

CREM



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Employee

He is a renowned pastry chef with more than 30 years of professional experience at the highest level. He was trained at the school of the Guild of Bakers and Confectioners of Valencia. He specialised in pastry and ice cream creations. Expert connoisseur of ingredients and processes, his extensive technical background allows him to approach both tradition and innovation from a different point of view.

In 2009, he was proclaimed champion of the Spanish Pastry Cup and in 2011 he won, alongside his students, First Prize for the best Chocolate in the contest category of Hospitality and Pastry Schools in Spain.

Since 2013 he has been working as an advisory Pastry - cooking chef for important international brands.

He is currently a professor of Master Trainership in Confectionary and Restaurant Desserts at the Basque Culinary Centre, where he has also collaborated in the R+D department. He also teaches at L'Atelier de Barcelona, the School of the Barcelona Confectionary Guild and the Hoffman Culinary School, among others.

Since 2015, he has been a dessert advisor for Quescrem, highlighting the main features and functionalities from our wide range of products around the world.



Santiago Martínez

Culinary team coordinator

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He began his career in his hometown of A Coruña. His restlessness took him to Barcelona, where he worked at the EX Bulli, combining the sweet and the salty, learning different techniques that were new at the time. He worked in London at restaurants with different types of cuisine, such as Asian, Peruvian and Mexican.

He completed a master's degree in pastry at the Basque Culinary Centre, where he remained as a teacher for three more years.

He returned to La Coruña to work in the Habaziro bakery, one of the most prestigious bakeries in Galicia and in the Spanish top 10.

He currently plays a gastronomic role in Quescrem, developing and researching new applications and recipes for all our products.

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



Brais Varela

Gastroteq Technician

After completing his culinary studies in A Coruña and working for several years in bakeries and cake shops in Galicia, Brais moved to London, where he lived for four years.

During this period, he continued his career in various Italian bakeries, cake shops and restaurants.

He then moved to Paris for a stint and later moved around Copenhagen, Skåne and Oslo working as a pastry chef in restaurants, hotels and catering establishments.

Since then, Brais has returned to Galicia and is currently part of the Gastroteq department at Quescrem.



To produce excellent dairy products, with passion, that help make people's lives more enjoyable. This is Quescrem's mission and therefore the premise that inspires CREM, the recipe book that invites you to discover a new world of flavours.

Welcome the new Spring/ Summer gastronomic season with this selection of Quescrem recipes. Creamier, tastier.

Colours, Flavours, textures... Each of these recipes shows the importance we place on Innovation. Our challenge is to create by innovating on different recipes that make us grow together, not only as an organisation, but involving our suppliers, our clients and people.



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Preparations





Pastry



PINEAPPLE, MASCARPONE AND COCONUT ECLAIR

Ingredients

■ Choux paste*

■ **Quescrem Mascarpone**,
pineapple and coconut
cream

■ Icing (Fondant)*

■ Pineapple and coconut
flakes

Assembly

Spread out 15 cm eclairs with a 1.5 cm diameter curly nozzle on top of a Silpat mat.

Bake at 190 °C for 15 minutes with the vent closed and for 10 minutes with the vent open in a deck oven. For a convection oven, bake for 10 minutes with the vent closed and for 10 minutes with the vent open.

Once cool, make three holes with a nozzle to fill with the cream.

Once filled, temper the icing and only coat the top.

Finish with coconut flakes on top of the fondant.

Quescrem Mascarpone, Pineapple and Coconut Cream

267 g **Quescrem Mascarpone**

110 g Sugar

50 g Corn starch

175 g Pineapple puree

175 g Coconut puree

Preparation

1. Mix the cornflour with the sugar, the pineapple puree, the coconut puree and beat.

2. Heat the mixture to 65 °C and add the **Quescrem Mascarpone**.

3. Heat the cream to 70 °C and cook for 7 minutes.

4. Remove from the fire.

5. Pour into a tray to cool. While cooling, stir to prevent lumps from forming.



Mascarpone



CHEESE, STRAWBERRY AND RASPBERRY ECLAIR

Ingredients

■ Choux paste*

■ Quescrem Regular, strawberry and raspberry cream

■ Red icing (Fondant)*

■ Freeze-dried raspberry

Quescrem Regular, Strawberry and Raspberry Cream

267 g Quescrem Regular

110 g Sugar

50 g Cornflour

105 g Raspberry puree

245 g Strawberry puree

Assembly

Spread out 15 cm eclairs with a 1.5 cm diameter curly nozzle on top of a Silpat mat.

Bake at 190 °C for 15 minutes with the vent closed and for 10 minutes with the vent open in a deck oven. For a convection oven, bake for 10 minutes with the vent closed and for 10 minutes with the vent open.

Once they are cold, make three holes with a nozzle to fill them with the cream.

Once filled, temper the icing and only coat the top.

Finish with freeze-dried raspberries on top of the fondant.

Preparation

1. Mix the cornflour with the sugar, the raspberry puree, the strawberry puree and whisk.
2. Heat the mixture to 65 °C and add **Quescrem Regular**.
3. Heat the cream to 70 °C and cook for 7 minutes.
4. Remove from the fire.
5. Pour into a tray to cool. While cooling, stir to prevent lumps from forming.



Regular



YOGHURT, YUZU AND MINT ECLAIR

Ingredients

■ Choux paste

■ Quescrem Culinary Yoghurt, yuzu and lemon cream

■ Yellow icing (Fondant)*

■ Candied lemon and yuzu cubes

Assembly

Spread out 15 cm eclairs with a 1.5 cm diameter curly nozzle on top of a Silpat mat.

Bake at 190 °C for 15 minutes with the vent closed and for 10 minutes with the vent open in a deck oven. For a convection oven, bake for 10 minutes with the vent closed and for 10 minutes with the vent open.

Once cool, make three holes with a nozzle to fill with the cream.

Fill, temper the icing and only coat the top.

Finish with the yuzu and candied lemon on top of the fondant.

Quescrem Culinary Yoghurt, Lemon and Yuzu Cream

267 g Quescrem Culinary Yoghurt

110 g Sugar

55 g Cornflour

245 g Yuzu puree

105 g Lemon puree

Preparation

1. Mix the cornflour with the sugar, lemon puree, yuzu puree and whisk.

2. Heat the mixture to 65 °C and add the **Quescrem Culinary Yoghurt**.

3. Heat the cream to 70 °C and cook for 7 minutes.

4. Remove from the fire.

5. Pour into a tray to cool. While cooling, stir to prevent lumps from forming.



Culinary yoghurt



HALF-BAKED COFFEE CHEESECAKE

Ingredients

- Shortcrust pastry*
- Cheesecake mix

Assembly

Line the sides of oval metal moulds, 4.2 cm wide by 6.4 cm long and 3 cm high, with parchment paper and try not to leave any creases.

Place the moulds on a tray, which will later be placed in bain-marie.

Place a baked biscuit as a base in each mould.

Fill $\frac{3}{4}$ of the mould with the cheesecake mixture with the aid of a pastry sleeve.

Cook in bain-marie, in tray filled with water, in a stone oven at 160 °C for one hour, with the oven vent open.

Cheesecake Mix

- 380 g Quescrem Regular
- 20 g Soluble coffee
- 110 g Milk
- 30 g Sunflower oil
- 16 g Sugar (1)
- 2 g Salt
- 20 g Corn starch (1)
- 30 g Loose flour
- 30 g Egg white
- 80 g Egg yolk
- 234 g Egg white (2)
- 130 g Sugar (2)
- 1 g Cream of tartar
- 3 g Albumin

Preparation

1. Mix the milk with the instant coffee, egg whites, egg yolks, sunflower oil, sugar, salt, corn starch and the cold, loose flour.
2. Heat the previous mixture (1) to 45 °C.
3. Add the Quescrem Regular, raise the temperature of the mixture to 60 °C and stir constantly so as not to create any lumps.
4. Pour the mixture through a sieve and let it cool to 50 °C.
5. Make a meringue with the egg whites (2), sugar (2), cream of tartar and powdered-egg albumin.
6. Add the meringue to mixture 1 with circular movements using a silicone spatula. Try to keep as much air as possible in the mixture.
7. Once we have a homogeneous mixture, fill the moulds previously lined with parchment paper with the aid of a piping sleeve.

*Preparations



Regular



HALF-BAKED STRAWBERRY CHEESECAKE

Ingredients

- Shortcrust pastry*
- Cheesecake Mix

Assembly

Line the oval metal moulds, 4.2 wide by 6.4 cm long and 3 cm high, with parchment paper and try not to leave any creases. Only on the sides.

Place the moulds on a tray, which will later be placed in bain-marie.

Pace the baked biscuit as a base in each mould.

Fill $\frac{3}{4}$ of the mould with the cheesecake mixture using the help of a pastry sleeve. Cook in bain-marie, in tray filled with water, in a stone oven at 160 °C for one hour, with the oven vent open.

Cheesecake Mix

380 g **Quescrem Regular**
33 g Raspberry puree
77 g Strawberry puree
30 g Sunflower oil
16 g Sugar (1)
2 g Salt
20 g Corn starch (1)
40 g Loose flour
30 g Egg white
80 g Egg yolk
234 g Egg white (2)
130 g Sugar (2)
1 g Cream of tartar
3 g Albumin

Preparation

1. Mix the fruit purees, egg whites, egg yolks, sunflower oil, sugar, salt, corn starch and cold, loose flour.
2. Heat the previous mixture (1) to 45 °C.
3. Add the **Quescrem Regular**, raise the temperature of the mixture to 60 °C and stir constantly so as not to create any lumps.
4. Pour the mixture through a sieve and let it cool to 50 °C.
5. Make a meringue with the egg whites (2), sugar (2), cream of tartar and powdered-egg albumin.
6. Add the meringue to mixture 1 with circular movements using a silicone spatula. Try to keep as much air as possible in the mixture.
7. Once we have a homogeneous mixture, fill the moulds previously lined with parchment paper with the aid of a piping sleeve.



Regular



HALF-BAKED CHEESECAKE

Ingredients

- Shortcrust pastry*
- Cheesecake mix

Assembly

Line the sides of oval metal moulds, 4.2 cm wide by 6.4 cm long and 3 cm high, with parchment paper and try not to leave any creases.

Place the moulds on a tray, which will later be placed in bain-marie.

Place a baked biscuit as a base in each mould.

Fill $\frac{3}{4}$ of the mould with the cheesecake mixture with the aid of a pastry sleeve.

Bake the bain-marie in a tray filled with water, in a stone oven at 160 °C for one hour, with the oven vent open.

Cheesecake mix

380 g **Quescrem Regular**
110 g Milk
30 g Sunflower oil
16 g Sugar (1)
2 g Salt
20 g Corn starch (1)
40 g Loose flour
30 g Egg white
80 g Egg yolk
234 g Egg white (2)
130 g Sugar (2)
1 g Cream of tartar
3 g Albumin

Preparation

1. Mix the milk, egg whites, egg yolks, sunflower oil, sugar, salt, corn starch and cold, loose flour.

2. Heat the previous mixture (1) to 45 °C.

3. Add the **Quescrem Regular**, raise the temperature of the mixture to 60 °C and stir constantly so as not to create any lumps.

4. Pour the mixture through a sieve and let it cool to 50 °C.

5. Make a meringue with the egg whites (2), sugar (2), cream of tartar and powdered-egg albumin.

6. Add the meringue to mixture 1 with circular movements, using a silicone spatula. Try to keep as much air as possible in the mixture.

7. Once we have a homogeneous mixture, fill the moulds previously lined with parchment paper with the aid of a piping sleeve.



Regular



CHEESE, STRAWBERRIES AND RASPBERRIES PETIT GATEAUX

Ingredients

Gioconda Cake*

Quescrem Regular, Strawberry and Raspberry Cream Filling

Quescrem Mascarpone Cake

Strawberry and raspberry jelly*

Quescrem Regular and raspberry mousse

Red food dye*

Fresh raspberries

Assembly

Cut 1 disk, 6 cm in diameter as well as a 3 cm high and 15 cm long strip from the Gioconda Cake.

Place the cake strip around a 7 cm in diameter metal tin and 3 cm high, lining it completely. Cut off any excess.

Start by placing the 6 cm disk on the base.

Place 50 g of Quescrem Regular and raspberry cream filling. Freeze.

Cover with a 5 cm in diameter mascarpone cake disc.

Add 45 g of raspberry jelly to the edge of the mould. Smooth out and then freeze. Finish by placing the previously frozen mousse in circular moulds and use the spray gun to paint with food dye.

Decorate with fresh raspberries.

Quescrem Regular, Strawberry and Raspberry Cream Filling

500 g Quescrem Regular
215 g Whole milk
126 g Sugar
46.8 g Raspberry puree
109.2 g Strawberry puree
4 g Gelatine sheets

Preparation

1. Mix the milk, Quescrem Regular, sugar and fruit purees and heat to 85 °C.
2. Next, add the previously soaked gelatine sheets. Emulsify in the blender.

Quescrem Mascarpone Cake

106 g Quescrem Mascarpone
106 g Whole milk
85 g Sunflower oil
140 g Egg yolk
74 g Loose flour
35 g Corn starch
335 g Egg white
116 g Sugar
3 g Cream of tartar

Preparation

1. Mix Quescrem Mascarpone with the milk and heat to 60 °C.
2. Next, add the egg yolk and sunflower oil then mix well.
3. Add the flour along with the corn starch and mix until there are no lumps.
4. Meanwhile, make a French meringue with the egg whites, sugar and cream of tartar, to 70% aeration.

5. Mix with the previous base.

6. Pour the mixture into a 60 x 40 tin, lined with parchment paper.

7. Bake in the oven at a temperature of 170 °C.

Quescrem Regular and Raspberry Mousse

308 g Quescrem Regular
335 g 35 % fat cream
120 g Raspberry puree
50 g Sugar
50 g Dextrose
121 g Egg white
12 g Gelatine sheets
60 g Water for the gelatine

Preparation

1. Heat the raspberry puree with the sugar.
2. When the sugar is completely dissolved, add the previously soaked gelatine sheets.
3. Add the gelatine to the Quescrem Regular and mix well.
4. Make a meringue with the egg whites and dextrose.
5. Add the meringue to the previous mixture.
6. Add the lightly whipped cream and mix, until you have a homogeneous mixture.
7. Use immediately.

*Preparations



Mascarpone | Regular



YOGHURT, YUZU, LEMON AND MINT PETIT GATEAUX

Ingredients

- Gioconda Cake*
- Mint water*
- Quescrem Mascarpone** Cake
- Quescrem Culinary Yoghurt**, yuzu and lemon cream filling
- Mint gel*(2)
- Quescrem Culinary Yoghurt Mousse**
- Green food dye*
- Candied lemon and mint leaf

Assembly

Cut a disk, 6 cm in diameter, as well as a 3 cm high and 15 cm long strip from the Gioconda cake.
Cut another disk of the same diameter as the previous one from the **Quescrem Mascarpone** Cake.
Place the strip of the Gioconda cake around the 7 cm diameter metal mould, lining it completely. Cut off any excess.
Place a Gioconda disk at the base.
Fill the mould with 50 g of the **Quescrem Culinary Yoghurt**, yuzu and lemon cream filling. Freeze.
Cover with the **Quescrem Mascarpone** cake disc.
Put 25 g of mint jelly on top of the **Quescrem Mascarpone** cake. Freeze.
Finish by placing the previously frozen mousse in circular moulds using the spray gun.
Garnish with a mint leaf and a candied lemon brunoise.

Quescrem Mascarpone Cake

- 106 g **Quescrem Mascarpone**
- 106 g Whole milk
- 85 g Sunflower oil
- 140 g Egg yolk
- 74 g Loose flour
- 35 g Corn starch
- 335 g Egg white
- 116 g Sugar
- 3 g Cream of tartar

Preparation

1. Mix the **Quescrem Mascarpone** with the milk and heat to 60 °C.
2. Next, add the egg yolk and sunflower oil then mix well.
3. Add the flour along with the corn starch and mix until there are no lumps.
4. Meanwhile, make a French meringue with the egg whites, sugar and cream of tartar, to 70% aeration.
5. Mix with the previous base.
6. Pour the mixture into a 60 x 40 tin, lined with parchment paper.
7. Bake in the oven at a temperature of 170 °C.

