



LESS PREP, MORE DESSERTS





Debic Desserts **LESS PREP, MORE CREATIVITY**

Whether it is a crème brûlée, chocolate mousse, lime meringue or even a strawberry bavarois and clafoutis: a tasty dinner isn't complete without dessert. But making desserts takes time, effort and money. That's why Debic's dessert bases are ideal; you save time while at the same time, you gain quality and creativity! What about the Debic Cheesecake, Panna Cotta or Crème Brûlée? A liquid dessert base that only requires whipping, portioning and chilling before it's ready to be served. Use your own creative interpretation, add ingredients and serve a unique dessert time after time.

Debic's dessert solutions make your life in the kitchen a lot easier. Thanks to the liquid base, you have time to make the creative translation and always put a unique dessert on the table. The perfect way to do things just a little differently and stand out with next level desserts. And at the same time, to deliver large quantities of desserts while maintaining the same standard and quality. That's what we call smart production: less preparation, more creativity. Debic Desserts makes it possible.



LESS PREP, MORE CHEESECAKES

Always the best cheesecake

A good cheesecake keeps your guests coming back for more. But cheesecake consists of many ingredients and, therefore, preparing it is time-consuming. And time is money. That's where Debic steps in. With Debic Cheesecake you prepare cheesecake in 3 easy steps. This ready-to-use whippable mix contains all the ingredients for a non-baked cheesecake. You will be serving a cheesecake with deliciously light texture and fresh taste in no-time.

Benefits

- Timesaving & easy to prepare
- Constant quality: the same result, always
- Finish with your own creativity

NEW!



Step by step



1. WHIP IT UP

Heat the bottle of Debic Cheesecake for at least 20 seconds with running warm water. This releases the contents from the bottle.

Empty the bottle into the basin of the planetary mixer. Beat it lightly with the whisk for 5 minutes at full speed. Now's the time to add flavours as desired, such as fruit puree or nut butter. Transfer the contents to a piping bag.



2. ASSEMBLE THE CAKE

Use 2 cake rings with a diameter of 14 cm and a height of 5 cm. Cover them with 5 cm acetate foil. Place them on a baking sheet with a silicone baking mat. Place a cake base of your choice at the bottom and fill the cake rings with the whipped contents. Let it set in the refrigerator for at least 3 hours.



3. TIME FOR TOPPINGS

Remove the ring and acetate foil. Portion the cake slices and top them off with your own creative touch.

The desserts of Debic



WHIPPING



Debic Mousse au Chocolat, Debic Parfait and Debic Tiramisù are the perfect base for delicious, classic desserts from chocolate, ice cream or mascarpone. Simply whip it up, give it your own creative touch and surprise your guests.

New in this category: Debic Cheesecake, a must-have on every menu.



HEATING



How about crème brûlée or catalana on your dessert menu? With Debic Panna Cotta's velvety liquid cream, you have the perfect base to create these typical Italian desserts. Just warm it up and use your own creativity. Tip: use Debic Crème Anglaise to decorate your dessert hot or cold. Guaranteed success.

LESS PREP, MORE CHEESECAKES

Smooth, creamy and velvety: that's the taste of a traditional cheesecake. With Debic Cheesecake, you know you have this perfect combination of ingredients right in your hands. And because you save time preparing the cheesecake, you have more room for culinary variations and different toppings and bases. This way, you know you'll always put something unique on the menu.

The three elements of the concept

1. BOTTOM

Vary with different types of bottoms such as chocolate chip cookies, cake, puff pastry, ladyfingers or brownie.

2. BASE

Use Debic Cheesecake as a base. Add up to 20% of flavourings to create your own signature cheesecake.

3. TOPPING

Finish the cheesecake with a topping to add more structure to it. Think of adding a crunchy texture or some extra sauce.





