

Ambiante

How sweet it is to be decorated by you
asy



Ambiante

is the non-dairy solution
that patissier chefs rely on

Extra stable

- During work : lasts longer, stays workable in the piping bag
- On the application : no cracking, no colouring, stays fresh for longer

Perfect long lasting decorations are now easy to make :

from little bite size snacks to cupcakes, layer cakes and more

Superior creative decoration :

extremely smooth and easy to spread without any air bubbles

- Full coverage
- Delicate decorations and sharp edges
- Colour as you like it : by adding flavouring and colouring agents or by spraying with cocoa powder

Cakes love being decorated with Ambiante :

- ✓ It covers a cake perfectly with no cracks
- ✓ It lets you create sharp edges and delicate features (like flowers) with ease
- ✓ The result stays in perfect condition up to several days after decoration



TIPS

Celebration cakes

Look at those lavishly decorated cakes.

Ambiante is so stable you can :



Spray red cocoa powder on top of the cream for an impressive red wedding cake



Shape Ambiante and build up this perfect castle birthday cake



Apply a layer of ganache on top of Ambiante to obtain this sophisticated dessert



Ambiante Topping

Your cakes deserve Ambiente, the sweetest decoration.



For your layer cakes, Puratos offers several types of cake mixes each with its own features.

Ambiante's sweet advantages

Outstanding performance

- Long tolerance in workability after whipping - in the piping bag and on the application



Easy to handle

- Ambiente Topping is easy to store and easy to use : available in 1L Tetra Pak. and in 10 L Bag in boxes in the cold room
- UHT sterilised : Ambiente Topping can be stored at room temperature (max. 20°C) for up to 9months
- Ready to whip after only 12 hours
- Fridge to Bowl

Economic due to its high rate of overrun

- Overrun : up to 4x the original quantity
- Remarkable stability even 5 days after you've created your decoration, no cracking, no colouring

Application

- Versatility**
 - Flavour and colour
 - Shape
- Easy to spread - workability**
 - Smooth
 - No air bubble



STRAWBERRY COLD CHEESE CAKE

Recipe for Sponge

Ingredients	
Tegral Sponge Egg Free	1000 gms
Water	500 gms
Oil	30 gms

Method

- Mix water & Tegral Sponge Egg Free on speed 1 for 1 minute. Then on speed 2 for 3 minutes

Method & Assembling

- Mix Cremfil Classic Vanilla & cream cheese well, add this to semi whipped Ambiente.
- Mix warm milk with Bavarois mix till it's lump free & add this above mixture.
- Line 1 kg ring with OHP sheet (transparent plastic sheet) and place a sheet of vanilla sponge on it. Spread Vivafil Strawberry on it & top it with another sponge layer and again spread Vivafil Strawberry on it as shown in the picture.
- Finally top it with cheese mixture and freeze it for 6 hours. Demould it and top it with Decorfil Strawberry. Your Strawberry Cold Cheese Cake is ready to serve.

Recipe for Cold Cheese Cake Mix

Ingredients	
Cream Cheese	200 gms
Cremfil Classic Vanilla	200 gms
Bavarois Mix	250 gms
Warm Milk	175 gms
Ambiante	350 gms
Decorfil Strawberry	
Vivafil Strawberry	



Tips & Tricks

Whipping Instruction

1



Always store Ambiente at or below 20°C

2

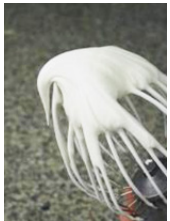


Before whipping, chill the cream at least 12 hours at 2-7°C.

3



Whip at medium speed for 5-7 minutes, for 500 ml until soft peak.



4



Time of whipping: depend on the mixer used, the quantity to be whipped and the application.



Handling Instructions

5



After opening, the product can be kept in a fridge for maximum 3 days.

6



After whipping, the product can be kept for 12 hours in a fridge.



Shelf Life / Packaging details:
Ambient Storage 9 months.
12 x 1 lts in a carton box

STABILITY
TOP PERFORMANCE
DECORATION
frozen storage not required

