Inspiration for autumn...
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**Paris-Brest**  
A profiterole with caramel cream filling, topped with Damcosnow, a sweet flavoured coating

**Hazelnut caramel bomb**  
Combination of hazelnut cream, topped with pieces of hazelnut and caramel

**Religieuse fruit du bois**  
An absolute hit in France, a double profiterole with a surprising filling

**Tartelette pistachio-raspberry**  
A moment of indulgence with pistachio on a cookie base

**Eclair-cerise**  
Creamy filled profiterole with a cherry fruit filling

**Blueberry vanilla bomb**  
A flavour sensation with blueberry bavaroise on a crunchy base

**Yavanais**  
A warm flavor combination of almonds, chocolate and mocha

**Miserable caramel**  
Airy caramel cream on an almond base

**Nougatine**  
An Italian meringue with salted caramel and hazelnut

**Praline pastry**  
Distinguished eyecatcher with a surprising bite

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**Recipe for profiteroles:**

1.000 g Damco mix for profiteroles (complete)  
1.150 g Whole egg  
1.000 g Water (+/- 30 °C)

**Preparation for profiteroles:**

Mix Damco mix for profiteroles (complete) with the whole egg and water in the planetary mixer with a beater. Mix for about 5 minutes until the mix looks smooth. Pipe the dough into 75x3 nice smooth buttons that just touch one another (around 3 cm in Ø).

**Recipe for butter dough:**

500 g Damco mix for cookie dough (complete)  
185 g Butter  
25 g Whole egg  
25 g Water

**Preparation for butter dough:**

Mix the Damco mix for cookie dough (complete) and the butter into crumbs. Then mix in the egg and water. Place the dough in the refrigerator. Roll the dough out 2 mm thickness and cut out 2.5 cm Ø slices. Apply the slices of dough on top of the piped profiterole dough and bake.

**Recipe for caramel cream:**

1.000 g Chocuise souplessé caramel  
3.000 g Unsweetened cream (not whipped)

**Preparation for caramel cream:**

Heat the Chocuise souplessé caramel and the cream separately. Stir the hot cream bit by bit into the Chocuise souplessé caramel as ganache and refrigerate overnight. Slowly whip the caramel cream in the (planetary) mixer and fill the profiteroles. Decorate with Damcosnow.
Hazelnut caramel bomb

(48 pieces)

From Steensma: Damco mix for profiteroles (complete), Syrup confiseurs, Frucaps caramel filling, Damco hyfoama DSN, Damco Top R custard powder, Pomokrem en Chocuise souplesse caramel.

Recipe for profiteroles:
175 g Damco mix for profiteroles (complete)
200 g Whole egg
175 g Water (+/- 30 °C)

Preparation for profiteroles:
Mix Damco mix for profiteroles (complete) with the egg and water in the (planetary) mixer with a beater. Mix for about 5 minutes until smooth. Pipe the dough into 48 buttons of 10 grams each (around 2 cm Ø).

Recipe for salted caramel:
400 g Granulated sugar
130 g Syrup confiseurs
320 g Cream
75 g Butter
10 g Sea salt

Alternatively, use 935 grams of Frucaps caramel filling instead of the recipe listed above.

Preparation of salted caramel:
Caramelise the granulated sugar with the Syrup confiseurs to create a nice caramel colour and add the heated cream and butter. Cook to 107°C and stir in the sea salt.

Recipe for hazelnut meringue:
5 g Damco hyfoama DSN
135 g Water
265 g Granulated sugar

Preparation for hazelnut meringue:
Beat the Damco hyfoama DSN egg white powder, the granulated sugar and the water at the highest speed for 6 minutes to make a solid meringue. Mix the hazelnuts, the sugar and the Damco Top R custard powder (dry) and fold into the egg white meringue. Pipe or stencil 48 circles of about 7 cm and bake.

Oven temperature for rotation oven: 125°C (open steam hatch) 70% ventilation
Baking temperature: 110°C
Baking time: around 30 minutes

Recipe for creme au beurre:
1.000 g Cream butter
300 g Pomokrem

Preparation for creme au beurre:
Beat the unctuous butter with a wire whisk until it is fluffy. Add the Pomokrem and keep beating to make a fluffy/airy cream.