Quescrem Culinary Yoghurt with Lemon and Yuzu Cream Filling

- 330 g **Quescrem Culinary Yoghurt**
- 220 g Egg
- 130 g Glucose powder
- 130 g Sugar
- 91 g Lemon puree
- 91 g Yuzu puree
- 8 g Gelatine sheets

Preparation

1. Mix the **Quescrem Culinary Yoghurt**, sugar, glucose, egg and fruit purees and cook at 85 °C.
2. Next, add the previously soaked gelatine sheets.
3. Emulsify in the blender.

Quescrem Culinary Yoghurt Mousse

- 358 g **Quescrem Culinary Yoghurt**
- 375 g 35 % fat cream
- 30 g Whole milk
- 50 g Sugar
- 50 g Dextrose
- 121 g Egg white
- 12 g Gelatine sheets
- 60 g Water for the gelatine

Preparation

1. Heat the milk with the sugar.
2. When the sugar is completely dissolved, add the previously soaked gelatine sheets.
3. Add the gelatine to the **Quescrem Culinary Yoghurt** and mix well.
4. Make the meringue with the egg whites and dextrose.
5. Add the meringue to the previous mixture.
6. Finally, add the lightly whipped cream and the mixture until obtaining a homogeneous mixture.
7. Use immediately.



Mascarpone | Culinary Yoghurt



MASCARPONE, PINEAPPLE AND COCONUT PETIT GATEUX

Ingredients

- Soft coconut cake
- Gioconda
- Roasted pineapple
- **Quescrem Mascarpone, coconut and pineapple cream filling**
- Coconut jelly*
- **Quescrem Mascarpone and Pineapple Mousse**
- White food dye*

Assembly

Cut two soft coconut cake disks that are 6 cm diameter and a 3 cm high and 15 cm long strip from the Gioconda cake.

Place the cake strip around the 7 cm diameter metal mould, lining it completely. Cut off any excess.

Start by placing a coconut cake disk on the base and a few pieces of stewed pineapple on top of the cake.

Fill the mould with 50 g of the pineapple and **Quescrem Mascarpone** cream filling. Freeze.

Cover with the other coconut disk.

Cover the coconut cake by placing 25 g of coconut jelly on top. Freeze.

Finish by placing the previously frozen mousse in circular moulds using the spray gun.

Decorate with some coconut flakes and a roasted pineapple brunoise.

Roasted Pineapple

1 Fresh whole pineapple
125 g Sugar
50 g Cinnamon
80 g Malibu
0.3 g Clove
0.5 g Ginger
100 g Water

Preparation

1. Clean the pineapple, remove the husk and any dark spots that may remain.
2. Cut into chunks and caramelise in a pan with sugar, deglazing it with Malibu.
3. Add the spices in 100 g of water. Cover with aluminium foil and place in the oven at 180 °C for 30 minutes.

Quescrem Mascarpone, Coconut and Pineapple Cream Filling

500 g **Quescrem Mascarpone**
115 g Whole milk
126 g Sugar
96.8 g Coconut puree
159.2 g Pineapple puree
8 g Gelatine sheets

Preparation

1. Mix the milk, **Quescrem Mascarpone**, sugar, fruit purees and heat to 85 °C.
2. Then add the previously soaked gelatine sheets.
3. Emulsify in the blender.

Quescrem Mascarpone and Pineapple Mousse

308 g **Quescrem Mascarpone**
335 g 35 % fat cream
120 g Pineapple puree
50 g Sugar
50 g Dextrose
121 g Egg white
12 g Gelatine sheets
60 g Water for the gelatine

Preparation

1. Heat the pineapple puree with the sugar.
2. When the sugar is completely dissolved, add the previously soaked gelatine sheets.
3. Add the gelatine to the **Quescrem Mascarpone** and mix well.
4. Make a meringue with the egg whites and dextrose.
5. Add the meringue to the previous mixture.
6. Finally, add the lightly whipped cream.
7. Mix it up until obtaining a homogenous mixture.
8. Use immediately.



Mascarpone



MASCARPONE, PINEAPPLE AND COCONUT LAYER CAKE

Ingredients

Madeleine and pineapple cake*

Malibu Syrup*

Quescrem Mascarpone, coconut and pineapple cream filling

Soft coconut cake*

Quescrem Mascarpone Toffee

Quescrem Mascarpone and Coconut Sponge Filling

Roasted pineapple

Yellow food dye*

Dehydrated coconut and candied pineapple*

Assembly

Cut a 28 x 28 cm square from the madeleine cake, coat with syrup and freeze. Scatter pieces of candied pineapple over the baked cake.

Place 700 g of pineapple and coconut cream filling on top, creating a 2 cm layer. Once the cream is frozen, place a square of the soft coconut cake.

Spread a layer of **Quescrem Mascarpone** toffee, creating a 1 cm layer. Freeze.

Finish by stretching the **Quescrem Mascarpone** and coconut sponge filling to the edge of the mould.

Smooth out with a spatula and freeze.

Unmould and spray paint a thin layer on top of the preparation.

Cut 3 cm wide by 8 cm long strips.

Decorate with a candied pineapple brunoise and a dried coconut flakes on

top of some sponge filling rosettes.

Quescrem Mascarpone, Coconut and Pineapple Cream Filling

500 g **Quescrem Mascarpone**
115 g Whole milk
126 g Sugar
96.8 g Coconut puree
159.2 g Pineapple puree
8 g Gelatine sheets

Preparation

1. Mix the milk, **Quescrem Mascarpone**, sugar, fruit purees and heat to 85 °C.
2. Next, add the gelatine sheets that will have previously been soaked.
3. Emulsify in the blender.
4. Fill 700 g for each layer of cream into the moulds mentioned above.

Quescrem Mascarpone Toffee

270 g **Quescrem Mascarpone**
90 g Milk
75 g Glucose syrup (1)
3 Vanilla pods
180 g Sugar
160 g Glucose syrup (2)
160 g Butter
64 g Cocoa butter
1 g Soy lecithin

Preparation

1. Heat the **Quescrem Mascarpone**, milk, glucose syrup (1) and the vanilla pod seeds in a saucepan.
2. Meanwhile, make dry caramel with the sugar and the glucose syrup (2).
3. Deglaze the mixture by adding the previous hot mascarpone base.
4. Remove the mixture from the heat and allow the temperature to drop to 80 °C.
5. Then add the butter, cocoa butter and lecithin.
6. Emulsify with a blender and put it in the fridge.

Quescrem Mascarpone and Coconut Sponge Filling

70 g Sugar
10 g Gelatine
470 g **Quescrem Mascarpone**
200 g Coconut puree
250 g 35 % fat cream

Preparation

1. Heat the coconut puree with the sugar until it comes to a boil.
2. Add the gelatine sheets and dissolve thoroughly.
3. Pour the mixture over **Quescrem Mascarpone**.
4. Add the cold cream while mixing in a blender.
5. Leave refrigerated for 6 hours and assemble.

*Preparations



Mascarpone



CHEESE, STRAWBERRY AND RASPBERRY LAYER CAKE

Ingredients

■ Quescrem Mascarpone Cake

■ Quescrem Regular, strawberry and raspberry cream filling

■ Raspberry gelatine*

■ Quescrem Regular, strawberry and raspberry sponge filling

■ Red food dye*

■ Fresh strawberries and raspberries

Assembly

Cut two 28 x 28 cm squares from the **Quescrem Mascarpone** cake. Place 700 g of raspberry cream on top, creating a 2 cm layer. Cover with a 28 x 28 cm square of **Quescrem Mascarpone** cake once the cream is frozen. Store in the freezer. Spread 700 g of the **Quescrem Regular** and strawberry sponge filling on top of the cake and freeze. Spread a 1 cm layer of the raspberry gelatine to the edge of the mould. Freeze. Finish by decorating with some sponge filling rosettes and some fresh fruits on top of each sponge filling point.

