

Bespoke Recipe Book

by *Quescrem*

GREENMASTER

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FREE

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Green!



quescrem.es

Who are we?

Quescrem is an innovative dairy company specialized in cream cheese, mascarpone and other high value dairy products, with an excellent quality and functionality.

We are based in Spain at the heart of the main milk production area in the country. That's why the milk and cream we use to make our cream cheeses is sourced from farms within 20 km from our production facilities, which ensures maximum freshness.

We develop, create, produce and sell cream cheese, mascarpone and other dairy products, such as culinary yoghurt and sour cream, with noble raw materials and with lots of R & D.

Specially made for you

This recipe book has been specially designed for you, and we hope that this preparations will please you.

All the recipes proposed have been especially designed by our technical team after a research process for you and your market, as well as possible innovative applications with our products.

In this recipe book you will find a wide range of innovative applications with Quescrem Greenster, in which the versatility of the product and its different uses can be appreciated.



Santiago Martínez

Culinary team coordinator

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He began his career studying cooking in his hometown A Coruña, in the only Michelin star restaurant at the time, "Playa Club".

His restlessness moved him to Barcelona where he worked for EX Bulli, where he combined the sweet and the savory side, learning different techniques that were new at the time.

He then moved to London to work in restaurants of different gastronomy, like Asian, Peruvian, Mexican.

When he saw the need to train in patisserie and did a master's degree in patisserie at the Basque Culinary, where after the course he worked for three more years.

Returned to A Coruña to work in the Habaziro pastry shop, the best patisserie in Galicia and in the top 10 in Spain.

He has more than 12 years of experience in cooking, both sweet and savoury, working in restaurants and bakeries.

He now has a gastronomic role in Quescrem, where he develops and researches new applications and recipes for all our products.

César Romero Villena

Collaborator

He is a renowned pastry chef with more than 30 years of professional experience at the highest level.

Trained at the school of the Valencia Confectioners' Guild, throughout his career he has specialised in the formulation of pastry and ice cream. An expert connoisseur of ingredients and processes, his extensive technical background allows him to approach both tradition and innovation from a differentiating point of view.

In 2009 he was proclaimed champion of the Spanish Pastry Cup and in 2011 he and his students won first prize for the best bonbon in the competition of the Spanish Hotel and Catering and Pastry Schools.

Since 2013 he has been advising important international brands as Pastry - cooking chef, which has led him to travel around the world, acquiring a broad vision of the trends in different geographical areas, showing the possibilities in the sweet and savoury world of a wide variety of products to different customer segments.

He currently teaches Formulation for the Master's Degree in Sweet Cuisine and Restaurant Desserts at the Basque Culinary Center, a world reference centre in cuisine, gastronomy and food, where he has also collaborated in the R&D department.

In addition, he also teaches at the most prestigious schools in the country, such as L'Atelier de Barcelona, the Escuela del Gremio de Pasteleros de Barcelona and the Centro de formación en Gastronomía Hoffman, among many others.





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GREENSTER SPONGE MOUSSE

Components

- > **Vegan Crumble**
- > **Cacao Powder**
- > **Quescrem Greenster sponge mousse**

Ingredients

- 15 g Almond paste
- 125 g Water
- 25 g Honey
- 1,1 g Carrageenan

140 g Quescrem Greenster

Process

Heat everything except the spreadable to boiling point.
Reduce to 55 °C and add the almond spread.
Blend in a blender.
Pour into glasses or cups and refrigerate.



VEGAN CHEESECAKE

Ingredients

450 g Quescrem Greenster

- 90 g Margarine
- 90 g Almonds milk
- 100 g Dextrose
- 80 g Sugar
- 35.6 g Vegan Egg substitute
- 160 g Vegan Mix (124,4 g water and Pre Mix)
- 30 g Corn starch
- 0.5 g Turmeric colouring

Process

Mix the Vegan Mix with the water using a whisk.
Mix the rest of the ingredients with a blender and add the Vegan Mix at the end.
Pass through the sieve.
Place 650 g of the mixture in a round baking tin of 14 cm by 6 cm high with greaseproof paper and bake at 220 °C in a conventional oven during 20 min.
Leave to stand for 2 hours at room temperature before tasting.

Vegan Mix

- 1.5 g Impeller
- 1 g Guar gum
- 37 g Cornstarch
- 60.5 g Rice flour

Process

Combine all the ingredients using a coffee grinder.