BLACKCURRANT CHEESECAKE

with red fruit and an Oreo base

SERVES 2 CHEESECAKES Ø 14 CM

Bottom		
300	g	Oreo cookies, without filling
75	g	butter
Base		
1	l	Debic Cheesecake
200	g	blackcurrant puree, Boiron

Topping		
		red fruit
		blackcurrant coulis
		freeze-dried raspberry pieces
		strawberry meringue
		purple flowers

METHOD

Bottom
Line 2 cake rings 14 cm in diameter and 5 cm high with 5 cm acetate foil and place them on a baking tray with a silicone baking mat. Grind the Oreo cookies into fine crumbs and melt the butter. Mix the melted butter with the finely ground cookies and divide between the rings. Press well using a spoon or tonic stamper.

Base
Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. Empty the bottle into the bowl of the planetary mixer and beat with the whisk for 5 minutes at full speed until light and airy. Add the blackcurrant puree and mix well. Transfer the mixture to a smooth-nozzled piping bag and fill the cake rings. Smooth out with a palette knife and leave the cakes to set in the refrigerator for at least 2 to 4 hours.

Topping
Remove the ring and foil from the cakes and cut them into equal slices with a hot, sharp knife. Arrange on the plates and finish with the toppings.



SERVES 2 CHEESECAKES Ø 14 CM

Bottom		
300	g	Oreo cookies, without filling
75	g	butter

Base		
1	l	Debic Cheesecake

Topping		
		Oreo cookies

METHOD

Bottom
Line 2 cake rings 14 cm in diameter and 5 cm high with 5 cm acetate foil and place them on a baking tray with a silicone baking mat. Grind the Oreo cookies into fine crumbs and melt the butter. Mix the melted butter with the finely ground cookies and divide between the rings. Press well using a spoon or tonic stamper.

Base
Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. Empty the bottle into the bowl of the planetary mixer and beat with the whisk for 5 minutes at full speed until light and airy. Transfer the mixture to a smooth-nozzled piping bag and fill the cake rings. Smooth out with a palette knife and leave the cakes to set in the refrigerator for at least 2 to 4 hours.

Topping
Remove the ring and foil from the cakes and cut them into equal slices with a hot, sharp knife. Arrange on the plates and finish with the topping.



OREO CHEESECAKE

MANGO PASSION FRUIT CHEESECAKE

with puff pastry base

METHOD

Bottom

Line 2 cake rings 14 cm in diameter and 5 cm high with 5 cm acetate foil. Prick the puff pastry with a fork and bake it whole under pressure. Cool and then cut out with the cake ring. Place the rings on a baking tray with a silicone baking mat.

Base

Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. Empty the bottle into the bowl of the planetary mixer and beat with the whisk for 5 minutes at full speed until light and airy. Add the mango puree and passion fruit juice and mix well. Transfer the mixture to a smooth-nozzled piping bag and fill the cake rings. Smooth out with a palette knife and leave the cakes to set in the refrigerator for at least 2 to 4 hours.

Topping

Remove the ring and foil from the cakes and cut them into equal slices with a hot, sharp knife. Arrange on the plates and finish with the toppings.

SERVES 2 CHEESECAKES Ø 14 CM

Bottom

200 g puff pastry (40 cm x 60 cm)

Base

1 l Debic Cheesecake
150 g mango purée
50 ml passion fruit juice

Topping

crumble
passion fruit gel
meringue sticks
passion fruit
mango cubes
yellow flowers



PISTACHIO CHEESECAKE

with chocolate chip cookie base

SERVES 2 CHEESECAKES Ø 14 CM

Bottom

300 g chocolate chip cookies
75 g butter

Base

1 l Debic Cheesecake
150 g pistachio paste
1 g salt

Topping

pistachio ganache
grated pistachio nuts
amarena cherry



METHOD

Bottom

Line 2 cake rings 14 cm in diameter and 5 cm high with 5 cm acetate foil and place them on a baking tray with a silicone baking mat. Grind the cookies into fine crumbs and melt the butter. Mix the melted butter with the finely ground cookies and divide between the rings. Press well using a spoon or tonic stamper.