Structure process:
Fill the profiteroles with the cooled down salted caramel. Fill the flexipan (7 cm Ø half-sphere) halfway with the cream and insert a profiterole. Then finish filling it with the cream and place a slice of meringue on top. Freeze and take out of the mould; roll through the roasted and broken hazelnuts and top with Chocuise souplesse caramel.

135 g Broken and roasted hazelnuts
135 g Granulated sugar
35 g Damco Top R custard powder
Religieuse fruit du bois (75 pieces)

From Steensma: Damco mix for profiteroles (complete), Damco mix for cookie dough (complete), Damco Top R custard powder, Arlico liquor cocktail, Frucaps forest fruit, Damco fondant vrifo, Arlico bright red and blue & Chocuise strawberry souplesses.

Recipe for profiteroles:
1.000 g Damco mix for profiteroles (complete)
1.150 g Whole egg
1.000 g Water (+/- 30 °C)

Preparation for profiteroles:
Mix Damco mix for profiteroles (complete) with the egg and water in the (planetary) mixer with a beater. Mix for about 5 minutes until it is smooth. Pipe the dough into 50 nice smooth buttons of 45 grams each (around 6 cm Ø), and 50 buttons of 15 grams each (around 3 cm Ø).

Recipe for butter dough:
500 g Damco mix for cookie dough (complete)
185 g Butter
25 g Whole egg
25 g Water

Mix the Damco mix for cookie dough (complete) and the butter into crumbs. Then mix in the egg and water for a bit. Refrigerate the dough. Roll the dough out to 2 mm thick and cut out 75 slices of about 6 cm Ø and 75 slices of about 3 cm Ø. Apply the slices of dough to the piped profiterole dough and bake.

Oven temperature for deck oven: 220°C (open steam hatch after 10 minutes)
Baking time: around 25 minutes
Oven temperature for rotation oven: 200°C (open steam hatch on 70% ventilation after 10 minutes)
Baking time: around 25 minutes

Recipe for creme Suisse:
800 g Damco Top R custard powder
2.000 g Water
1.000 g Unsweetened cream
100 g Arlico liquor cocktail

Preparation for creme Suisse:
Mix the Damco Top R custard powder and the water in the (planetary) mixer with a wire whisk until smooth. Carefully fold the whipped cream into it and finally the Arlico liquor cocktail.

Structure for the religieuse:
Fill the large profiteroles with the crème Suisse. Fill the small profiteroles with the Frucaps forest fruit filling. Heat the Damco fondant vrifo with 5% glucose syrup and a few drops of bright red and blue Arlico and roll the profiteroles through before stacking them on top of each other. Decorate as you wish (image: decoration done by pouring Chocuise souplesses strawberry in a mould).
Recipe for pistachio cream:
- 250 g Unsweetened cream
- 1,000 g Chocuise soupesse pistachio (melted)
- 50 g Syrup confiseurs

**Preparation for pistachio cream:**
Bring the cream and the Syrup confiseurs to a boil. While stirring, pour it with a rubber spatula over the melted Chocuise soupesse pistachio and make a smooth emulsion.

Recipe for Italian meringue:
- 10 g Damco hyfoama DSN
- 300 g Water
- 375 g Granulated sugar
- 1,800 g Granulated sugar
- 600 g Water

Beat the Damco hyfoama DSN, the water and the sugar to make a solid meringue. Boil the second part of sugar and the water to 118°C and slowly pour over the whipped meringue. Slowly beat (cold) and finish.

Recipe for pastry shell:
- 1,100 g Damco complete croûte powder
- 480 g Butter
- 120 g Water

Recipe for Suisse cream:
- 200 g Damco Top R custard powder
- 500 g Water
- 250 g Whipped cream

**Preparation for Suisse cream:**
Whip the Damco Top R with the water until smooth in a (planetary) mixer in about 10 minutes and fold the whipped cream in.

**Preparation for pastry shell finishing:**
Mix Damco complete croûte powder and the butter to make crumbs; then add the water to make a smooth dough. Stop as soon as it is all mixed. Roll the dough to 3mm and cut out in the size you prefer. Cover the moulds with them (use approx. 25 grams of dough each). To blind bake the shell, use a regular baking mould and fold the dough against the edges before filling them with weight (such as dried beans). Bake and remove filling before baking and cooling.