GREENSTER FRANCHIPANE

Components

- > Franchipane cream
- > Tartlet dough
- > Confit pear
- > Slice almond

Process

Line tartlets 12 cm in diameter and 2 cm in height.

Bake the tartlets at 160 °C until golden brown.

Once cooked, drain the frangipane.

Date brisee

- 132 g Icing sugar
- 270 g Margarine
- 60 g Water
- 535 g Flour(90W)

Process

Mix in the whipping machine (with the paddle tool) the icing sugar with the butter.

Add the water and let it integrate, and finally add the flour, trying to work as little as possible.

Leave to stand in the fridge for at least 6 hours before rolling out

Franchipane cream

- 260 g Icing sugar
- 260 g Almonds flour
- 125 g Flour (90W)
- 3 g Salt
- 2 g Baking powder

350 g Quescrem Greenster

Process

Place the sugar, the flours, the baking powder and the salt in a food processor and blend to mix well.

Finally, add the **Quescrem Greenster** and process for one minute.

Pour into a piping bag.

Confit Pears

- 260 g Pear
- 260 g Sugar
- 125 g Water

Method

In a saucepan, dissolve the sugar with the water and bring to the boil.

Peel the pears, cook in the syrup and cook at 75 °C for 35 minutes.



GREENSTER

BROWNIE

Ingredients

430 g Quescrem Greenster

100 g Margarine

200 g Sugar

140 g Vegan Chocolate 72 %

130 g Flour

Process

Melt the chocolate with the margarine.

Add the sugar and mix well.

Add the sifted flour and stir until it is integrated.

Mix with the **Quescrem Greenster**.

Place in a jacketed baking tin and bake at 170 °C for 30 to 45 minutes.



GREENSTER PLUM CAKE

Ingredients

270 g Flour 90W
20 g Corn starch
200 g Sugar
13 g Baking powder
27 g Almond flour
3 g Bicarbonate
6 g Salt

325 g Quescrem Greenster

60 g Lemon juice
150 g Water

Process

Line a rectangular baking tin with baking paper.
Mix all the ingredients in a thermomixer for 2 minutes at medium speed.
Fill half of the mould.
Bake at 180 °C for 40 min.



MANGO

VEGAN

TART

Components

- > Quescrem Greenster sponge cake
- > Mango and passion fruit jelly
- > Veggie mousse
- > Mango glaze
- > Coconut
- > Fresh mango, pistachio and mint garnish.

Assembly

Cut out 12 cm diameter discs of sponge cake and 1.5 cm high.

Place a layer of mango purée on top.

Line a 14 cm diameter round metal mould with 4 cm high acetate.

Place the sponge cake in the centre with the puree on top.

Make the mousse and place in a piping bag.

Fill the edges between the sponge cake and the mould.

Then fill up to the top of the acetate.

Smooth and freeze

Once frozen, use the glaze at 35 °C.

Greenster Sponge Cake

200 g Quescrem Greenster

50 g Ground almond

1 und Lemon zest

50 g Sunflower oil

150 g Water

12 g Potato Whip

150 g Sugar

160 g Flour

15 g Baking powder

Process

Put the almond spread, ground almonds, grated lemon zest and 50 g of sunflower oil in a bowl.

Mix well with a whisk.

Make a meringue with the water, potato whip and sugar (add little by little). It takes about 8 minutes to whip up.

Finally add the sifted flour and the baking powder.

Bake at 170 °C for about 28 min.





Mango And Pasion Fruit Puree

425 g Mango Puree
150 g Pasion Fruit Puree
10 g Pectina NH440 (slow set)
4,8 g Agar agar
170 g Glucose Syrup
170 g Sugar
30 g Lemon Juice

Process

Heat the fruit purees with the glucose syrup and the agar in a saucepan (mixture 1).
Mix the sugar with the yellow pectin (mixture 2).
When mixture 1 has reached 40 °C, add mixture 2.
Then add the lemon puree and continue heating the final mixture until it reaches 40 degrees Brix in texture.
Add the lemon juice and allow to cool.
Use

Vegan Mousse

150 g Mix vegetal
250 g Quescrem Greenster
35 g Icing sugar

Process

Mix the icing sugar with **Quescrem Greenster**.
Whip the vegetable mix.
Mix the **Quescrem Greenster** vegetable mix in 3 times with encircling movements.

Glaze

500 g Absolut cristal
2 g Yellow colorant

Process

Heat to 40 °C and dissolve the colouring well.
Glaze at 35 °C.