Base

Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. Empty the bottle into the bowl of the planetary mixer and beat with the whisk for 5 minutes at full speed until light and airy. Add the pistachio paste and salt and mix well. Transfer the mixture to a smooth-nozzled piping bag and fill the cake rings. Smooth out with a palette knife and leave the cakes to set in the refrigerator for at least 2 to 4 hours.

Topping

Remove the ring and foil from the cakes and cut them into equal slices with a hot, sharp knife. Arrange on the plates and finish with the toppings.





PASSION FRUIT CHEESECAKE CUBES

SERVES 25 CUBES

5	passion fruits
300	ml Debic Cheesecake
100	ml passion fruit juice
200	g cake
200	g white chocolate
50	ml sunflower oil
4	g yellow food colouring

METHOD

Cut the passion fruits in half and scoop the flesh into round 3D ball moulds. Freeze. Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. Empty the bottle into the bowl of the planetary mixer and beat with the whisk for 5 minutes at full speed until light and airy. Add the passion fruit juice and mix well. Transfer the mixture to a smooth-nozzled piping bag and fill the square moulds $\frac{3}{4}$ full with the cheesecake mixture. Press the frozen pulp balls into the mixture and cover with a slice of cake. Freeze. Melt the chocolate and mix with the sunflower oil and yellow colouring. Mix well with a hand blender. Dip the frozen cubes in the chocolate using a skewer and place on baking paper. Cover up the holes using a hot, smooth piping nozzle and leave to thaw in the refrigerator.



CHEESECAKE POPS

SERVES 25 LOLLYPOPS

Cheesecake pops

300	g	Debic Cheesecake
100	g	butter cake

Chocolate coating

200	g	white chocolate
50	g	sunflower oil
4	g	food colouring powder (as desired)

METHOD

Cheesecake pops

Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. Empty the bottle into the bowl of the planetary mixer and beat with the whisk for 5 minutes at full speed until light and airy. Transfer the mixture to a smooth-nozzled piping bag and fill the cake pop moulds half-full with the mixture. Cut the butter cake into small cubes and press into the mixture. Finish filling the moulds and insert a lollipop stick. Freeze.

Chocolate coating

Melt the white chocolate, add the sunflower oil and the colouring powder of your choice. Mix well with a hand blender and dip the frozen lollipops in the chocolate. Allow to set, then leave to thaw gradually in the refrigerator or store in the freezer until needed.



COMIC CHEESECAKE

SERVES 10 CAKES

Cheesecake

300	ml	Debic Cheesecake
150	g	brownie

Garnish

300	g	ready to roll fondant icing, white
30	g	icing sugar
150	g	Debic Cream with Sugar comic cake decorations

METHOD

Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. Empty the bottle into the bowl of the planetary mixer and beat with the whisk for 5 minutes at full speed until light and airy. Transfer the mixture to a smooth-nozzled piping bag and fill the silicone moulds with the cheesecake mixture. Cover with a slice of brownie. Freeze the cakes so as to be able to turn them out and leave to thaw in the refrigerator.

FINISH

Roll out the fondant icing into a thin layer with the rolling pin and icing sugar. Cut into strips and wrap these around the cheesecakes. Beat the Cream with Sugar until light and airy and pipe a swirl onto each cheesecake. Decorate with the comic cake decorations.





RASPBERRY CHEESECAKE TRIFLE

SERVES 10 TRIFLES

Trifle

300	g	Debic Cheesecake
100	g	raspberry puree

Espuma

300	g	Debic Cheesecake
200	g	raspberry puree

Garnish

50	g	raspberry crumble
20		fresh raspberries
50	g	raspberry gel
10	g	freeze-dried raspberries
10		sprigs honey cress

METHOD

Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. For the trifle, melt the Cheesecake in a pan. Add the raspberry puree and mix well. Put a layer into each glass and refrigerate. For the espuma, melt the Cheesecake and mix with the raspberry puree. Transfer to a ½ -litre siphon and aerate with 1 gas cartridge. Put back in the freezer.