Oven temperature for deck oven (open the steam hatch): 180°C. Baking time: around 25 minutes*
Oven temperature for rotation oven (open the steam hatch): 160°C. Baking time: around 25 minutes*

**Structure:**
When the shells have cooled, coat with melted Chocuise soupesse pistachio and let it cool down. Pipe or pour the pistachio cream up to the edge (around 45 grams) and let set. Pipe a thin layer of Suisse cream on the pistachio cream and place fresh raspberries on the edge, topped with Damco snow; then finish with the Italian meringue.

*Bake the shells for 15 minutes with the weight in them, then let cool and remove the weight. Bake the shells another 10 minutes.

From Steensma: Chocuise soupesse pistachio (melted), Syrup confiseurs, Damco hyfoama DSN, Damco complete croûte powder & Damco Top R custard powder.
Eclair-cerise (80 pieces)

From Steensma: Damco mix for profiteroles (complete), Damco Top R custard powder, Arlico liquor cherry brandy, Frucaps cherry fruit filling, Damco fondant vrifo, Syrup confiseurs & Fruitease sour cherries.

Recipe for profiteroles:
1.000 g Damco mix for profiteroles (complete)
1.150 g Whole egg
1.000 g Water (+/- 30 °C)

Preparation for profiteroles:
Mix Damco mix for profiteroles (complete) with the whole egg and water in the planetary mixer with a beater. Mix for about 5 minutes until smooth. Pipe the dough into 80 nice smooth lines of about 40-50 grams each (6 cm Ø for the piping bag tip), and bake.

Oven temperature for deck oven: 220°C (open steam hatch after 10 minutes)
Baking time: around 30 minutes

Oven temperature for rotation oven: 200°C (open steam hatch on 70% ventilation after 10 minutes)
Baking time: around 25 minutes

Recipe for cerise creme patisserie:
3.150 g Milk
350 g Damco Top R custard powder
350 g Milk
700 g Granulated sugar
140 g Egg yolk
800 g Frucaps cherry fruit filling

Recipe for cerise creme patisserie:
Bring the first part of the milk to a boil with the vanilla bean. Stir the Damco Top R with the rest of the milk, sugar and yolk until smooth. Pour the boiling milk over the mixture and while stirring, return to a boil in the pan. Let simmer for a more solid cream and then cover and cool down as quickly as possible. Stir the crème patisserie and the Arlico liquor cherry brandy until it is smooth and if desired, add a few drops of red Arlico.

Turn the cooled éclair over and punch 3 holes in the bottom; fill the 3 holes with the crème patisserie. Puree the Frucaps cherry fruit filling, making the texture a bit finer so that it will fit through a smaller piping nozzle and inject the filling into each hole (making a total of about 10 grams per éclair). Heat the Damco fondant vrifo with 5% Syrup confiseurs and colour with red Arlico. Carefully roll the éclairs through it. Finish with Fruitease sour cherries or decorate as you wish.
Recipe for chocolate almond sponge cake (a baking sheet of 60x80cm):

- 500 g Damco chocolate sponge mix
- 375 g Whole egg
- 40 g Water
- 100 g Melted butter
- 200 g Damco almond paste

Preparation for chocolate almond sponge cake:
Mix the Damco chocolate sponge mix with the whole egg and water; beat the mix for 12 minutes at the highest speed. Carefully fold the Damco almond paste and the melted butter into the mixture. Thinly spread out the mixture. Let cool and cut out 48 circles for the flexipan mould (7 cm Ø half-sphere).

Oven temperature for deck oven: 220°C
Baking time: around 5 minutes
Oven temperature for rotation oven: 230°C (70% ventilation)
Baking time: around 5 minutes

Recipe for vanilla cream:

- 1,000 g Water
- 400 g Damco Top R custard powder
- 1 Vanilla bean

Preparation for vanilla cream:
Scrape out the contents of the vanilla bean and mix with the Damco Top R custard powder and the water until smooth in the planetary mixer in about 10 minutes. Pipe into flexipan mats (4 cm Ø, about 30 grams) and freeze.

Recipe for blueberry bavaroise bavarian cream:

- 120 g Damco multi bavaroise
- 200 g Water (40°C)
- 500 g Blueberry puree
- 1,100 g Cream
- 150 g Caster sugar

Preparation for blueberry bavaroise bavarian cream:
Whip the cream until it acquires a yogurt-like consistency. Mix the water (at around 40°C) with the Damco multi bavaroise and the blueberry puree (also at around 40°C). Carefully mix with the whipped cream and fold the rest of the whipped cream into it.

