



**Topfil** is a range of delicious fruit fillings made with real fruit pieces for an enhanced texture and visual appeal. With up to 90% fruit, Topfil will give your consumers the taste and texture of fresh fruits. The filling is ready to use, bake and freeze stable.



Consumers around the world consider fruit filling as the winning ingredient in sweet baked goods, as it provides great taste and adds a sense of healthiness. To help you capitalise on the natural goodness of fruit, Puratos developed Topfil. Try this recipe and experience the fruit boost yourself.

## Ingredients

### Crumble

Flour _____	120 g
Sugar _____	100 g
Aristo Primeur Croissant* _____	100 g
Pistachio Powder* _____	20 g

### Choux paste

Tegral Clara super* _____	1000 g
Water _____	1400 g
Oil _____	100 g

### Cream

Water _____	1000 g
Cremyvit* _____	375 g
Praline Pistache* _____	400 g
Butter _____	650 g

### Jelly decoration

Puratos Harmony Classic* _____	250 g
Water _____	100 g
Puratos Miroir Neutral* _____	500 g
Topfil* fruit filling, in various flavours, such as apricot, blueberry and cherry _____	100 g
Classic* _____	Qs

\* This is a Puratos product.  
For more information check  
[www.puratos.com](http://www.puratos.com) or contact  
your local Puratos representative.

## Working Method

### Composition

- 1 Choux pasta
- 2 Crumble
- 3 Topic fruit filling
- 4 Pistachio Cream

### Crumble

- Prepare the crumble before the choux
- Mix all ingredients together to obtain a dough.
- Roll down to 2 minutes and cool down.
- Cut the crumble in discs that will fit on the choux.

### Choux paste

- Warm up the water between 50 to 60°C.
- Mix all ingredients with a paddle together, medium speed for 5 minutes.
- Pipe 6 small choux side by side on a ring pattern.
- Add a disc of crumble on each one.
- Once baked, together they form a ring-shaped choux; a twist on the classic Paris Brest.
- Bake for the first 5 minutes with closed damper, then open damper for 30 to 45 minutes depending of the size of the choux.

### Cream

- Mix the **Cremyvit** and water together with a whisk for 3 mm.
- Let the cream rest for 5 minutes before adding the **Praline Pistache** and the creamy butter (room temperature), re-start the mixer and whip to a light texture.

### Jelly decoration

- Bring water and **Harmony** to boil.
- Add **Miroir**, **Topfil** and **Classic**.
- Mix and pour into silicon moulds.
- Freeze (-30°C).

### Decoration

- Cut off the top of the Paris Brest, fill each choux with a different **Topfil fruit filling**.
- Pipe the praline mousseline cream on it before putting back the top.
- Sprinkle with powder sugar and decorate with chocolate.