FINISH

Finish the glasses with crumble, fresh raspberries and raspberry gel and pipe the espuma on top. Decorate with the freeze-dried raspberry pieces and honey cress.



SERVES 10 CAKES Ø 12 CM

Bottom

600	g	butter cookies
150	g	butter

Base

1	l	Debic Cheesecake
1		vanilla pod
1		lemon, zest

METHOD

Bottom

Grind the cookies into fine crumbs and melt the butter. Mix the melted butter with the finely ground cookies and divide between the cake moulds. Press well using a spoon or tonic stamper.

Base

Hold the bottle of Cheesecake under hot water for at least 20 seconds to loosen the contents from the bottle. Empty the bottle into the bowl of the planetary mixer and beat with the whisk for 5 minutes at full speed until light and airy. Add the pulp of the vanilla pod and the lemon zest and mix well. Transfer the mixture to a smooth-nozzled piping bag and pipe 1 layer onto the base. Bake in the oven at 200°C for 10 minutes with the fan on the lowest setting. Remove carefully from the oven – the mixture will be liquid – and cool down again in the refrigerator.

BAKED CHEESECAKE



LESS PREP, SELLING MORE DESSERTS

Impulse dessert selling

How can you increase your turnover with desserts and achieve the best margins with your dessert menu? It's a matter of being able to tempt and calculate. Tips for chefs who would like to get the most out of the final course.

Sweet meze, seducing the mediterranean way

Greece offers mezédés and Turkey has meze: small dish servings that waiters bring to the table on large platters. Quite similar to tapas. Guests make a choice and when the plates are empty, the waiter returns for another round. The dishes are always simple, but look so appealing that people often cannot resist the temptation to have another one. It is the ideal way to taste (or let people taste) all kinds of different flavours. What are the possibilities for your restaurant when it comes to selling desserts? Seeing food makes you want to eat... So what if you show your guests what you have in store?

Variety is key

A platter of sweet meze could be a compelling option to tempt your guests into enjoying one final course. Finish the evening with a selection of sweets. Standardise pricing and create small desserts that require minimal preparation. Choose straightforward combinations. After all, the diversity lies in the breadth of options you provide. The temptation to order slightly more than initially planned is strong, and that's where the profit comes in. Imagine if your à la carte desserts average €12.50 each, but guests opt for three smaller plates at €5.50 each – it quickly becomes profitable. The key is to avoid offering too many rich desserts and to keep satiety at bay for as long as possible.



Dessert trolley

With small, simple desserts on plates, you can also put together a dessert trolley. Use the trolley as a workstation to finish the desserts at the table. If you have the space, this certainly opens up opportunities. Let guests choose a dessert from the trolley and finish it off with ice cream, sauces or other garnishes that can be added à la minute.

Tips for sweet meze

1. Make an attractive unit price
2. Make sure the servings are not too large, so guests can choose several desserts.
3. Finish dishes à la minute with (crunchy) garnishes and/or ice cream.
4. Adapt the assortment to suit the seasons.
5. Give guests examples of possible combinations.



What are the margins?

FILLED SNOWBALL



See page 23 for the full preparation of this dessert.



SERVES 10

Parfait

1	l	Debic Parfait	7.40
1		vanilla pod	2.45
250	g	white chocolate	3.25

Filling

30	g	crumble	1.00
50	g	crispy chocolate pearls, Callebaut	0.98
150	g	miso caramel sauce	1.75

Garnish

10	g	icing sugar	0.10
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Total food cost for 10 people:	16.93*
Food cost per serving:	1.693

Suggested retail price (incl. VAT)	€ 8.00	€ 9.50	€ 11.50
Food cost per serving	€ 1.693	€ 1.693	€ 1.693
Gross profit per serving	€ 6.30	€ 7.80	€ 9.80
Gross profit margin in %	79%	82%	85%

* The listed prices are approximate and for reference only.
Prices vary based on your supplier's conditions.

The possible selling price is of course up to you. The type of business, location and overall experience all play into the price level of your dishes.

In a nutshell:

1. A low food cost gives opportunity to take extra margin on desserts.
2. Minimal preparation ensures low labour costs (see page 23 for the full preparation of this dessert).
3. Because Debic Parfait can be frozen, you can work efficiently. Do the mise en place for desserts at a quiet moment and keep your stock in the freezer. Desserts are placed on the plate à la minute from the freezer, garnished and served immediately.
4. By using ingredients that also feature in other menu items, you reduce stock management, thereby reducing your cost.

LESS PREP, MORE SEASONALITY

A special cheesecake for every season

The best thing about cheesecake is that it is actually year-round perfection on your menu. As a dessert, but also as a pastry. In spring, why not go for a fresh lime flavour, while summer is perfect for a cheesecake with raspberry topping. Or even fresh strawberries! Once autumn makes its appearance, flavours like speculoos, chocolate and cranberries are another winner. With Debic Cheesecake, you always have the perfect dessert base for your cake, and you can make endless creations to suit every season.



SERVES 10

Panna cotta

750 ml Debic Panna Cotta
20 g clear coating jelly

White peach granita

200 g white peach puree, Boiron
200 g water
70 g sugar

Marinated apricot

100 ml sugar water 1:1
1 lemon, zest
1 vanilla pod
500 g apricots, cooked

Apricot gel

200 g apricot puree
100 ml marinade from
the marinated apricot
3 g agar-agar

Garnish

10 peach jellies
honey cress
yellow petals

Spring PEACH AND APRICOT

panna cotta

METHOD

Panna cotta

Melt the Panna Cotta and divide into the ring moulds. Cool down again and freeze. Heat the clear coating jelly with water until it is liquid. Insert two skewers into the frozen Panna Cotta and dip into the jelly. Smooth off the underside on baking paper and leave to thaw in the refrigerator.

White peach granita

Mix all ingredients together and freeze. Scrape with a fork to form granita.

Marinated apricot

Boil the sugar water with the lemon zests and the pulp from the vanilla pod and pour over the apricots. Vacuum seal and leave to marinate overnight.

Apricot gel

Cook all ingredients together for 1 minute and cool down again until the mixture has completely set. Blend until a gel is formed and transfer to a piping bag.

FINISH

Cut the ring into three equal pieces and arrange on the plates. Finish the dish with the gel, peach jellies, granita, apricot segments and leaves.



SERVES 10

Parfait			Blackberry gel		
200	ml	Debic Parfait	200	g	blackberry puree
150	g	clear coating jelly	100	g	tarragon syrup
100	g	blackberry puree, Boiron	3	g	agar-agar
50	ml	water			
Meringue			Garnish		
150	g	blackberry puree	10		quenelles of red fruit sorbet
25	g	icing sugar	10		blackberries
40	g	albumin powder	10		freeze-dried blackberries
2	g	freeze-dried raspberry pieces	10		sprigs of fresh tarragon
0.5	g	tarragon powder			atsina cress
Tarragon syrup					
30	g	tarragon leaves			
200	ml	sugar water 1:1, cooled			



Summer

PARFAIT WITH BLACKBERRIES, TARRAGON

and red fruit sorbet



METHOD

Parfait
Beat the Parfait to medium peaks in a planetary mixer and transfer to a piping bag. Pipe into silicone ring moulds and freeze. Heat the neutral coating jelly together with the blackberry puree and water and dip the frozen parfait into it. Immediately return to the freezer until ready to use.

