
900 g vegetable oil  
675 g water  
30 g Flavour Rum

### Filling 1

600 g coconut flakes  
500 g sugar  
500 g water (100°C)

### Filling 2

300 g pineapple

### Decoration

40 g coconut flakes  
50 g Pajets Chocolate

### Method

Mix the ingredients for filling 1.  
Leave to stand for at least 4 hours.

Mix the ingredients of the recipe including the cocos mass (filling 1) 3 minutes at second speed with a flat beater.  
Mix in the sliced pineapple.  
Fill the Cake form in tray with 325 gram batter.

Decorate before baking.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C  
Baking time 50 minutes.

**Yield 7 pieces**



## Carrot Cake.

### Bottom

1750 g sweet dough

### Recipe

3500 g Season Cake  
1500 g soft brown sugar  
2250 g egg  
2250 g vegetable oil  
50 g Cinnamon Orenta  
5 g clove

### Filling

1750 g carrot (grated)  
750 g walnut pieces  
1000 g pineapple (from tin)

### Decoration

1500 g butter  
1500 g Arabesque Blanc 29

### Method

Roll out the sweet dough till a thickness of 1,75 mm.

Line baking trays (60 x 20 cm) with the sweet dough. It's possible to pre bake the bottom.

Mix all ingredients for 8 minutes at low speed with a flat beater.  
Add the filling at the end of the mixing time.

Pour the batter (1300 grams) onto the sweet dough and divide.

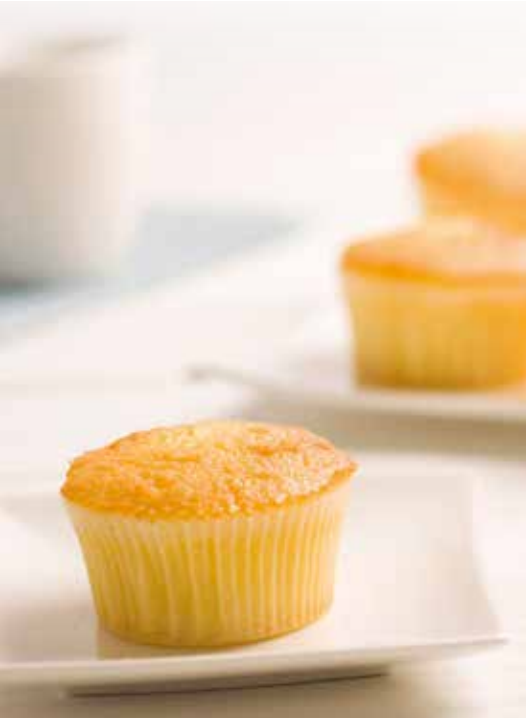
Baking temperature:  
Deck oven 180°C.  
Rotation oven 160°C.  
Baking time 30 minutes.

Melt the Arabesque (35°C) and mix with the butter.  
Whip and decorate the top.

**Yield 10 trays (480 pieces of 7 x 3 cm)**







## Cup Cake flat.

### Recipe

1000 g Season Cake  
1000 g egg  
850 g sugar  
1000 g margarine (or butter)  
175 g water

### Method

Mix all ingredients with a flat beater during 4 minutes.  
Pipe approx. 50 grams batter into a cup.

Baking temperature:  
Deck oven 185°C  
Rotation oven 160°C  
Baking time 25 - 30 minutes.

**Yield 80 pieces**



## Muffins.

### Recipe

650 g Season Cake  
350 g sugar  
350 g egg  
300 g vegetable oil  
225 g water

### Method

Mix the ingredients 5 minutes at low speed with a flat beater.  
Fill the Muffin cups with 70 gram batter.

Baking temperature:  
Deck oven 180°C  
Rotation oven 160°C  
Baking time 25-30 minutes.