Quescrem Mascarpone Cake

- 106 g **Quescrem Mascarpone**
- 106 g Whole milk
- 85 g Sunflower oil
- 140 g Egg yolk
- 74 g Loose flour
- 35 g Corn starch
- 335 g Egg white
- 116 g Sugar
- 3 g Cream of tartar

Preparation

1. Mix the **Quescrem Mascarpone** with the milk and heat to 60 °C.
2. Next, add the egg yolk and sunflower oil then mix well.
3. Add the flour along with the corn starch and mix until there are no lumps.
4. Meanwhile, make a French meringue with the egg whites, sugar and cream of tartar, to 70% aeration.
5. Mix with the previous base.
6. Pour the mixture into a 60 x 40 tin, lined with parchment paper.
7. Bake in the oven at a temperature of 170 °C.

Quescrem Regular, Strawberry and Raspberry Cream Filling

- 100 g Raspberry puree
- 300 g Strawberry puree
- 100 g Egg
- 100 g Yolk
- 100 g Sugar
- 10 g Gelatine powder
- 50 g Water
- 240 g **Quescrem Regular**

Method:

1. Mix the fruit purees with the egg, yolk, sugar and **Quescrem Regular** and heat to 85 °C.
2. Next, add the gelatine, which will have been previously soaked.
3. Emulsify in the blender.
4. Place 700 g per layer in each mould.

Strawberry and Raspberry Sponge Filling

- 70 g Sugar
- 10 g Gelatine
- 467 g **Quescrem Regular**
- 75 g Raspberry puree
- 125 g Strawberry puree
- 250 g Cream 35%

Preparation

1. Heat the fruit purees together with the sugar until the mixture comes to a boil.
2. Add the gelatine sheets and dissolve thoroughly.
3. Pour the mixture over the **Quescrem Regular**.
4. Add the cold cream while mixing in a blender.
5. Leave refrigerated for 6 hours and assemble.

*Preparations



Mascarpone | Regular



YOGHURT, YUZU, LEMON AND MINT LAYER CAKE

Ingredients

Almond biscuit*

Quescrem Culinary Yoghurt, lemon and yuzu cream filling

Quescrem Culinary Yoghurt Sponge Filling

Mint syrup*

Assembly

Cut a 28 x 28 cm square from the almond cake. Soak it with the lemon syrup. Place 700 g of lemon and yuzu cream filling on top, creating a 2 cm layer. Cover with a 28 x 28 cm square from the almond cake once the cream is frozen. Previously hydrated with mint syrup. Finish by stretching the last layer with the sponge filling until reaching the mould's height. Freeze. Unmould and paint a thin layer on top with a spray gun. Cut 3 cm wide by 8 cm long strips. Decorate with candied lemon and yuzu and some fresh mint leaves on top of the sponge filling rosettes.

Quescrem Culinary Yoghurt, Lemon and Yuzu Cream Filling

330 g Quescrem Culinary Yoghurt
220 g Egg
130 g Glucose powder
130 g Sugar
91 g Lemon puree
91 g Yuzu puree
8 g Gelatine sheets

Preparation

1. Mix the Quescrem Culinary Yoghurt, sugar, glucose, egg and fruit purees and cook at 85 °C.
2. Add the gelatine sheets that will have previously been soaked.
3. Emulsify with a blender and place on the prepared mould.

Quescrem Culinary Yoghurt Sponge Filling

72 g Milk
70 g Sugar
8 g Gelatine
395 g Quescrem Culinary Yoghurt
450 g 35 % fat cream

Preparation

1. Heat the milk with the sugar until boiling.
2. Add the gelatine sheets and dissolve thoroughly.
3. Pour the mixture over the Quescrem Culinary Yoghurt.
4. Add the cold cream while mixing in a blender.
5. Leave refrigerated for 6 hours and assemble.



Culinary yoghurt





Ice Cream Cakes

YOGHURT, YUZU, LEMON AND MINT ICE-CREAM TART

Ingredients

- Biscuit base*
- Quescrem Culinary Yoghurt Ice Cream
- Lemon and yuzu sorbet
- Genoese cake*
- Mint water*
- Mint jelly*
- Melted chocolate pistoles*

Assembly

Cut a 12 cm diameter Genoese cake base and add it to the base of a round metal mould 12 cm in diameter and 3 cm in height. Assemble the sorbet and place a 1.5 cm high layer on top of the cake. Freeze. Add a half centimetre layer of jelly. Freeze.

Assemble the **Quescrem Culinary Yoghurt** ice cream and fill $\frac{3}{4}$ part of the silicone mould selected and previously stored in the freezer.

Place the ice cream against every wall of the mould, leaving a hole in the middle to insert the sorbet and mint jelly base.

Place the base in the middle and press lightly so as not to create any holes.

Fill with ice cream to the edge of the mould and freeze.

Spread a 0.5 cm thick biscuit base layer over the entire base of the tart. Freeze.

Unmould and finish painting with spray food dye.

Quescrem Culinary Yoghurt Ice Cream

- 400 g **Quescrem Culinary Yoghurt**
- 390 g Whole milk
- 25 g Powdered skim milk
- 90 g Sugar
- 60 g Dextrose
- 30 g Glucose DE38
- 5 g Stabiliser for ice cream

Preparation

1. Put the milk, powdered skim milk, glucose and dextrose in a saucepan.
2. Heat the mixture to 40 °C and add the sugar mixed with the ice cream stabiliser.
3. Heat the mixture to 85 °C and remove from the heat.
4. Let it mature for 6 hours.
5. Add the **Quescrem Culinary Yoghurt** and run it through the blender.
6. Place it into the churner and whip.

Lemon and Yuzu Sorbet

- 93 g Lemon juice
- 200 g Yuzu puree
- 400 g Water
- 150 g Sugar
- 30 g Dextrose
- 100 g Glucose DE33
- 20 g Inulin HP
- 7 g Stabiliser for sorbets

Preparation

1. Heat the water together with the inulin, dextrose and glucose.
2. When the mixture reaches 40 °C, add the sugar mixed with the stabiliser for sorbets.
3. Continue heating while stirring with a whisk until it reaches 85 °C.
4. Run the mixture through a blender.
5. Cool quickly in an ice bain-marie.
6. Add the fruit purees.
7. Refrigerate for 6 hours to allow the mix to mature.
8. Mix again using the blender and butter



Culinary yoghurt



MASCARPONE, PINEAPPLE AND COCONUT ICE-CREAM TART

Ingredients

- Biscuit base*
- **Quescrem Mascarpone Ice Cream**
- Pineapple and coconut sorbet
- Genoese cake*
- Pineapple and coconut gel
- Melted chocolate pistoles*

Assembly

Cut a Genoese cake base 12 cm in diameter and add it to the base of a round metal mould 12 cm in diameter and 3 cm in height.

Assemble the sorbet and place a 1.5 cm layer on top of the cake. Freeze.

Add a half centimetre layer of jelly. Freeze.

Assemble the **Quescrem Mascarpone** ice cream and fill $\frac{3}{4}$ part of the silicone mould selected and previously stored in the freezer.

Place the ice cream against every wall of the mould, leaving a hole in the middle to insert the sorbet and coconut jelly base.

Place the base in the middle and press lightly so as not to create any holes.

Fill with ice cream to the edge of the mould and freeze.

Spread a 0.5 cm thick biscuit base layer over the entire base of the tart. Freeze.

Unmould and finish painting with spray food dye.

Quescrem Mascarpone Ice Cream

- 250 g **Quescrem Mascarpone**
- 400 g Whole milk
- 140 g Water
- 25 g Powdered skim milk
- 90 g Sugar
- 60 g Dextrose
- 30 g Glucose DE38
- 5 g Stabiliser for ice cream

Preparation

1. Put the milk, powdered skim milk, glucose and dextrose in a saucepan.
2. Heat the mixture to 40 °C and add the sugar mixed with the ice cream stabiliser.
3. Heat the mixture to 85 °C and remove from the heat.
4. Let it mature for 6 hours.
5. Add the **Quescrem Mascarpone** and run it through the blender.
6. Place it into the churner and whip.