Meringue
Weigh out the blackberry puree, icing sugar and albumin for the meringue and beat together in the planetary mixer. Spread thinly using a mould on a silicone mat and sprinkle with the raspberry pieces and tarragon powder. Dry at 40°C in the oven and store in a tightly sealed container with silicone beads.

Tarragon syrup
Blanch the tarragon leaves briefly in boiling water. Cool down again in iced water. Transfer together with the cold sugar water to the blender and blend well. Pass through a fine sieve and store in a siphon.

Blackberry gel
Boil all ingredients together for 1 minute and leave to cool until completely set. Blend in the blender to form a smooth gel. Transfer to a piping bag.

FINISH
Arrange three slices of infused mango in the bottom of the plate, followed by two pieces of coconut dacquoise, two cream cheese mousse balls, three exotic jelly balls and a few spots of confit. Place a small scoop of sorbet on top of the dacquoise and siphon a little cream cheese next to it. Top with three coconut gavottes and a little cress.



HAZELNUT PARFAIT TREE LOG

with lime gel

SERVES 10

Hazelnut parfait

300	ml	Debic Parfait
50	g	hazelnut paste
1	g	salt
		dark velvet spray

Lime gel

200	ml	apple juice
50	ml	lime juice
2.5	g	agar-agar

Garnish

100	g	Oreo cookies without filling, crushed
30		tuile leaves
30		Dobla chocolate leaves
10	g	roasted hazelnuts

METHOD

Hazelnut parfait

Beat the Parfait in a planetary mixer until light and airy and add the hazelnut paste and salt. Transfer the mixture to a piping bag and pipe into the silicone moulds. Freeze and then spray with the chocolate spray when frozen.

Lime gel

Cook the apple juice together with the lime juice and the agar-agar for 1 minute and cool down again until it has completely set. Then blend in the blender to form a gel.

FINISH

Arrange the parfait on the planks and finish with the gel, crushed Oreo, tuile leaves, chocolate leaves and roasted hazelnuts.



Autumn



Winter

SERVES 10

Parfait

1	l	Debic Parfait
1		vanilla pod
250	g	white chocolate

Filling

30	g	crumble
50	g	crispy chocolate pearls
150	g	miso caramel sauce

Garnish

10	g	icing sugar
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FILLED SNOWBALL

METHOD

Beat the Parfait in a planetary mixer until light and airy and add the pulp from the vanilla pod. Transfer the mixture to a piping bag and pipe into silicone hemispherical moulds. Make a well in the centre of each hemisphere and divide the filling between these wells. Freeze and stick the two frozen hemispheres together. Melt the white chocolate. Working with gloves, dip your hands in the white chocolate. Roll the parfait balls between your hands. The chocolate will adhere to the frozen parfait. Store in the freezer until needed.

FINISH

Remove the parfait balls from the freezer at least 5 to 10 minutes before serving and arrange on plates. Sprinkle with icing sugar. Cut the ball open for the guests at the table.





Easter

PANNA COTTA EASTER EGG

with a mango core

SERVES 10

Eggs

100	ml	mango purée, Boiron
350	ml	Debic Panna Cotta
50	g	white chocolate

Coating

200	g	white chocolate
50	ml	sunflower oil
5	g	white velvet spray

Kataifi nest

30	g	kataifi dough
10	ml	Debic Roast & Fry

Garnish

10		chocolate chicks, Dobra
100	ml	passion fruit coulis

METHOD

Eggs

Pour the mango purée into round ball moulds and freeze. Melt the Panna Cotta and add to the chocolate. Blend well and fill the egg moulds 1/3 full. Leave to set. Unmould the mango balls and place them in the egg moulds in the middle on top of the panna cotta. Continue filling the moulds with the rest of the panna cotta. Store in the freezer.

Coating

Melt the white chocolate and mix it with the sunflower oil. Stick a skewer in the eggs and roll them through the chocolate. Store in the freezer.

Kataifi nest

Mix the kataifi dough with the Roast & Fry and shape into little nests. Bake in the oven at 180°C.