**Yield 26 pieces**

## Brownie Bar.

### Basis dough

400 g sweet dough

### Filling

125 g Raspberry Jam

### Recipe

650 g Season Cake  
400 g sugar  
350 g egg  
400 g vegetable oil  
450 g water  
125 g cocoa  
250 g Arabesque Noir 72  
1000 g Dip Choco (melted 35°C)

### Decoration

750 g Dip Choco (30 g. per piece)

### Method

Roll out the sweet dough till a thickness of 2 mm.  
Line the sweet dough in a with baking paper lined baking tray of 60 x 20 cm (high sides).  
Spread out the Raspberry Jam on the sweet dough.

Mix all ingredients during 5 minutes at low speed with a flat beater.  
Spread 1400 gram of the batter on top of sweet dough.  
Spread 1000 gram of the batter in a with baking paper lined baking tray of 60 x 20 cm (high sides).

Baking temperature:  
Deck oven 180°C.  
Rotation oven 160°C.  
Baking time for the tin without sweet dough 25 minutes.  
Baking time for the tin with sweet dough 35 minutes.

Release after cooling and remove the paper.  
Slice the brownie sheet without sweet dough into cubes of 2 x 2 cm.  
Spread the Dip Choco onto the brownie with sweet dough.  
Paste the cubes onto the Dip Choco.  
Pipe Dip Choco over the cubes.  
Cut after setting into pieces 12 x 4 cm.

Finish with 2 chocolate slices and decoration of chocolate, walnuts and meringue dots.

A filling of different nuts like almonds, walnuts or pecan is a delicious variation.  
To make the brownie more chocolate, add more chocolate drops.

**Yield 25 pieces**





## Brownie Shorteas.

### Bottom

1750 g sweet dough

### Recipe

3500 g Season Cake  
5500 g icing sugar  
1500 g egg  
1000 g vegetable oil  
2000 g water (100°C)  
1500g Arabesque Noir 58  
600 g cocoa

### Method

Roll out the sweet dough till a thickness of 1,75 mm.  
Line baking trays (60 x 20 cm) with the sweet dough.  
It's possible to pre bake the bottom.

Put the Arabesque into a bowl and pour boiling water onto it, let the chocolate melt.  
Add the rest of the ingredients and mix for 8 minutes at low speed with a flat beater.  
Pour the batter (1550 grams) onto the sweet dough and divide.

Baking temperature:  
Deck oven 180°C.  
Rotation oven 160°C.  
Baking time 30 minutes.

**Yield 10 trays (480 pieces of 7 x 3 cm)**

## Season Pound Cake.

### Recipe

1300 g Season Cake  
900 g sugar  
1000 g egg  
900 g soft butter  
140 g water  
40 g Flavour Vanilla

### Method

Mix the ingredients 3 minutes at second speed with a flat beater.  
Specific weight 860 g/l  
Fill the Cake tin with 850 gram batter.

Baking temperature:  
Deck oven 160°C.  
Rotation oven 135°C  
Baking time 70 minutes.