Structure:
Pipe the blueberry bavaroise/bavarian cream in flexipan moulds (7 cm Ø half-sphere) and press frozen vanilla cream interiors into them. Cover with a slice of chocolate almond sponge and freeze. Remove from the mould; heat the jelly and colour with red and blue Arlico and roll the balls through it. Decorate as you wish.
Recipe for almond sponge cake (4 baking sheets of 60x80 cm):

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Damco superior sponge cake mix</td>
<td>1.440 g</td>
</tr>
<tr>
<td>Whole egg</td>
<td>1.200 g</td>
</tr>
<tr>
<td>Water</td>
<td>200 g</td>
</tr>
<tr>
<td>Melted butter</td>
<td>400 g</td>
</tr>
<tr>
<td>Damco almond paste</td>
<td>800 g</td>
</tr>
</tbody>
</table>

Preparation for almond sponge cake:
Mix the Damco superior sponge cake mix with the whole egg and water. Beat for 12 minutes at the highest speed. Carefully fold the Damco almond paste and the melted butter into the mixture. Spread the mixture out on 2 sheets (60x40cm) and spread the rest out over 3 sheets of parchment/baking paper (60x80cm).

Oven temperature for deck oven: 220°C
Baking time: around 5 minutes
Oven temperature for rotation oven: 230°C (70% ventilation)
Baking time: around 5 minutes

Recipe for decoration mixture (2 sheets of decoration parchment/baking paper (IBC Hoogeboom) (60x40cm))

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Confectioner’s sugar</td>
<td>200 g</td>
</tr>
<tr>
<td>Patent flour</td>
<td>160 g</td>
</tr>
<tr>
<td>Egg white powder</td>
<td>20 g</td>
</tr>
<tr>
<td>Milk</td>
<td>160 g</td>
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</table>

Recipe for creme au beurre cafe:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream butter</td>
<td>3,000 g</td>
</tr>
<tr>
<td>Pomokrem</td>
<td>1,500 g</td>
</tr>
<tr>
<td>Arlico confiseurs mocha aroma</td>
<td>120 g</td>
</tr>
</tbody>
</table>

Preparation for creme au beurre cafe:
Beat the softened butter with a wire whisk in the planetary mixer until very fluffy. Finally, stir the Pomokrem and Arlico confiseurs mocha aroma into it carefully.

Structure:
Spread the melted Chocuise souplesse dark chocolate over 1 slice of almond sponge cake and let set. Place this covered slice of almond sponge cake in a 60x80 cm frame with the covered side down and make layers with the cream and the almond sponge cake. Finally, cover with the decorative almond sponge cake and freeze. Carefully remove the baking paper from the decorative sponge cake and mirror the frame with Frucaps neutral jelly and cut the pastry in 5x10 cm pieces.
**Recipe for almond mixture:**

- 2.000 g Egg whites
- 800 g Granulated sugar
- 2.000 g Damco almond paste
- 400 g Damco sponge mix complete royal

**Preparation for almond mixture:**

Beat the egg white powder, the granulated sugar and the water on the highest setting for 6 minutes to make a meringue that is between liquid and solid. Mix the Damco almond paste, the Damco sponge mix complete royal (dry) and fold into the egg whites. Distribute over 4 cake sheets (covered with silicone paper) and spread out evenly. Bake and freeze.

**Oven temperature for rotation oven:** 165°C  
**Baking time:** around 30 minutes  
**Oven temperature for deck oven:** 180°C  
**Baking time:** around 25 minutes

**Recipe for caramel creme au beurre:**

- 2.000 g Cream butter  
- 750 g Chocuise soupleesse caramel  
- 750 g Pomokrem

**Preparation for caramel creme au beurre:**

Beat the unctuous butter and the melted/soft Chocuise soupleesse caramel with a wire whisk until fluffy. Add the Pomokrem and keep whisking to make a fluffy cream.

**Structure:**

Distribute the caramel crème over 1 slice of almond mixture and carefully place a slice of almond mixture on top (leave the paper and place on top, turned over. Then remove paper). Let freeze lightly and cut in 5x10cm pieces. Decorate with Damcosnow.