FINISH

Pipe the white velvet spray on to the frozen eggs and leave to thaw in the refrigerator. Drizzle the passion fruit coulis on the plates and top with the eggs and chocolate chicks.



METHOD

White chocolate mousse

Heat 50 ml Tiramisù and dissolve the white chocolate in it. Cool to room temperature. Whip the rest of the Tiramisù until it is airy and add the white chocolate mixture. Transfer to a piping bag and fill the moulds with the mousse. Leave to set in the refrigerator and then freeze thoroughly to be able to turn them out.

Jelly

Heat the clear coating jelly together with the beetroot juice and the raspberry purée and cover the frozen kisses. Leave to thaw in the refrigerator.

FINISH

Place the kisses on the plates and finish the dish with the crumble, coulis and raspberries.

SERVES 10

White chocolate mousse

500	ml	Debic Tiramisù
150	g	white chocolate

Jelly

200	g	clear coating jelly
100	ml	beetroot juice
100	g	raspberry purée

Garnish

30		raspberries
50	ml	red berry coulis
50	g	red crumble
		flower petals

Mother's Day

A KISS FOR MOTHER

White chocolate mousse
with red berries





Halloween

PANNA COTTA

COW'S EYE

SERVES 10

- 1 I Debic Panna Cotta
- active charcoal (powder)
- 250 ml raspberry coulis
- 10 chocolate decorations

METHOD

Heat the Panna Cotta until it is completely liquid. Set aside 50 ml and pour into skull-shaped silicone moulds. Place in the refrigerator. Set aside another 50 ml of Panna Cotta and dissolve a small amount of active charcoal in it, so that the Panna Cotta turns pitch-black. Pour the black Panna Cotta into spherical silicone moulds. Place in the refrigerator to set. Then pour the rest of the (white) Panna Cotta on top and place the whole thing into the refrigerator. Then place in the freezer so that it hardens completely. Unmould the Panna Cotta 'cow's eyes' and keep them tightly sealed in the freezer.

FINISH

Spread the raspberry coulis on deep plates. Place the skull and cow-eye shaped panna cottas on top. Leave for 15 minutes to reach room temperature. Finish with the chocolate garnish.



New

Years

Eve

CHOCOLATE

MOUSSE

with Baileys & bubbles

SERVES 10

- 1 I Debic Mousse au Chocolat
- 200 ml Baileys
- 75 g milk chocolate crispy pearls
- 75 g white chocolate crispy pearls
- bronze food colouring powder
- gold leaf

METHOD

Whip the Mousse au Chocolat in the food processor until light and airy. Stir in the Baileys and put into a piping bag with a smooth nozzle. Cover the crispy pearls with the bronze food colouring powder. Pipe the Mousse au Chocolat into a champagne glass and create layers alternating with the crispy pearls. Leave to set in the refrigerator.

FINISH

Garnish the chocolate mousse with a gold leaf.



LESS PREP, MORE SERVINGS

Many portions made easy

Debic Desserts allows you to make next level desserts in large quantities in no time. How about tasty mini cakes in pretty glasses, or small creations that only require finishing? The ready-to-be-whipped Debic Desserts, can serve up to 20 portions out of 1 litre: quite a few portions, in a limited amount of time. All while maintaining the same tasty quality and recipe. Perfect for catering jobs or large groups at dinner. That's what we call smart production.

CRÈME BRÛLÉE BOURBON in a glass

SERVES 25 TO 30 GLASSES

2	l	Debic Crème Brûlée Bourbon
100	g	cane sugar
20		meringue drops
50	ml	salted caramel topping

METHOD

Heat the Crème Brûlée to 70°C and divide between the glasses. Allow to cool to room temperature, then leave to set in the refrigerator. Just before serving, sprinkle the cane sugar over the Crème Brûlée. Decorate with the meringue drops and some salted caramel topping.