Pineapple and Coconut Sorbet

- 350 g Pineapple puree
- 150 g Coconut puree
- 335 g Water
- 30 g Trehalose
- 65 g Dextrose
- 65 g Glucose DE33
- 5 g Stabiliser for sorbets

Preparation

1. Heat the water with the dextrose and glucose.
2. When the mixture reaches 40 °C, add the sugar mixed with the stabiliser for sorbets.
3. Continue heating while stirring with a whisk until it reaches 85 °C.
4. Run the mixture through a blender.
5. Cool quickly in an ice bain-marie.
6. Add the fruit purees.
7. Refrigerate for 6 hours to allow the mix to mature.
8. Run it again through the blender and butter.



Mascarpone



FROZEN STRAWBERRY CHEESECAKE

Ingredients

- Biscuit base*
- Quescrem Regular Ice Cream
- Strawberry and raspberry sorbet
- Genoese cake*
- Raspberry jelly*
- Red spray*

Assembly

Cut a Genoese cake base 12 cm in diameter and add it to the base of a round metal mould 12 cm in diameter and 3 cm in height.

Assemble the sorbet and place a 1.5 cm layer on top of the cake. Freeze.

Add a half centimetre layer of jelly. Freeze.

Assemble the cheese ice cream and fill $\frac{3}{4}$ part of the silicone mould previously selected and stored in the freezer.

Place the ice cream against every wall of the mould, leaving a hole in the middle to insert the sorbet and strawberry jelly base.

Place the base in the middle and press lightly so as not to create any holes.

Fill with ice cream to the edge of the mould and freeze.

Spread a 0.5 cm thick biscuit base layer over the entire base of the tart. Freeze.

Unmould and finish painting with spray food dye.

Quescrem Regular Ice Cream

- 400 g Quescrem Regular
- 390 g Whole milk
- 25 g Powdered skim milk
- 90 g Sugar
- 60 g Dextrose
- 30 g Glucose DE38
- 5 g Stabiliser for ice cream

Preparation

1. Put the milk, powdered milk, glucose and dextrose in a saucepan.
2. Heat the mixture to 40 °C and add the sugar mixed with the ice cream stabiliser.
3. Heat the mixture to 85 °C and remove from the heat.
4. Let it rest for 6 hours.
5. Add the Quescrem Regular and run it through the blender.
6. Place in the churner and whip.

Raspberry and Strawberry Sorbet

- 100 g Raspberry puree
- 350 g Strawberry puree
- 317 g Water
- 80 g Sugar
- 73 g Dextrose
- 15 g Glucose DE33
- 50 g Trehalose
- 10 g Inulin HP
- 5 g Stabiliser for sorbets

Preparation

1. Heat the water together with the inulin, dextrose, trehalose and glucose.
2. When the mixture reaches 40 °C, add the sugar mixed with the stabiliser for sorbets.
3. Continue heating while stirring with a whisk until it reaches 85 °C.
4. Run the mixture through a blender.
5. Cool quickly in an ice bain-marie.
6. Add the fruit purees.
7. Refrigerate for 6 hours to allow the mix to mature.
8. Run it again through the blender and butter.



Regular





Baked Goods

CHEESE, STRAWBERRY AND RASPBERRY CROWN

Ingredients

■ Danish puff pastry

■ Quescrem Plus, Strawberry and Raspberry Filling

■ Strawberry and raspberry jelly

Assembly

Roll out the puff pastry until it is 3.5 cm thick and cut a 12 cm diameter circle, placing it inside a ring of the same size.

Place a 5 cm diameter metal circular mould on the puff pastry base.

Cut a piece of puff pastry 35 cm long and 3 cm high to give it the same shape as shown in the photo. Place inside the metal ring on top of the puff pastry base and leave a hole in the middle.

Ferment for 1 hour and a half at 28 °C.

Place the half-sphere of the **Quescrem Plus** cream and strawberries.

Bake at 170 °C for 35 minutes.

Once cold, place the strawberry puree on top of the cream.

Danish Puff Pastry

1000 g Flour (300 W)
150 g Sugar
20 g Salt
100 g Butter
40 g Fresh yeast
450 g Water
330 g Grease for rolling out, per 1000 g of dough

Preparation

1. Start kneading flour, yeast, salt, sugar and water.

2. Once a good gluten network has developed, add the butter. Knead for 10 minutes in the mixer at the second speed setting.

3. Portion the dough into pieces, roll out into a rectangular shape and leave in the refrigerator for 24 hours.

4. Add the butter until it reaches the middle of the dough.

5. Give it a simple turn and let it rest for 30 minutes in the refrigerator.

6. Give it a second turn and let it rest for another 30 minutes.

7. Give it a quick mix for a third time and let it rest in the refrigerator for 30 minutes, then stretch and form the desired pieces.

Quescrem Plus, Strawberry and Raspberry Filling

800 g **Quescrem Plus**
200 g Jellied strawberries and raspberries

Preparation

1. Mix all the ingredients in a bowl.

2. Put it into 5 cm diameter semi-circular silicone moulds and freeze.

Strawberry and Raspberry Jelly

490 g Strawberry puree
130 g Raspberry puree
10 g Yellow pectin
10 g Agar
80 g Glucose syrup
220 g Sugar
60 g Lemon juice

Preparation

1. Heat the fruit puree with the glucose syrup and agar in a saucepan.

2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.

3. Add the lemon juice and continue cooking for a minute.



Plus



MASCARPONE, PINEAPPLE AND COCONUT CROISSANT

Ingredients

■ Danish puff pastry
■ Pineapple jelly
■ Quescrem Mascarpone and Coconut Sponge Filling

Assembly

Cut the croissants lengthwise once they are cold.
Fill the inside with the pineapple jelly.
Spread the coconut sponge filling from one end of the layer to the other.
Finish with a few coconut flakes.

Danish Puff Pastry

1000 g Flour (300 W)
150 g Sugar
20 g Salt
100 g Butter
40 g Fresh yeast
450 g Water
330 g Grease for rolling out, per 1000 g of dough

Preparation

1. Start kneading flour, yeast, salt, sugar and water.
2. Once a good gluten network has developed, add the butter.
3. Knead for 10 minutes in the mixer at the second speed setting.
4. Portion the dough into pieces, roll out into a rectangular shape and leave in the refrigerator for 24 hours.
5. Add the butter until it reaches the middle of the dough.
6. Give it a simple turn and let it rest for 30 minutes in the refrigerator.
7. Give it a second turn and let it rest for another 30 minutes.
8. Give it a quick mix for the third time and let it rest in the refrigerator for 30 minutes.
9. Roll out the Danish puff pastry with a rolling pin to a thickness of 3 mm.
10. Cut triangles 15 cm long and 8 cm wide.
11. Roll into a croissant shape.
12. Let it double in size and brush with beaten egg.
13. Bake at 170 °C for 30 minutes.

Quescrem Mascarpone and Coconut Sponge Filling

70 g Sugar
10 g Gelatine
470 g Quescrem Mascarpone
200 g Coconut puree
250 g 35 % fat cream

Method

1. Heat the coconut puree with the sugar until it comes to a boil.
2. Add the gelatine sheets and dissolve thoroughly.
3. Pour the mixture over Quescrem Mascarpone.
4. Add the cold cream while mixing in a blender.
5. Leave refrigerated for 6 hours and assemble.

Pineapple Jelly

620 g Pineapple puree
10 g Yellow pectin
10 g Agar
80 g Glucose syrup
220 g Sugar
60 g Lemon juice

Preparation

1. Heat the fruit puree with the glucose syrup and agar in a saucepan.
2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.
3. Add the lemon juice and continue cooking for a minute.



Mascarpone



CHEESE, STRAWBERRY AND RASPBERRY CROISSANT

Ingredients

■ Danish puff pastry

■ Strawberry and raspberry jelly

■ Strawberry and Raspberry Sponge Filling

Assembly

Cut the croissants lengthwise once they are cold.

Fill the inside with the strawberry and raspberry jelly.

Spread the strawberry sponge filling from one end of the layer to the other.

Finish with some freeze-dried raspberries.

