



Tegral Satin is a highly versatile cream cake mix designed to deliver maximum variety at the optimal level of quality. It can be enriched with different aromas, fruits and fillings, setting no limit to your creativity. When using **Tegral Satin** cleaner label solutions you can label finished goods with eye-catching claims like no artificial colors and no preservatives.



Consumers prefer clear and cleaner labels; labels that can easily be read and understood, containing only the necessary ingredients. These Snack Balls are made with one of Puratos' cleaner label solutions. Convenient deliciousness for your customers.



HAZELNUT SNACK BALLS

Ingredients

Chocolate Cake

Puratos Tegral Satin Cream
Cake Belgian Chocolate

Cleaner Label* _____ 1000 g
Eggs _____ 500 g
Oil _____ 500 g
Water _____ 100 g

Crumble

Roasted Hazelnut cubes

Enrobing

Carat Coverlux Milk* _____ QS

* This is a Puratos product.
For more information check
www.puratos.com or contact
your local Puratos representative.

Working Method

Composition

- 1 Tegral Satin Cream Cake Belgian Chocolate Cleaner Label
- 2 Carat Cremfil Ultim Hazelnut
- 3 Carat Coverlux Milk
- 4 Roasted hazelnut cubes decoration

Chocolate Cake

- Mix all ingredients together during 4 minutes at medium speed.
- Fill silicon molds $\frac{2}{3}$ (mold NR 1489).
- Bake for 15 minutes at 180°C.
- Once it's cooled down fill with **Carat Cremfil Ultim Hazelnut**.
- Freeze to demold and finish.

Enrobing

- Heat till 38°C and enrobe and role directly into the roasted hazelnut cubes.





CRANBERRY SNACK BALLS

Ingredients

Cake

Puratos Tegral Satin Cream

Cake Cleaner Label* _____ 1000 g

Eggs _____ 350 g

Oil _____ 300 g

Water _____ 225 g

Puravita crumble

Butter _____ 225 gr

Brown sugar _____ 225 gr

Puravita deco seeds* _____ 175 gr

Flour _____ 225 gr

Enrobing

Carat Coverlux Milk* _____ QS

* This is a Puratos product.
For more information check
www.puratos.com or contact
your local Puratos representative.

Working Method

Composition

1 Tegral Satin Cream Cake Cleaner Label

2 Topfil Cranberry

3 Carat Coverlux Milk

4 Puravita Crumble Decoration

Cake

- Mix all ingredients together during 4 minutes at medium speed.
- Fill silicon molds $\frac{2}{3}$ (mold NR 1489).
- Bake 180°C approx. 15 min.
- Once it's cooled down fill with Topfil Cranberry.
- Freeze to demold and to finish.

Puravita crumble

- Mix all together and push through a big sift .
- Cool down before crumbling on a tray and bake for aprox 15 min at 180°C.

Enrobing

- Heat till 38°C and enrobe and role directly into the broken Crumble.





PISTACHIO SNACK BALLS

Ingredients

Chocolate Cake

Puratos Tegral Satin Cream
Cake Belgian Chocolate

Cleaner Label* _____ 1000 g
Eggs _____ 500 g
Oil _____ 500 g
Water _____ 100 g

Crumble

Roasted pistachio cubes ____ 500 gr
Pistachio powder _____ 500 gr

Enrobing

Carat Coverlux* _____ QS

* This is a Puratos product.
For more information check
www.puratos.com or contact
your local Puratos representative.

Working Method

Composition

- 1 Tegral Satin Cream Cake Belgian Chocolate Cleaner Label
- 2 Carat Cremfil Ultim Chocolate
- 3 Carat Coverlux
- 4 Pistachio crumble decoration

Chocolate Cake

- Mix all ingredients together during 4 minutes at medium speed.
- Fill silicon molds $\frac{2}{3}$ (mold NR 1489).
- Bake 180°C approx. 15 min.
- Once it's cooled down fill with **Carat Cremfil Ultim Choc.**
- Freeze to demold and to finish.

Crumble

- Mix together.

Enrobing

- Heat till 38°C and enrobe and role directly into the pistachio crumble.





RASPBERRY SNACK BALLS

Ingredients

Chocolate Cake

Puratos Tegral Satin Cream

Cake Cleaner Label* _____ 1000 g

Eggs _____ 350 g

Oil _____ 300 g

Water _____ 225 g

Meringue

Egg white _____ 500 gr

Sugar _____ 500 gr

Enrobing

Carat Coverlux white* _____ QS

* This is a Puratos product.
For more information check
www.puratos.com or contact
your local Puratos representative.

Working Method

Composition

1 Tegral Satin Cream Cake Cleaner Label

2 Topfil Raspberry

3 Carat coverlux white

4 Meringue decoration

Cake

- Mix all ingredients together during 4 minutes at medium speed.
- Fill silicon molds $\frac{2}{3}$ (mold NR 1489).
- Bake 180°C approx. 15 min.
- Once it's cooled down fill with Topfil Raspberry.
- Freeze to demold and to finish.

Meringue

- Mix together and heat up till 70°C.
- Whipp till cold with a wisk.
- Put a thin layer on silppat and bake for 2 hours at 80°C, open damper.

Enrobing

- Heat till 38°C and enrobe and role directly into the meringue crumble.