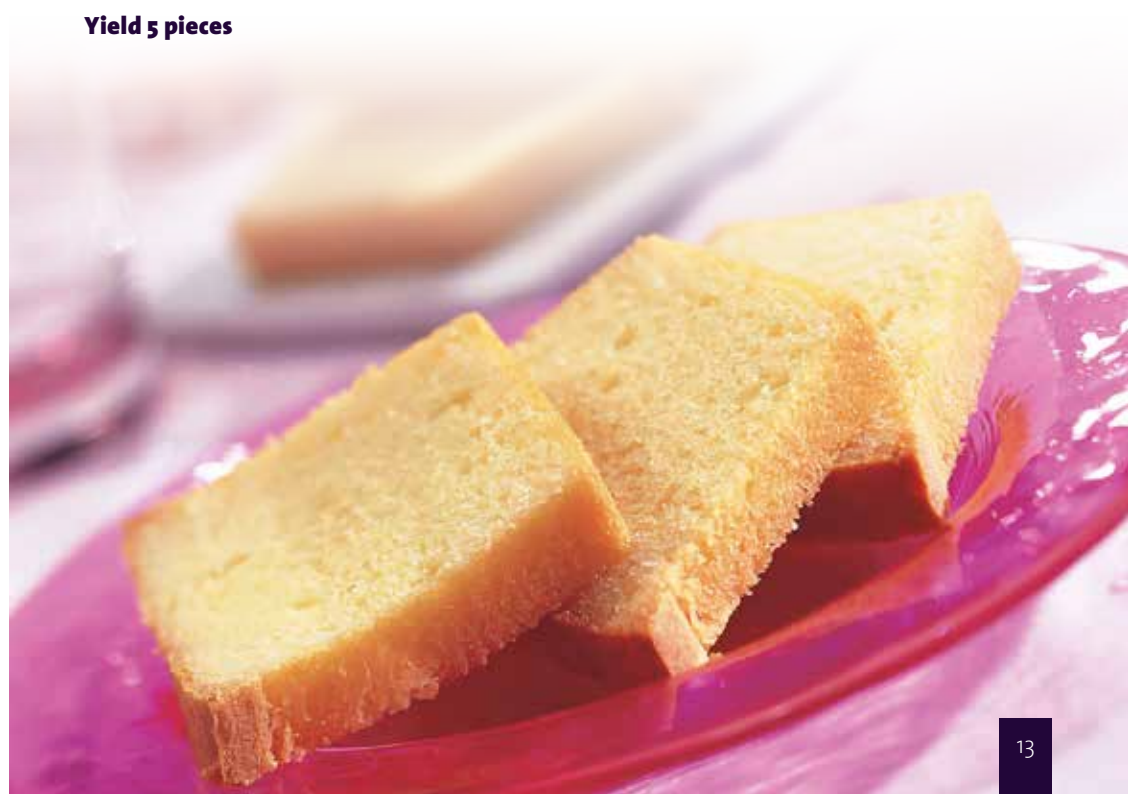
**Yield 5 pieces**

### Various flavour applications:

- Mix in 3% cocoa and 3% sugar
- Mix in 4-6% compound
- Mix in 0.3-0.5% flavour

### Various applications with filling:

- Mix in 20% frozen woodberries
- Mix in 20% raisins
- Mix in 20% Nuts
- Mix in 5% Butterscotch
- Mix in 5% Pajets Choco
- Mix In 5% Hazelnut Krokant





## Choco Sheet Cake.

### Recipe

650 g Season Cake Choco Extra  
350 g sugar  
350 g egg  
300 g vegetable oil  
225 g water

### Method

Mix the ingredients 3 minutes at second speed with a flat beater.  
Spread the batter into a baking tray of 60 x 20 cm.  
Decorate as desired.

Baking temperature:  
Deck oven 180°C.  
Rotation oven 160°C.  
Baking time 45-50 minutes.

### Yield 1 piece

#### Various applications with filling:

- Mix in 20% frozen woodberries.
- Mix in 20% raisins.
- Mix in 20% nuts.
- Mix in 5% Butterscotch.
- Mix in 5% Pajets Choco.
- Mix In 5% Hazelnut Krokant.

#### Various applications with decoration:

- Pipe 300-350 gram Custard onto the batter.
- Pipe 300-350 gram Presta onto the batter.
- Pipe 300-350 gram Fruitful onto the batter.
- Sprinkle 300-350 gram crumble dough onto the batter.
- Spray or brush Paletta after cooling down.



## Season Sheet Cake.

### Recipe

650 g Season Cake  
350 g sugar  
350 g egg  
300 g vegetable oil  
225 g water

### Method

Mix the ingredients 3 minutes at second speed with a flat beater.  
Spread the batter into a baking tray of 60 x 20 cm.  
Decorate as desired.

Baking temperature:  
Deck oven 180°C.  
Rotation oven 160°C.  
Baking time 45-50 minutes.

### Yield 1 piece

#### Various applications with flavours:

- Mix in 1,5% cocoa and 1% extra water.
- Mix in 4-6% compound.
- Mix in 3-5% flavour.

