



**Cremfil Ultim** is a ready to use and freeze stable range of chocolate and nut fillings that preserve the freshness of bakery and patisserie goods. **Cremfil Ultim** offers a combination of great taste, superior freshness and fat reduction. It enables you to create many new chocolate filled baked goods and improve your existing ones.



Surprise your consumers with these versatile unique shaped long lasting cookies. Try the Cookie Triangle recipe and discover the **Cremfil Ultim** chocolate filling.

## Ingredients

### Puratos Tegral Satin

|                   |       |        |
|-------------------|-------|--------|
| Whole Grain Cake* | _____ | 1000 g |
| Mimetic 20*       | _____ | 450 g  |
| Flour             | _____ | 400 g  |
| Whole eggs        | _____ | 220 g  |
| Water             | _____ | 50 g   |

\* 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 Whole grain cookie
- 2 Cremfil Ultim / Vivafil / Deli Cheesecake

- Mix all the ingredients to obtain a homogeneous dough.
- Laminate the cookie dough at 3 mm and cut in triangle.
- In the middle of each triangle, pipe **Cremfil Ultim Chocolate, Vivafil** or **Deli Cheesecake** and put another triangle on top. Push gently on the edges.
- To flavour your cookies, you can mix the **Cremfil Ultim** with 5% of **Classic** range or 10% of **Summum** range.
- Place in the fridge. When it's cold brush a little quantity of **Sunset Glaze** to stick the seeds, the nuts or the chocolate grains.
- Bake at 180°C for approximately 15 minutes.