CHOCOLATE MOUSSE in a glass

SERVES 25 TO 30 GLASSES

1	l	Debic Mousse au Chocolat
50	g	Oreo crumbs

METHOD

Beat the Mousse au Chocolat in the planetary mixer until light and airy. Transfer to a piping bag with a serrated nozzle and pipe into the glasses. Leave to set in the refrigerator. To finish, sprinkle a few cookie crumbs over the chocolate mousse.

PANNA COTTA in a glass

SERVES 25 TO 30 GLASSES

2	l	Debic Panna Cotta
100	g	raspberry gel
10		raspberries
20		meringue sticks
1		tray of honey cress

METHOD

Melt the Panna Cotta until it is completely liquid and divide among the glasses. Leave to set in the refrigerator. Pipe a nice dot of raspberry gel on the Panna Cotta. Finish with half a raspberry, a meringue stick and the cress.



TIRAMISÙ in a glass

SERVES 25 TO 30 GLASSES

1	l	Debic Tiramisù
20		cantuccini cookies
60	ml	espresso
10	ml	amaretto
		cocoa powder
20		chocolate balls

METHOD

Beat the Tiramisù in the planetary mixer until light and airy. In the meantime, distribute the cookies among the glasses and sprinkle with the coffee and amaretto mixture. Transfer the beaten Tiramisù to a smooth-nozzled piping bag. Pipe out into the glasses and leave to set in the refrigerator. Finish the glasses with cocoa powder and a chocolate ball.



1 LITRE OF BEATEN MIXTURE MAKES 25 TO 30 GLASSES

Bottom

For a slightly more exciting eating experience. Always put a base at the bottom of the glass so that you get structure in your dessert.

You can vary this base by using various types of cookies, crumble, brownie or, for example, crispy rice or even your favourite candy bar. The possibilities are endless. Let your culinary brain run wild.

Base

The Debic Cheesecake is perfect for use without any extra ingredients. This creamy cheese base has the right touch of acidity and hint of salt a cheesecake needs. However, it can also be seasoned with extra ingredients. You can easily add up to 20% of flavourings such as fruit purees, citrus zests or chocolate.

Topping

The topping completes the creation. Keep it simple for large catering parties by adding just 1 or 2 toppings, or make a gel from fruit puree if you have more time.

Go to debic.com for the full recipes.

Also look for cheesecake recipes on page 8-11.



CHEESECAKE IN A GLASS

TIRAMISÙ WITH PISTACHIO

in a glass

SERVES 25 TO 30 GLASSES

Base

1 l Debic Tiramisù
200 ml strong cold espresso

Garnish

10 ladyfingers
100 g pistachio ganache
chocolate decoration

Go to debic.com for the preparation.



PANNA COTTA WITH STRAWBERRIES

in a glass

SERVES 25 TO 30 GLASSES

Base

2 l Debic Panna Cotta

Garnish

2 dl strawberry sauce
20 strawberries
20 tuile leaves

Go to debic.com for the preparation.



PARFAIT WITH TROPICAL FRUIT

in a glass

SERVES 25 TO 30 GLASSES

Base

1 l Debic Parfait
2 dl coconut milk

Garnish

100 g pineapple cubes
5 passion fruits
25 Cape gooseberries
coconut shavings

Go to debic.com for the preparation.





NEW!

LESS PREP, MORE CHEESECAKES



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Deliciously quick cheesecakes with Debic Desserts

Discover the latest dessert base within the Debic Desserts line: Debic Cheesecake. Whether you go for a white chocolate cheesecake or cheesecake with raspberry topping, this dessert line will save you time and allows you to add quality and creativity in the kitchen. Simply whip, portion, chill and serve! Play and vary with seasonal ingredients and put a unique dessert on the menu time after time.

- Simple whipping, portioning, chilling and serving
- High overrun: up to 20 portions from a bottle
- Cheesecake with a light and airy texture, perfect for slicing

Debic. Made for professional hands.