#### Various applications with filling:

- Mix in 20% frozen woodberries.
- Mix in 20% raisins.
- Mix in 20% nuts.
- Mix in 5% Butterscotch.
- Mix in 5% Pajets Choco.
- Mix In 5% Hazelnut Krokant.

#### Various applications with decoration:

- Pipe 300-350 gram Custard onto the batter.
- Pipe 300-350 gram Presta onto the batter.
- Pipe 300-350 gram Frutafill onto the batter.
- Sprinkle 300-350 gram crumble dough onto the batter.

#### Various applications with Toppings:

- Types Dip Flavours.
- Types Sweet Glace Flavours.
- Types Paletta Flavours.

When you use frozen forest fruit, the batter will be blue. We recommend to use a cocoa batter.





## Pistachio Cake.

### Recipe

2000 g Season Cake  
1050 g sugar  
1050 g egg  
900 g vegetable oil  
675 g water  
200 g Compound Pistache

### Filling 1

500 g pistachio kernels (broken)

### Decoration

180 g pistachio kernels (broken)  
(10 g. per piece)

### Method

Mix the ingredients 3 minutes at medium speed with a flat beater.  
Mix in the broken pistachio kernels.  
Fill the Cake form in tray with 325 gram batter.  
Decorate the top with broken pistachio kernels.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C  
Baking time 50 minutes.

For more colour inside add some Colour Green.

**Yield 18 pieces**

## Lemon Cheesecake.

### Sweet dough

600 g sweet dough

### Recipe

550 g Season Cake  
325 g sugar  
275 g egg  
150 g water  
250 g vegetable oil  
50 g Fruitful Lemon Cream

### Filling 1

200 g Fruitful Lemon Cream

### Filling 2

500 g Zeesan Cheese  
1000 g water  
200 g cream cheese  
800 g whipping cream

### Finishing

100 g Mont Blanc

### Decoration

100 g Fruitful Lemon Cream  
100 g Arabesque Blanc 29

### Method

Roll out the sweet dough to a thickness of 1,5 mm.  
Cut the dough with a ring of 12 cm.

Mix the ingredients of the recipe into a smooth batter.  
Pour approx. 75 gram batter onto the sweet dough.  
Pipe a spiral of Fruitful Lemon Cream onto the batter, 10 gram each.

Baking temperature:  
Deckoven 180°C.  
Rotationoven 160°C.  
Baking time 30 minutes.

Release and put it back into clean ring lined with plastic.

Mix the Zeesan, cream cheese and water.  
Blend the semi whipped cream carefully with this mixture.  
Fill each ring with the bavarian.

We advice to put the bavarian for one hour inside the refrigerator before freezing , to get an optimal setting.

Finish the cheese cakes with Mont Blanc, some dots of Fruitful Lemon Cream and Arabesque Blanc.

**Yield 20 pieces**



## Pumpkin Cake.

### Bottom

300 g sweet dough  
150 g Apricot Jam

### Recipe

675 g Season Cake  
400 g castor sugar  
350 g egg  
250 g vegetable oil  
150 g water  
300 g pumpkin pulp  
3 g nutmeg  
5 g salt

### Filling

200 g walnut

### Finishing

300 g pumpkin (thin sliced)  
300 g Paletta Spray Neutral

### Decoration

40 g Arabesque Noir 72  
150 g mixed nuts  
7 g Mont Blanc

### Method

Roll out the sweet dough till a thickness of 2 mm.  
Line a baking tray (60 x 20 cm) with the sweet dough.  
Cover the sweet dough with a layer of Apricot Jam.  
Mix the ingredients 5 minutes at first speed with a flat beater.  
Mix in the filling.  
Spread the batter (approx. 2000 gram) into a baking tray of 60 x 20 cm.  
Spread the pumpkin slices onto the batter.

Baking temperature:  
Deck oven 180°C.  
Rotation oven 160°C.  
Baking time 50 - 60 minutes.

Brush the cake directly after baking with the Paletta Spray Neutral.  
Decorate with some lines of Arabesque, nut and Mont Blanc.  
Cut in pieces of 8,5 x 19 cm.