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**Nougatine**

(48 pieces)

**Recipe for hazelnut meringue:**

- 10 g Damco hyfoama DSN  
- 265 g Water  
- 530 g Granulated sugar  
- 265 g Broken and roasted hazelnuts  
- 70 g Damco Top R custard powder

**Preparation for hazelnut meringue:**

Beat the Damco hyfoama DSN egg white powder, the granulated sugar and the water on the highest setting for 6 minutes to make a solid meringue. Mix the hazelnuts, the sugar and the Damco Top R custard powder (dry) and fold into the egg white meringue. Pipe or stencil 96 circles of about 5 cm and bake.

**Oven temperature for rotation oven:** 130°C (open steam hatch) 70% ventilation  
**Baking temperature:** 110°C  
**Baking time:** around 30 minutes

**Recipe for creme au beurre:**

- 1.000 g Cream butter  
- 300 g Pomokrem

**Preparation for creme au beurre:**

Beat the unctuous butter with a wire whisk until fluffy. Add the Pomokrem and keep beating to make a fluffy cream.

**Structure process:**

Pipe a button of cream onto a meringue slice and cover with another slice of meringue. Spread a smooth cover over it with the cream and finish with hazelnut crunch. Finish as you wish or (see image) with scorched meringue and caramel.

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**Van Steensma:** Damco almond paste, Damco sponge mix complete royal, Chocuise soupleesse caramel, Pomokrem & Damcosnow.

**Van Steensma:** Syrup confiseurs, Damco hyfoama DSN & Damco Top R custard powder.
Praline pastry (10 pieces)

From Steensma: Chocuise souplesse milk chocolate, Damco chocolate sponge cake mix, Damco almond paste, Damco multi bavaroise & Pomokrem.

Recipe for crunchy shell:
500 g Puffed rice
100 g Chocuise souplesse milk chocolate
100 g Praline

Preparation for pastry shell:
Mix the rice and the chocolate and praline (can be used right out of the package) and press out a shell in 9cm rings. Let set.

Recipe for chocolate almond sponge (1 60x80cm baking sheet):
500 g Damco chocolate sponge cake mix
375 g Whole egg
40 g Water
100 g Melted butter
200 g Damco almond paste

Preparation for chocolate almond cookie:
Mix the Damco chocolate sponge cake mix with the whole egg and water; beat the mix for 12 minutes at the highest speed. Carefully fold the Damco almond paste and the melted butter into the mixture. Thinly spread out the mixture. Let it cool and cut out circles (about 9 cm).

Baking temperature: 220°C
Baking time: around 5 minutes

Recipe for decoration mixture:
(2 sheets of decoration parchment/baking paper (IBC Hoogeboom) (60x40cm), Belica parchment/baking paper ref. PBS 4663HH)
200 g Confectioner's sugar
160 g Patent flour
20 g Egg white powder
160 g Milk

Preparation for decoration mixture:
Mix the ingredients listed above until smooth and thinly spread out on the decorating parchment/baking paper. Continue to make almond sponge cake (see Yavanais recipe above).

Recipe for Gianduja mousse:
270 g Damco multi bavaroise
450 g Water (40°C)
1,050 g Melted Gianduja chocolate (Callebaut)
525 g Milk
600 g Pomokrem
2,400 g Unsweetened cream

Preparation:
Whip the cream until it acquires a yogurt-like consistency. Bring the milk to a boil and make a type of ganache with the melted gianduja. Dissolve the Damco multibavaroise in the hot water. Mix the Pomokrem and the ganache and combine with the dissolved Damco multibavaroise. Carefully mix with the cream and fold the cream into it.

Structure:
Hollow out holes by punching out the almond-chocolate sponge cake with a ring (9 cm diameter) and pipe in a layer of Frucaps raspberry fruit filling (about 100 grams). Cover with a slice of almond chocolate biscuit and freeze. Apply an edge of decoration mixture in 12 cm rings and insert a crispy rice bottom. Pour the ring half-full with the Gianduja mousse and press a frozen interior into it; fill up the rest with the left-over mousse and freeze the pastries in. Mirror the cakes with Frucaps vanilla fudge gelatin and finish as desired (Dobla Fushion 77079, raspberries, hazelnuts, pieces of chocolate cookie, cress from Koppert Cress).
Headoffice
Galvanistraat 1
8912 AX Leeuwarden
Postbox 351, 8901 BD Leeuwarden
The Netherlands
Tel.: +31 (0)88 16 32 000
Fax.: + 31 (0)88 16 32 003
www.steensma.com