Quescrem Greenster Mousse

Mango And Pasion Fruit Pure

Quescrem Greenster Sponge Cake



STRAWBERRY

& MANGO

GREENSTER PIE

Components

- > **Vegan biscuit base**
- > **Quescrem Greenster** whipped cream
- > **Fresh mango**
- > **Mango puree**
- > **Cocoa butter**

Assembly

Mix the vegan biscuit with the cocoa butter.
Place in a mould, lined with vegetable fat.
Place in the fridge so that it solidifies quickly.
Once cool, remove from the mould.
Pour the cream
Place the mango purée in the spaces.
Decorate with fresh strawberries.

Greenster Whipped Cream

280 g Quescrem Greenster

220 g Margarine
160 g Almonds milk
100 g Vegetable cream

Process

Mix the margarine with the icing sugar until you obtain a fluid cream.
Add the **Quescrem Greenster** and mix for 3 minutes until you obtain volume.
Place in a piping bag for better pouring.

Vegan Crumble

200 g Flour (90W)
200 g Margarine
200 g Sugar
200 g Almond flour

Process

Mix all the ingredients in a kitchen aid with a paddle.
Preheat the oven to 200 °C
Bake at 180 °C for 12 min
Stir and separate.
For every 150 g of crumble use 25 g of cocoa butter.

Cocoa Butter

Melt and use 25 g per 150 g crumble.



Vegan Crumble

Quescrem Greenster
Whipped Cream

CARAMELISED APPLE PUFF PASTRY

Elaborations

- > Puff pastry
- > Apple slices
- > Greenster vegan cream

Assembly

Roll out the puff pastry
Cut into 30 x 10 cm rectangles
Caramelise in the oven for 25 minutes with icing sugar
at 200 °C.
Once caramelised, spread the cream and place the
apple slices on top.
Bake for 15 minutes at 180 °C

Vegan Custard Cream

480 g Almonds milk
110 g Sugar
60 g Corn starch
2 und Lemon

350 g Quescrem Greenster

Process

Mix all the ingredients together cold.
Cook in a saucepan over low heat
Keep stirring with a whisk.
Cook for 10 minutes until a creamy texture is
achieved.

Caramelized Puff Pastry

500 g Flour (150W)
10 g Salt
250 g Water
20 g Margarine
300 g Margarine for laminate
100 g Icing sugar

Process

Place all the ingredients except the butter in the mixer.
Knead. Towards the end of kneading, add the 40 g.
of margarine and continue kneading until it is fully
integrated.
Set aside in the fridge.
Once the dough is chilled, roll out into a 30 x 40 cm
rectangular shape.
Keep in the fridge.
Roll out the butter to 20 x 40 cm.

Puff pastry

Apple slices

Vegan cream



QUICHE

Preparations

- > **Shortcrust pastry**
- > **Salted cream**
- > **Mixed vegetables**
- > **Mushroom slices**

Assembly

Roll out the shortcrust pastry.
Place in a 16 cm diameter tart tin.
Pre-bake
Once precooked, add the vegetable mix with the cream.
Bake for 20 minutes at 200 °C.

Shortcrust Pastry

500 g Flour(90w)
380 g Margarine
110 g Water
40 g Icing sugar
15 g Salt

Process

Cut the margarine into small cubes and add it to the flour.
Mix with your hands until you get a kind of coarse sand.
Then add the icing sugar, salt and water.
Mix until a compact dough is formed.
Leave to rest in the fridge for 24 hours before rolling out.

Salty Cream

175 g Quescrem Greenster
240 g Almond milk
5 g Salt
30 g Corn starch

Process

Mix everything together when cold,
Place in a saucepan and cook over low heat for 10 min.
Remove from the heat and turn down the heat.

Vegetables Mix

250 g Asparagus
250 g Mushrooms
20 g Garlic
100 g Onion
5 g Parsley
2.5 g Salt

Process

Clean thoroughly
Cut into slices and sauté in a frying pan with a little oil.
Season and set aside.



VEGAN GREENSTER CAKE



Ingredients

200 g Quescrem Greenster

- 50 g Ground almonds
- 1 und Lemon peel
- 50 g Sunflower oil
- 150 g Water
- 12 g Potato whip
- 150 g Sugar
- 160 g Flour
- 15 g Baking powder

Process

Put the almond spread, the ground almonds, the zest of one lemon and 50 g of sunflower oil in a bowl.

Mix well with a whisk.

Make a meringue with the water, potato whip and sugar (add little by little). It takes about 8 minutes to whip up.

Finally add the sifted flour and the baking powder.

Bake at 170 °C for about 28 min.

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