**Yield 7 pieces**



## Choco Crumble Cake.

### Recipe

2000 g Season Cake  
1050 g sugar  
1050 g egg  
900 g vegetable oil  
675 g water

### Filling

1000 g Dip Choco (melted 35°C)  
650 g flour  
90 g water

### Method

Mix first the flour with the melted Dip and add the water and mix into a crumble dough.

Mix the ingredients during 5 minutes at low speed with a flat beater.  
Mix in the filling (crumble dough).  
Fill the Cake form in tray with 350 gram batter.

Baking temperature:  
Deck oven 180°C.  
Rotation oven 160°C.  
Baking time 50 minutes.

**Yield 21 pieces**







## Latte Macchiato.

### Recipe 1

2000 g Season Cake  
1050 g sugar  
1050 g egg  
900 g vegetable oil  
675 g water  
175 g Pajets Chocolate

### Recipe 2

750 g Season Cake  
500 g sugar  
400 g egg  
350 g vegetable oil  
250 g water  
125 g cocoa

### Decoration

150 g Bianca Meringue  
150 g water (50°C)  
150 g sugar  
150 g sugar  
35 g Zeesan Neutral

### Finishing

5 g cocoa

### Method

Mix the ingredients (excluding Pajets Chocolate) during 3 minutes at second speed with a flat beater.  
Mix in the Pajets Chocolate.  
Line a ring with a diameter of 15 cm with a band of silicone paper (height 6 cm).  
Fill this ring with 450 gram batter.  
Mix the ingredients for upper layer during 3 minutes at second speed with a flat beater.  
Pipe 180 gram batter onto the bottom layer.

Baking temperature:  
Deck oven 170°C.  
Rotation oven 150°C.  
Baking time 50 minutes.

Cool after baking.  
Whip up the Bianca, water and the first part of the sugar till foamy and strong.  
Then add the second part sugar and the Zeesan Neutral.  
Decorate the cake with a spiral of the Meringue and sprinkle with cocoa.

**Yield 13 pieces**

## Fruit Island Pie.

### Recipe

400 g Season Cake  
460 g flour  
320 g water  
75 g butter  
10 g yeast  
5 g salt

### Filling 1

90 g Crepa New  
1000 g milk  
100 g sugar  
100 g egg

### Decoration

75 g Frutafill Strawberry  
(75 g. per piece)

### Finishing

300 g Paletta Neutral  
300 g Flambé Foam

### Method

Mix all ingredients into a dough.  
Dough resting time 15 minutes.  
Roll out the dough to a thickness of 1,75 mm and line the flan pans (10 cm).

Mix the Crepa New with half the sugar, add 100 gram milk, the eggs and mix well (without lumps).  
Boil the rest of the milk with the other half of the sugar.  
Pour a part of this boiling milk into the first mixture.  
Put it all back into the pan and boil for two minutes, keep stirring to prevent burning.

Cool as quickly as possible, cover with clean foil to prevent skin on top.  
Fill the pans with 75 grams custard cream.

Baking temperature:  
Deck oven 200°C.  
Rotation oven 180°C.  
Baking time 20 minutes.

Cool after baking.  
Add the Frutafill into the middle of the pie.  
Pipe the flambé Foam around the Frutafill and scorch with a blow torch.

Finish with the Paletta and chocolate decoration.

**Yield 17 pieces**



## Crêpes.

### Recipe

500 g Season Cake  
500 g water  
500 g milk  
200 g egg

### Method

Mix the ingredients with half the milk into a smooth batter.  
Add the remaining milk and mix till the batter has the right thickness.

The batter is ready for use.

**Yield 45 pieces**



## Pancakes.

### Recipe

1000 g Season Cake  
1000 g water  
200 g egg  
150 g sugar  
100 g Rap  
100 g oil (replace by melted butter for a butter pancake)

### Method

Mix the ingredients for 5 minutes with a flat beater into a smooth batter.  
The batter is ready for use.

