

VeryBerry Vegan Verrine

with Osa



RECIPE QUANTITY 30 portions

RECIPE NUMBER PG10026

Cream Diplomat with VeryBerryosa with coconut milk Vegan

50 g Vanilla cream powder, Custard powder with vanilla, Warm	1.76oz
100 g coconut milk	3.53oz
400 g coconut milk	14.11oz
100 g granulated sugar	3.53oz
150 g VeryBerryosa, Filling berry	5.29oz
750 g soya milk whipped dairy substitute	26.46oz

Mix the cream powder together with the first amount of coconut milk. Bring the second amount of coconut milk with the sugar to the boil and add the cream powder/coconut milk mixture. Reboil while stirring continuously, then add the Osa. Leave to cool down before folding in the whipped dairy substitute.

Strawberry-raspberry jelly 1:1 with pectin NH

250 g raspberry puree without added sugar, Boiron	8.82oz
250 g strawberry puree without added sugar, Boiron	8.82oz
110 g glucose syrup, Liquiss	3.88oz
7 g pectin NH	0.25oz
70 g granulated sugar	2.47oz

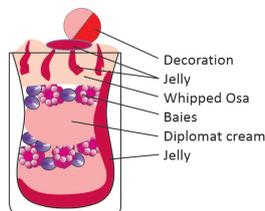
Firstly mix the sugar and pectin together. Warm the fruit purees and the glucose together and while stirring, add the sugar/pectin mixture and bring to the boil. Leave to cool down and warm up again before using.

VeryBerryosa cream with coconut milk

375 g VeryBerryosa, Filling berry	13.23oz
125 g coconut milk	4.41oz

Warm Osa to 24°C /75°F. Place in mixer, whisk at medium speed gradually adding coconut milk until light and creamy.

Structure



VeryBerry Vegan Verrine

1550 g Cream Diplomat with VeryBerryosa with coconut milk Vegan	54.67oz
685 g Strawberry-raspberry jelly 1:1 with pectin NH	24.16oz
500 g VeryBerryosa cream with coconut milk	17.64oz
500 g fresh raspberries	17.64oz
400 g fresh blueberries	14.11oz

Finishing

Warm the berry jelly and pipe into the base of each glass, tilt the glass so the jelly runs up the side of the glass. Pipe the Diplomat cream in the base of the glass, add mixed berries, layer with more cream and berries. Pipe whipped VeryBerryosa crème on the top and fill with berry jelly. Decorate.

FELCHLIN PRODUCTS

DK35	VeryBerryosa, Filling berry
UE03	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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Recipe number : PG10026

Description : Very fruity vegan berry verrine with mixed berries, Diplomat cream, jelly and our VeryBerryosa filling

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	178
Selling days	1 day	Kilojoule (kJ)	745
Selling price		Lipids	10.15 g
Selling unit	1 piece	saturated fatty acids	6.5 g
		Carbohydrates	19.28 g
		of which sugars	14.17 g
		Proteins	1.5 g
		Salt	0.02 g

Declaration :

Water, raspberry, VeryBerryosa, Filling berry 14% (sugar, coconut oil, sunflower oil, maltodextrin, rice-starch, strawberry fruit powder, shea butter, illipe butter, raspberry fruit powder, blueberry fruit powder, lemon fruit powder, **emulsifier (soy lecithin)**, natural flavour), blueberries, coconut extract, strawberries, sugar, glucose syrup (wheat glucose), **soy**, maize flour, gelling agent (pectin), colouring agents (riboflavin, sunset yellow S, beta-carotene), dried glucose syrup, gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar, vanille

State 14.05.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation