

Frutabase

*The newest generation Frutabase
Bursting with fruit and flavour*



Fine Zeelandia

Creating Possibilities



Fine Zeelandia's Frutabase

Fruit fillings are the flag bearers of tarts, pies and cakes. With the introduction of the newest generation of Frutabase, Fine Zeelandia has introduced the latest generation of Frutabase, prepared using the most modern technology and using fruit from the lush growing areas in Europe. A top quality product with real advantages.

Frutabase, the ideal filling for a fruity cake or tart

Frutabase is easy to process in all kinds of cakes, pies and tarts, from cream cakes and flans to fruitcakes and in confectionery decoration. It is the ultimate filling for tarts, cake slices and fingers. Frutabase Cherries is a real winner, the ideal filling for all manner of fruitcake and slice. Frutabase can also be easily mixed in a bavarian cream and mousse. It is the ultimate guarantee for a sublime dessert. The new Frutabase products contain less sugar and contain more fruit, something which ensures a fresh fruity taste. Your products will stay deliciously fresh in terms of both taste and appearance. Both you and your customers will notice the difference and you will not be disappointed.

The newest generation of Frutabase :

Frutabase Strawberry : jam-packed with delectable sun-ripened strawberries

Frutabase Blueberry : with the characteristic taste of real blueberries

Frutabase Cherry : chock-full of solid juicy cherries

Frutabase Blueberry + Blackcurrant : with the characteristic taste of real blueberries and blackcurrant



Why Frutafill ?

- + Less sugar and more fruit
- + Fresh taste of pure fruit
- + Maintains its original fruit structure
- + Good baking form
- + Easily sliceable
- + Can be deep frozen
- + Stays fresh for longer in the final product



Advantages



Advantages of Frutabase

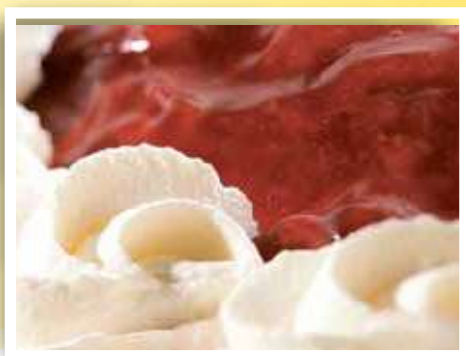
- More fruit and less sugar
- Solid pieces of fruit
- Pure fruit, fresh en fruity
- Perfect bake stability
- Perfect freezing stability
- Longer storage life in and on top of the end product
- Can be cut very well
- Visible pieces of fruit

Advantages for the baker

- Fruit from the fruit growing heart of Europe, fertile soils and mild climate
- Made according to hyper modern Western fruit technology
- Less sugar and more fruit
- Fresh taste of pure fruit
- Conservation of the original fruit structure
- Solid filling, stable, can be cut very well
- Stays long fresh in the end product
- A better product for a better price



Strawberry pie



Recipe

3000 g Sweet dough

Filling

500 g Rap
900 g Frutabase Strawberry

Finishing

4500 g Frutabase Strawberry
900 g Paletta Neutral

Decoration

600 g Strawberry's
180 g Choco Decor
60 g Mont Blanc

Method

Cool the sweet dough after mixing, before rolling out the dough, till a layer of 7 mm. Cut the bottoms with a ring (Ø 18 cm.) in which the dough will be baked. Mix the raw materials mentioned as filling, and fill the centre of the bottom. 175 g dough compared to 80 g of filling. Oven temperature: 200° C. Baking time: 25 minutes. The bottom needs to be baked gold brown. Fill the pie's with Frutabase Strawberry and spray or brush them with Paletta Neutral. Decorate with fresh strawberry's, Choco Decor and Mont Blanc.

Total: 17 pcs.

Fine Zeelandia Pvt. Ltd.

Fine House, Anandji Street, Off M.G. Road,
Ghatkopar East, Mumbai - 400 077, India
Tel.: +(91) 22 2102 5000 to 15,
e-mail: info@finezeelandia.com
Web.: www.zeelandia.com

Blueberry Cheesecake



Recipe

200 g Digestive biscuits
100 g Butter
1 tbsp Sugar

Filling

250 g Mascarpone Cheese 16
200 g Cream cheese
1/2 cup Sour cream
100 g White granulated sugar
2 tbsp Cornflour
3 Large eggs
250 g Frutabase Blueberry
2 tbsp Lemon juice
2 tsp Vanilla extract

Topping

Use Frutabase Blueberry

Method

Crush the biscuits and pour melted butter, sit to combine. Use the back of your spoon to press the mixture into the pan and allow it to chill in the fridge while you prepare the filling. Ideally you could put all the filling ingredients in a mixer and blend until combine. However to ensure that there are no lumps take the extra step and cream first the two cheeses, sour cream and sugar. Then add the corn flour and vanilla and lemon juice. Next add the eggs one at a time. Before you pour the batter into the biscuit base, add the fruitabase blueberry. Place in a baking tray on the center rack in the preheated oven. Add 1 cup of hot water to the baking pan outside the cheese cake pan and let bake for about 40 minutes at 170 degree celsius or until set but still wobbly in the center. Chill in the fridge for at least an hour or two before you put the topping.