Heat the pancake iron at 210°C and spray with Carlex.  
Pipe or scoop the batter onto the pancake iron.  
Bake those gold brown for 2 minutes on both sides and release those from the iron.



## Waffles.

### Recipe

550 g Season Cake  
200 g water  
200 g milk  
200 g egg

### Recipe 1

300 g melted butter

### Finishing

75 g Mont Blanc

### Method

Mix the ingredients (without the butter) with a whisk into a smooth batter.  
Add the melted butter.

The batter is ready for use.

Heat the Special waffle iron 230°C and spray with Carlex.  
Pipe or scoop the batter into the waffle iron.  
Bake them gold brown and release them from the iron.

When the waffle is served on a plate you can decorate with Fruitful Cherry, whipped cream, butter or Mont Blanc.





## Maltese Christmas Cake.

### Recipe

2000 g Season Cake  
1050 g brown sugar  
1050 g eggs  
450 g oil  
450 g melted butter/margarine  
675 g water  
150 g black treacle (option)  
40 g mixed spice  
20 g cinnamon  
15 g nutmeg  
15 g cloves ground  
15 g cocoa powder

### Filling

3500 g mixed sultana, raisins, currants, golden raisins  
250 g cherries half  
250 g candied peel  
200 g hazelnut (option)  
200 g blanched almond (option)  
200 g walnuts (option)  
1 g lemon or orange juice (option)

### Method

Soak the mixed fruit in some brandy, sherry, whisky or rum and 400 ml lukewarm water and let it overnight.

Mix the ingredients 3 minutes at medium speed with a flat beater.  
Mix in the filling.  
Fill a ring with 750 gram batter.

Baking temperature:  
Deck oven 160°C.  
Rotation oven 140°C  
Baking time 60 minutes.

**Yield 17 pieces**

## Cake Panettone.

### Recipe

2000 g Biscamix  
1600 g Season Cake  
2500 g egg  
300 g water  
30 g lemon zest  
15 g orangeade shreds (cut)

### Recipe 1

1100 g butter (or margarine or oil)

### Filling

400 g dried fruits (chopped)  
250 g raisins  
250 g almond shavings  
100 g Season Cake  
12 g cardamom

### Method

Mix the ingredients with a whisk during 6 minutes at high speed and 2 minutes at second speed.  
Add melted butter at low speed.  
Add the mixed filling into the batter.  
Scoop 500 grams batter into a panettone cup (9,5 x 14 cm).

Decorate with some almond shavings.

Baking temperature:  
Deck oven 160°C  
Rotation oven 140°C  
Baking time 55 - 60 minutes.

**Yield 17 pieces**



# Red Velvet Cake Pie.

## Recipe

650 g Season Cake  
350 g sugar  
350 g egg  
300 g butter  
140 g water  
30 g cocoa  
75 g buttermilk  
30 g Colour Bright Red (\*)  
30 g Colour Purple Red  
10 g Flavour Vanilla

## Filling 1

300 g Creme au Beurre

## Finishing

500 g Creme with Dip and whipping cream

## Finishing1

15 g Mont Blanc (coloured red)  
3 g (5 g. per piece)  
choco decor (1 g. per piece)

*\* the amount of colour can be different by the use of other brand or type*

## Method

Mix the ingredients 3 minutes at second speed with a flat beater.  
Fill a ring (diameter 16 cm) with 500 gram batter.

Baking temperature:  
Deck oven 160°C.  
Rotation oven 140°C  
Baking time 50-55 minutes.

Slice the cake into 3 equal parts.  
Fill the bottom part first with Raspberry Jam and second with creme au beurre.  
Add the second layer, soak with sugar water and fill with creme au beurre.  
Add the third layer and finish the cake with filling 1.  
Finish with Mont Blanc and 2 chocolate curls.

**Yield 3 pieces**



# Cake on stick. Stracciatella

## Recipe

400 g Season Cake  
210 g sugar  
210 g egg  
180 g vegetable oil  
135 g water  
6 g Flavour Vanilla

## Filling

60 g Pajets Chocolate

## Decoration

400 g Dip Neutral  
72 g Pajets Chocolate (3 g. per piece)

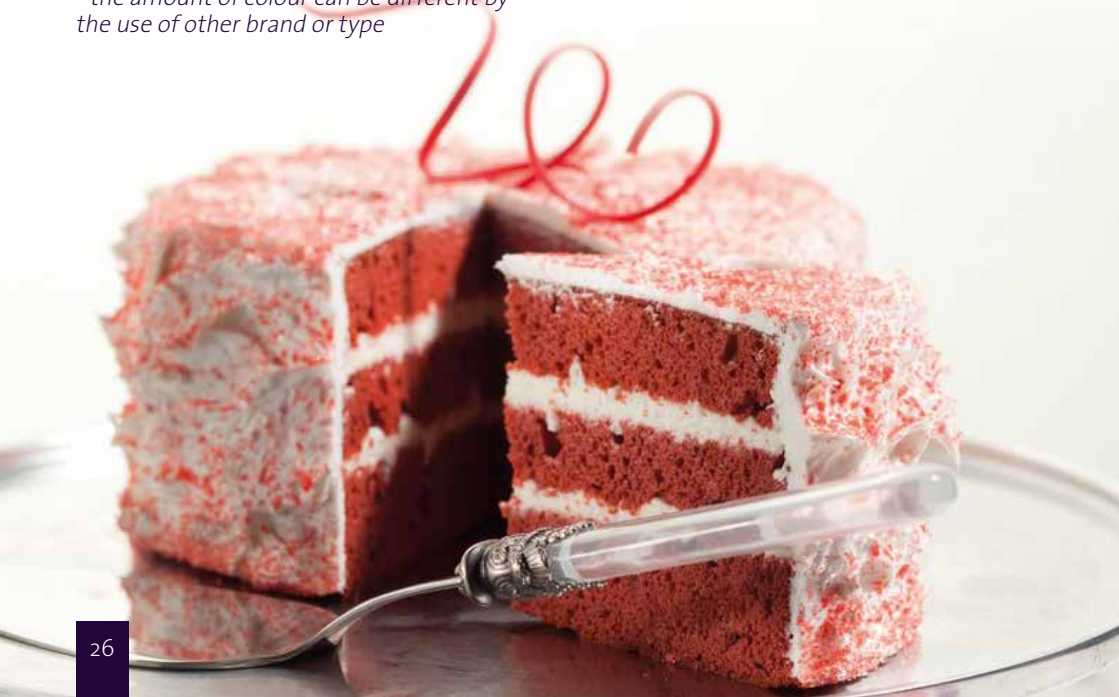
## Method

Mix the ingredients 3 minutes at medium speed with a flat beater.  
Mix in the Pajets Chocolate.  
Spray the Cake on stick form with Carlex Spray and put in the sticks.  
Fill the form with 50 gram batter and bake on a perforated baking sheet.

Baking temperature:  
Deck oven 190°C.  
Rotation oven 170°C  
Baking time 25 minutes.

Cool down completely and remove the cake from the form.  
Coat with Dip Neutral and decorate with Pajets Chocolate.

**Yield 24 pieces**





# Tartelette Base.

## Recipe

600 g Season Cake  
1200 g flour  
600 g butter  
500 g icing sugar  
300 g almond powder  
400 g egg  
15 g Flavour Vanilla

## Method

Mix all ingredients into a sweet dough, do not overmix.  
Roll out the dough to a thickness of 1,75 mm and place onto a tray, cool or freeze the dough.  
Cut stripes of 24,5 cm x 2,5 cm.  
Put them into a tartelette ring and finish with a bottom layer.

Use just a little Carlex to grease the rings.

Baking temperature:  
Deck oven 170°C  
Rotation oven 150°C  
Baking time 15- 18 minuten.

Spray after cooling down with choco spray to keep the tartelette crispy.

**Yield 120 pieces**

  
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