Danish Puff Pastry

1000 g Flour (300 W)
150 g Sugar
20 g Salt
100 g Butter
40 g Yeast
450 g Water
330 g Grease for rolling out, per 1000 g of dough

Preparation

1. Start kneading flour, yeast, salt, sugar and water.

2. Add butter once a good gluten network has developed.

3. Knead for 10 minutes in the mixer at the second speed setting.

4. Portion the dough into pieces, roll out into a rectangular shape and leave in the refrigerator for 24 hours.

5. Add the butter until it reaches the middle of the dough.

6. Give it a simple turn and let it rest for 30 minutes in the refrigerator.

7. Give it a second turn and let it rest for another 30 minutes.

8. Give it a quick mix for the third time and let it rest in the refrigerator for 30 minutes.

9. Roll out the Danish puff pastry with a rolling pin to a thickness of 3 mm.

10. Cut triangles 15 cm long and 8 cm wide.

11. Roll into a croissant shape.

12. Let it double in size and brush with beaten egg.

13. Bake at 170 °C for 30 minutes.

Strawberry and Raspberry Jelly

490 g Strawberry puree
130 g Raspberry puree
10 g Yellow pectin
10 g Agar
80 g Glucose syrup
220 g Sugar
60 g Lemon juice

Preparation

1. Heat the fruit purees with the glucose syrup, dextrose and agar in a saucepan.

2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.

3. Add the lemon juice and continue cooking for a minute.

Strawberry and Raspberry Sponge Filling

70 g Sugar
10 g Gelatine
467 g **Quescrem Regular**
75 g Raspberry puree
125 g Strawberry puree
250 g Cream 35%

Preparation

1. Heat the fruit purees together with the sugar until the mixture comes to a boil.

2. Add the gelatine sheets and dissolve thoroughly.

3. Pour the mixture over the **Quescrem Regular**.

4. Add the cold cream while mixing in a blender.

5. Leave refrigerated for 6 hours and assemble.



Regular



YOGHURT, YUZU AND LEMON CROISSANT

Ingredients

- Danish puff pastry
- Yuzu and lemon gel
- Quescrem Culinary Yoghurt and Yuzu Sponge Filling

Assembly

Cut the croissants lengthwise once they are cold.

Fill the inside with the lemon jelly.

Spread the **Quescrem Culinary Yoghurt** and Yuzu sponge filling from one end of the layer to the other. Finish with candied lemon.

Danish Puff Pastry

1000 g Flour (300 W)
150 g Sugar
20 g Salt
100 g Butter
40 g Yeast
450 g Water
330 g Grease for rolling out, per 1000 g of dough

Preparation

1. Start kneading flour, yeast, salt, sugar and water.
2. Once a good gluten network has developed, add the butter.
3. Knead for 10 minutes in the mixer at the second speed setting.
4. Portion the dough into pieces, roll out into a rectangular shape and leave in the refrigerator for 24 hours.
5. Add the butter until it reaches the middle of the dough.
6. Give it a simple turn and let it rest for 30 minutes in the refrigerator.
7. Give it a second turn and let it rest for another 30 minutes.
8. Give it a quick mix for the third time and let it rest in the refrigerator for 30 minutes.
9. Roll out the Danish puff pastry with a rolling pin to a thickness of 3 mm.
10. Cut triangles 15 cm long and 8 cm wide.
11. Roll into a croissant shape.
12. Let it double in size and brush with beaten egg.
13. Bake at 170 °C for 30 minutes.

Yuzu and Lemon Jelly

490 g Yuzu puree
130 g Lemon puree
10 g Yellow pectin
10 g Agar
80 g Glucose syrup
220 g Sugar
60 g Lemon juice

Preparation

1. Heat the fruit puree with the glucose syrup and agar in a saucepan.
2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.
3. Add the lemon juice and continue cooking for a minute.

Quescrem Culinary Yoghurt and Yuzu Sponge Filling

70 g Sugar
10 g Gelatine
597 g **Quescrem Culinary Yoghurt**
100 g Yuzu puree
250 g Cream

Preparation

1. Heat the yuzu puree together with the sugar until it comes to a boil.
2. Add the gelatine sheets and dissolve thoroughly.
3. Pour the mixture over the **Quescrem Culinary Yoghurt**.
4. Add the cold cream while mixing in a blender.
5. Leave refrigerated for 6 hours and assemble.



Culinary yoghurt



COCONUT AND PINEAPPLE NEW YORK ROLL

Ingredients

Puff pastry

Quescrem Plus Filling with coconut and pineapple

Assembly

Roll out the Danish pastry dough to 3 mm thickness. Cut 25 cm long and 2 cm wide strips.

Roll it up until you have an 8 cm diameter circle.

Place inside 10 cm round metal moulds lined with parchment paper.

Let it prove until doubled in volume and brush with beaten egg.

Bake at 170 °C for 30 minutes, with one tray on top and one under the mould.

Once the piece is cool, fill with the **Quescrem Plus**, coconut and pineapple mixture.

Puff pastry

550 g Flour (300 W)
80 g Sugar
10 g Salt
60 g Butter
20 g Yeast
160 g Water
120 g Egg
330 g Grease for rolling out, per 1000 g of dough

Preparation

1. Knead the flour, yeast, salt, sugar and water for about 10 minutes.
2. Add the butter once a good gluten network has developed. Knead for a total of 18 minutes until combined.
3. Portion the dough into pieces, roll out into a rectangular shape and leave in the refrigerator for 24 hours. Add the butter in layers until it reaches the middle of the dough.
4. Give it a simple turn and let it rest for 30 minutes in the refrigerator.
5. Give it a second turn and let it rest for another 30 minutes.
6. Give it a quick mix for the third time and let it rest in the refrigerator for 30 minutes.
7. Stretch and form the desired pieces.

Coconut and Pineapple Jelly

160 g Coconut puree
150 g Pineapple puree
5 g Yellow pectin
5 g Agar
85 g Glucose syrup
65 g Sugar
30 g Lemon juice

Preparation

1. Heat the fruit purees with the glucose syrup and agar in a saucepan.
2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.
3. Add the lemon puree and continue cooking for a minute.

Quescrem Plus Filling with Pineapple and Coconut

800 g **Quescrem Plus**
200 g Pineapple and coconut jelly

Preparation

1. Mix all the ingredients in a bowl and place in a piping sleeve.



Plus



NEW YORK STRAWBERRY AND RASPBERRY ROLL

Ingredients

Puff pastry

Quescrem Plus, Strawberry and Raspberry Filling

Assembly

Roll out the Danish pastry dough to 4 mm thickness. Cut 25 cm long and 3 cm wide strips.

Roll it up until you have an 8 cm diameter circle.

Place inside 10 cm round metal moulds lined with parchment paper.

Let it prove until doubled in volume and brush with beaten egg.

Bake at 170 °C for 30 minutes, with one tray on top and one under the mould.

Once the piece is cool, fill with the **Quescrem Plus** and raspberry mixture.

Finish by decorating the top of the preparation with the sponge filling.

Puff pastry

550 g Flour (300 W)
80 g Sugar
10 g Salt
60 g Butter
20 g Yeast
160 g Water
120 g Egg
330 g Grease for rolling out, per 1000 g of dough

Preparation

1. Knead the flour, yeast, salt, sugar and water for about 10 minutes.
2. Once a good gluten network has developed, add the butter.
3. Knead for a total of 18 minutes until combined.
4. Portion the dough into pieces, roll out into a rectangular shape and leave in the refrigerator for 24 hours.
5. Add the butter in layers until it reaches the middle of the dough.
6. Give it a simple turn and let it rest for 30 minutes in the refrigerator.
7. Give it a second turn and let it rest for another 30 minutes.
8. Give it a quick mix for the third time and let it rest in the refrigerator for 30 minutes.
9. Stretch and form the desired pieces.

Quescrem Plus, Strawberry and Raspberry Filling

800 g **Quescrem Plus**
200 g Strawberry and raspberry jelly

Preparation

1. Mix all the ingredients in a bowl.
2. Put it into 5 cm diameter semi-circular silicone moulds and freeze.

Strawberry and Raspberry Jelly

490 g Strawberry puree
130 g Raspberry puree
10 g Yellow pectin
10 g Agar
80 g Glucose syrup
220 g Sugar
60 g Lemon juice

Preparation

1. Heat the fruit puree with the glucose syrup and agar in a saucepan.
2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.
3. Add the lemon juice and continue cooking for a minute.



Plus



YUZU AND LEMON NEW YORK ROLL

Ingredients

Puff pastry

Quescrem Plus, yuzu and lemon filling

Assembly

Roll out the Danish pastry dough to 4 mm thickness. Cut 25 cm long and 3 cm wide strips.

Roll it up until you have an 8 cm diameter circle.

Place inside 10 cm round metal moulds lined with parchment paper.

Let it prove until doubled in volume and brush with beaten egg.

Bake at 170 °C for 30 minutes, with one tray on top and one under the mould.

Once the piece is cold, fill with the **Quescrem Plus**, yuzu and lemon mixture.

Finish by decorating the top of the preparation with the sponge filling.

Puff pastry

550 g Flour (300 W)

80 g Sugar

10 g Salt

60 g Butter

20 g Yeast

160 g Water

120 g Egg

330 g Grease for rolling out, per 1000 g of dough

Preparation

1. Start by kneading the flour, yeast, salt, sugar and water for about 10 minutes.

2. Once a good gluten network has developed, add the butter.

3. Continue kneading for a total of 18 minutes until combined.

4. Portion the dough into pieces, roll out into a rectangular shape and leave in the refrigerator for 24 hours.

5. Add the butter in layers until it reaches the middle of the dough.

6. Give a simple turn and let it rest for 30 minutes in the refrigerator.

7. Give a second simple turn and let it rest for another 30 minutes.

8. Give it a quick mix for the third time and let it rest in the refrigerator for 30 minutes.

9. Stretch and form the desired pieces.

Yuzu and Lemon Jelly

490 g Yuzu puree

130 g Lemon puree

10 g Yellow pectin

10 g Agar

80 g Glucose syrup

220 g Sugar

60 g Lemon juice

Preparation

1. Heat the fruit purees with the glucose syrup, dextrose and agar in a saucepan.

2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.

3. Add the lemon juice and continue cooking for a minute.

Quescrem Plus, Yuzu and Lemon Filling

800 g **Quescrem Plus**

200 g Yuzu and lemon jelly

Preparation

1. Mix all the ingredients in a bowl and place in a piping sleeve.



Plus





Savoury

BEETROOT AND KEFIR ROLL

Ingredients

- Savoury griddle cake
- Quescrem Kefir and beetroot filling
- Pickled beetroot
- Mint leaves

Assembly

Fill the cake with the Quescrem Kefir and the beetroot puree mixture. Roll the cake taking care not to break it and making sure it is tight.

Cut 4 cm wide pieces. Put the filling in a piping sleeve with a curly nozzle and use as decoration. Finish with the pickled beetroot and a mint leaf.

Savoury Griddle Cake

- 400 g Egg whites
- 80 g Sugar
- 280 g Egg yolk
- 125 g Beetroot puree
- 50 g Glucose syrup
- 200 g Loose flour (90 W)
- 5 g Baking powder
- 20 g Salt

Preparation

1. Whip the egg whites with the sugar.
2. Meanwhile, mix the yolks with the puree, salt and glucose.
3. Add the flour and mix with a whisk.
4. Mix the egg whites. Pour 700 g per 60 x 40 plate.
5. Bake at 220 °C.

Quescrem Kefir and Beetroot Filling

- 300 g Quescrem Kefir
- 80 g Cooked beetroot

Preparation

1. Mash the cooked beetroot until you have a lump-free puree.
2. Mix the Quescrem Kefir with the beetroot puree.

Pickled beetroot

- 10 Beetroot
- 100 g Water from cooking the beetroot
- 500 g White wine vinegar
- 125 g Sugar
- 1 tbs. Salt
- 1 tbs. Dried dill

Preparation

1. Wash the beetroot to remove any dirt.
2. Fill a saucepan with water and heat it up. Once it starts to boil, put the beetroot inside and cook until tender (about 30 minutes).
3. Remove the beetroot without throwing away the cooking water and let it cool.
4. Peel the beetroot and cut with a grater.
5. Put the cooking water, vinegar, sugar, salt and dill in a saucepan.
6. When it comes to a boil, remove from the heat and pour over the grated beetroot.
7. Set aside and put in the fridge once cooled.



Kefir



ARUGULA AND QUESCREM BIO ROLL

Ingredients

- Savoury green cake
- Quescrem Bio and arugula filling
- Arugula leaves

Assembly

Fill the cake with the Quescrem Bio and the arugula puree mixture. Roll the cake taking care not to break it and making sure it is tight. Cut 4 cm wide pieces. Put the filling in a piping sleeve with a nozzle and use as decoration. Finish with an arugula leaf as decoration.

Savoury Green Cake

400 g Egg whites
80 g Sugar
280 g Egg yolk
125 g Arugula puree
50 g Glucose syrup
200 g Loose flour (90 W)
5 g Baking powder
20 g Salt

Preparation

1. Whip the egg whites with the sugar.
2. Meanwhile, mix the yolks with the puree, salt and glucose.
3. Add the flour and mix with a whisk.
4. Mix the egg whites. Pour 700 g per 60 x 40 plate.
5. Bake at 220 °C.

Quescrem Bio and Arugula Filling

300 g Quescrem Bio
100 g Arugula
70 g Water

Preparation

1. Make a puree with the arugula and water.
2. Mix the puree with the Quescrem Bio.



TOMATO AND QUESCREM REGULAR ROLL

Ingredients

- Savoury tomato cake
- Quescrem Regular and tomato filling
- Tomato concassé

Assembly

Fill the cake with the **Quescrem Regular** and tomato sauce mixture. Roll the cake taking care not to break it and making sure it is tight.

Cut 4 cm wide pieces.

Put the filling in a piping sleeve with a star nozzle and use as decoration.

Finish with some tomato concassé and a basil leaf.

Savoury Tomato Cake

400 g Egg whites
80 g Sugar
280 g Egg yolk
125 g Fried tomato sauce
50 g Glucose syrup
200 g Loose flour (90 W)
5 g Baking powder
20 g Salt

Preparation

1. Whip the egg whites with the sugar.
2. Meanwhile, mix the yolks with the tomato sauce, salt and glucose.
3. Add the flour and mix with a whisk.
4. Mix the egg whites. Pour 700 g per 60 x 40 plate.
5. Bake at 220 °C.

Quescrem Regular and Tomato Sauce Filling

300 g **Quescrem Regular**
100 g Fried tomato sauce

Preparation

1. Mix the tomato and the **Quescrem Regular** thoroughly and set aside.



Regular





Preparations

Mint Syrup

300 g Sugar
500 g Water
200 g Mint water

Preparation

1. Put the sugar and water in a saucepan and bring to a boil.
2. Then, mix the previous mixture with the mint water in a bowl.

Malibu Syrup

300 g Brown sugar
600 g Water
100 g Malibu

Preparation

1. Mix the sugar, water and bring to a boil. Add the Malibu.

Mint Water

150 g Mint leaves
100 g Cold blanched water (water and ice)
100 g Water
Ice as necessary

Preparation

1. Bring the water to a boil in a pot.
2. Blanch the mint leaves for 20 seconds and stop them from cooking with water and ice.
3. Strain and grind in the Thermomix until obtaining a fine and homogeneous liquid.
4. Mix with the two other waters.
5. Run it through a fine sieve and press to recover as much of the mint water as possible.
6. Keep in the fridge.

Biscuit base

200 g Flour (90 W)
200 g Butter

200 g Sugar
200 g Almond flour
132 g Cocoa butter

Preparation

1. Mix all the ingredients in a mixer with a paddle.
2. Preheat the oven to 200 °C.
3. Bake at 180 °C for 12 minutes.
4. Stir and separate.
5. Once cold, for every 150 g of biscuit, mix it, and use 25 g of melted cocoa butter.

Almond biscuit

310 g Egg whites
200 g Yolks
210 g Sugar
190 g Ground almonds
100 g Loose flour

Preparation

1. Whip the egg whites with the sugar.
2. When the meringue is ready, add the yolks and mix without overworking it.
3. Mix the ground almonds and flour, stirring gently so that the mixture does not collapse.
4. Roll out 60 x 40 cm sheets to 900 g.
5. Bake at 220 °C.

Genoese Cake

300 g Egg whites
250 g Sugar
185 g Yolk
25 g Water
60 g Corn starch
180 g Loose flour

Preparation

1. Whip the egg whites with the sugar.
2. When the meringue is ready, add the egg yolks mixed with the water. Mix without overworking it.

3. Next, sift the flour mixed with the cornflour and add to the batter.

4. Mix by stirring gently so that the mixture does not sink.

5. Pour 700 g in 60 x 40 tins. Bake at 240 °C.

Gioconda Cake

175 g Icing sugar
175 g Almond powder
250 g Egg
50 g Loose flour
40 g Butter
325 g Egg whites
80 g Sugar

Marbling

100 g Butter
100 g Icing sugar
100 g Flour
100 g Egg white
1 tbsp. Colouring

Preparation

For the marbling

1. Mix all the ingredients with the butter until you get a homogeneous mixture.
2. Place on the bottom of the plate where the cake is to be baked and on top of a Silpat or parchment paper with the aid of a square-toothed spatula.
3. Create the desired marbling effect with a spatula.

For the Gioconda

1. Mix the powdered sugar together with the finely ground almonds and re-grind the mixture together in the food processor or the blender until it becomes a fine powder.
2. Then add the sifted flour to this mixture.
3. Next, add the eggs and beat in the KitchenAid for 5 minutes.
4. Melt the butter and add

a little of the previous mixture to the butter. Mix well and add the component to the previous dough.

5. Meanwhile, make a meringue with the egg whites and sugar that will be mixed with the previous dough twice, so that the mixture does not sink too much.

6. Pour 800 g per 60 x 40 cm plate. Bake at 220 °C.

7. Sprinkle shredded coconut flakes all over the top once it comes out of the oven, and while the cake is still hot. This will help keep it in place.

Soft Coconut Cake

312 g Egg white (1)

173 g Trehalose

152 g Icing sugar

152 g Desiccated coconut

70 g Flour (400 W)

100 g Egg whites (2)

35 g Coconut puree

Preparation

1. Sift flour with the icing sugar and add the grated coconut (mix 1).

2. Whip 312 g of egg whites (1) with the Trehalose.

3. Add the egg whites (2) and the coconut puree to mixture 1.

4. Add the meringue to the previous mixture.

5. Weigh out 900 g 60 x 40 cm plates. Spread with a spatula and bake at 220 °C.

Madeleine and Pineapple Cake

200 g Brown sugar

80 g Inverted sugar

5 g Grated lemon zest

236 g Eggs

60 g Finely ground almonds

175 g Flour

2 g Vanilla

6 g Baking powder

156 g Butter

80 g Olive oil

120 g Roasted pineapple (Brunoise)

Preparation

1. Mix the brown sugar, inverted sugar, lemon zest and eggs.

2. Pour the olive oil in a thin stream while continuing to beat.

3. Mix the flour, almonds, the starter and vanilla.

4. Sift and add the previous beaten mixture.

5. Mix in the melted and warm butter.

6. Spread on a 60 x 40 cm tray and scatter the pineapple pieces on the top layer.

7. Bake at 180 °C.

Coconut Jelly

310 g Coconut puree

5 g Yellow pectin

5 g Agar

85 g Glucose syrup

65 g Sugar

30 g Lemon juice

Preparation

1. Heat the coconut puree with the glucose syrup and agar in a saucepan.

2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.

3. Add the lemon puree and continue cooking for a minute.

Mint Jelly

602 g Mint water

10 g Yellow pectin

10 g Agar

80 g Glucose syrup

90 g Dextrose

130 g Sugar

78 g Lemon juice

Preparation

1. Heat the mint water with the glucose syrup, dextrose and agar in a saucepan.

2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.

3. Add the lemon juice and continue cooking for a minute.

Peppermint Jelly (2)

25 g Lemon puree

105 g Peppermint water (1)

5 g Yellow pectin

5 g Agar

85 g Glucose syrup

65 g Sugar

230 g Peppermint water (2)

Preparation

1. Heat the lemon puree with the mint water (1), the glucose syrup and agar in a saucepan.

2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin and continue until it comes to a boil.

3. Remove from the heat source and add the mint water (2).

4. Cool.

Pineapple and Coconut Jelly

310 g Coconut puree

310 g Pineapple puree

10 g Yellow pectin

10 g Agar

80 g Glucose syrup

90 g Dextrose

130 g Sugar

60 g Lemon juice

Preparation

1. Heat the fruit purees with the glucose syrup, dextrose and agar in a saucepan.

2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin.

3. Add the lemon juice and continue cooking for a minute.

Raspberry gel

490 g Strawberry puree

130 g Raspberry puree

10 g Yellow pectin

10 g Agar

80 g Glucose syrup

90 g Dextrose

130 g Sugar

60 g Lemon juice

Preparation

1. Heat the fruit purees with the glucose syrup, dextrose and agar in a saucepan.
2. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin. Add the lemon juice and continue cooking for a minute.

Strawberry and Raspberry Jelly

215 g Strawberry puree
95 g Raspberry puree
5 g Yellow pectin
5 g Agar
85 g Glucose syrup
65 g Sugar
30 g Lemon juice

Preparation

1. Heat the fruit puree with the glucose syrup and agar in a saucepan.
2. Add the rest of the sugar mixed with the pectin when the mixture reaches 40 °C.
3. Add the lemon puree and continue cooking for a minute.

Raspberry Gelatine

252 g Strawberry puree
108 g Raspberry puree
130 g Sugar
10 g Gelatine sheets

Preparation

1. Soak the gelatine sheets in cold water.
2. Heat 200 g of the strawberry puree with sugar. Drain the gelatine sheets and dissolve them in the puree that we have heated.
3. Then pour over the remaining purees.

Melted chocolate pistoles

700 g White chocolate
300 g Cocoa butter
1 tbsp. Colouring

Preparation

1. Melt the chocolate topping at 45 °C.
2. Meanwhile, melt the cocoa butter at 45 °C.

3. Mix the cocoa butter, the chocolate topping and the green colouring.

Roasted Pineapple (Brunoise)

1 Fresh whole pineapple
125 g Sugar
50 g Cinnamon
80 g Malibu
0.3 g Clove
0.5 g Ginger
100 g Water

Preparation

1. Clean the pineapple, remove the husk and any dark spots that may remain.
2. Cut into brunoise and caramelize in a frying pan with sugar, and deglaze with the Malibu. Cook until all the alcohol has evaporated.
3. Add 100 g of water and the spices. Cover with aluminium foil and place in the oven at 180 °C for 30 minutes.

Shortcrust pastry

132 g Icing sugar
270 g Butter 82 % fat
60 g Eggs
535 g Flour (90 W)

Preparation

1. Mix the icing sugar with the butter in the mixer with the paddle.
2. Add the eggs and let it mix together and then add the flour trying to work it as little as possible.
3. Let it rest in a cold refrigerator for at least six hours before stretching it.
4. Cut with the oval metal moulds, then place between two Silpat mats and bake at 170 °C for 12 minutes.

Choux paste

85 g Milk
85 g Water
75 g Butter
3 g Salt
3 g Sugar

95 g Loose flour
160 g Eggs

Preparation

1. Boil the milk, water, butter, salt and sugar.
2. Add the flour and blanch until it detaches from the walls.
3. Place the dough in the mixer with the flat beater and add the eggs little by little.
4. Work it for 5 minutes so that a proper product mix is obtained.

Fondant

1000 g Sugar
300 g Water
150 g Glucose
1 tbsp. Food colouring (water soluble)

Preparation

1. Place the sugar and water in a pot. Then, add the glucose and bring the preparation to 113 °C.
2. Once this temperature is reached, place the pot in an inverted bain-marie to stop the cooking process.
3. Pour the preparation into the mixer bowl, then start to mix it using the paddle and add the colouring.
4. Cool the preparation until it reaches approximately 40 °C.
5. The ideal temperature for the glaze is 35 °C to 40 °C.



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