

Royal  Steensma

BAKERY INGREDIENTS

**Delightful  
winter months**

*Fall/Winter  
Inspiration*

# The season to be jolly

September is traditionally the time to look forward to the cosy months ahead of us. This is truly the season to indulge in delicious treats.

Our team of bakers has devised the recipes in this brochure with great care, using our broad range of products. From cake mixes, to fruit fillings and from almond paste to our very popular, and versatile, Chocuisse souplesse coatings.

We have also aspired to offer you inspiration; customers are always on the look-out for new and exciting products and tastes. Some of the treats in the brochure are typically Dutch, but we have also included French, Danish, Italian and even Arabic influences. Truly international, just like Royal Steensma.

Royal Steensma

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4



8



16



20



23

## BREAKFAST

# GRANOLA

### Bake:

700 gr **Royal Granola**  
150 gr Butter  
150 gr Honey  
150 gr **Mixed nuts**

### Add:

120 gr **Fruitease sour cherry**  
120 gr **Fruitease blueberry**



**TIME**  
15 MIN



**TEMP.**  
180°C

### Instructions:

Lightly heat butter and honey. Add to **Royal Granola** and **Mixed Nuts** and mix thoroughly. Place on a baking tray and bake for approx. 15 minutes at 180°C. Leave to bake for a bit longer if desired. Leave to chill and add **Fruitease sour cherry** en **Fruitease blueberry**.

Tastes delicious with **Frucaps blueberry fruit filling!**

# Relaxed **BREAKFAST**



Granola is gaining popularity because of its authentic taste, health benefits and versatility. Royal Granola is a high-quality mix, containing various grains and seeds, which allows bakers to make their own special granola. More recipes can be found in our granola inspiration magazine.



Enjoy together...

## X-MAS PETIT FOURS



### Ingredients sweet short crust:

2.400 gr	<b>Damco kano powder</b>
950 gr	Butter
250 gr	Sugar
60 gr	Whole eggs
120 gr	Water

### Ingredients filling:

750 gr	<b>Damco almond paste</b>
240 gr	<b>Damco custard powder top R</b>
600 gr	Water, cold



TIME  
25 MIN



TEMP.  
190°C



# Life is all about sweet moments

## Ingredients crème:

2.000 gr	Butter
800 gr	<b>Pomokrem</b>
20 gr	<b>Arlico aroma marasquin</b>

## Instructions:

Mix butter, sugar, water and eggs until all the lumps have dissolved, add **Damco kano powder**. Once your dough has set, stop the machine. Chill dough for 12 hours.

Whisk cold water and **Damco custard powder top R** in order to make a custard. Use a flat whisk to smoothen **Damco almond paste** and add the custard in three parts.

Work the chilled dough to a supple dough, roll to 4 mm thickness and cut 5cm ø circles. Pipe a drop of filling (approx. 10 gr) on the dough, leaving the edges clean.

To make the crème first use a flat paddle to soften the butter. Replace the flat paddle with a whisk and whisk for 20 minutes in the third gear until airy. Add **Pomokrem** and **Arlico aroma marasquin**. Switch off the machine once completely mixed. Pipe a dollop of cream on the base, in order to create petit fours and finish with **Chocuisse souplesse** and other decorations to your own taste.

BRUNCH

25  
pcs

# Snow cake

## Ingredients cake batter:

5.750 gr	<b>Damco cakemix warm method</b>
2.000 gr	Butter, 40 °C
2.500 gr	Whole eggs
500 gr	Water
100 gr	<b>Damco cold binding agent</b>
1.150 gr	Bake stable chocolate drops

## Instructions:

Mix **Damco cakemix warm method** with **Damco cold binding agent**. Add eggs and water and, using a flat whisk, mix for 2 minutes in the second gear until smooth. Add melted butter and mix for two more minutes in the first gear. Finally, add the bake stable chocolate drops. Once those are fully mixed in, switch off the machine.

## Ingredients short crust:

1.100 gr	<b>Damco croûte powder</b>
480 gr	Butter
120 gr	Water

Mix butter and **Damco croûte powder**, followed by adding water in order to create a smooth dough. As soon as your dough is smooth, stop mixing and leave dough to chill for 24 hours. Once chilled, roll dough to 1,5 mm thickness, cut into 16cm ø circles. Putt dough on a baking tray, place a greased 16cm ø baking ring around it and fill up with 450 gr of the cake batter.



TIME  
45 MIN



TEMP.  
170°C

Once cooled, pour **Chocuisse souplesse neutral** over the cake and finish with white chocolate shavings and **Damcosnow**.

BRUNCH

# Chocolate Cake

## Ingredients cake batter:

2.000 gr	<b>Damco chocolate cake mix</b>
1.000 gr	Butter
1.000 gr	Whole eggs
100 gr	Water



**TIME**  
60 MIN



**TEMP.**  
140°C-  
160°C



**450 GR**

## Instructions:

Make sure that all the ingredients are at bakery temperature. Soften the butter with a flat whisk (it shouldn't become airy). Add the rest of the ingredients and mix for 2 minutes in the second gear, until smooth.

## Ingredients ganache:

500 gr	<b>Chocuisse souplesse dark</b>
200 gr	Whipping cream, unsweetened
100 gr	<b>Glucose syrup</b>
100 gr	<b>Frucaps cold mirror glaze</b>
100 gr	Butter, soft

Bring the whipping cream, along with **Glucose syrup**, to a boil and mix it with melted **Chocuisse souplesse dark**. Add **Frucaps cold mirror glaze neutral** and soft butter and stir. Place ganache in the fridge in order to firm.

## Finish:

Once completely cooled off, pour melted **Chocuisse souplesse dark** over the cake and leave to dry. Pipe the ganache onto the cake and decorate as desired.

**Tip**

Add an exclusive touch to your cake by using beautiful decorations and lovely packaging.

## BRUNCH

# Hazelnut cake

14  
pcs

### Ingredients dough:

2.400 gr	<b>Damco kano powder</b>
950 gr	Butter
250 gr	Sugar
60 gr	Whole eggs
120 gr	Water



TIME  
25 MIN



TEMP.  
190°C

### Instructions:

Mix butter, sugar, water and egg until all the lumps have dissolved. Add **Damco kano powder**. Once your dough has set, stop the machine and leave the dough to chill for 12 hours.

### Ingredients filling:

1.500 gr	<b>Damco hazelnut filling</b>
150 gr	Whole eggs
330 gr	Pecan nuts, roughly chopped
420 gr	<b>Frucaps caramel filling</b>

Mix **Damco hazelnut filling** and egg.

Knead the chilled dough, roll to 4 mm and cut out with an oval-shaped cutter. Place dough on a lined baking tray and pipe 100 gr of **Damco hazelnut filling** and egg mixture onto it. Sprinkle 20 grams of chopped pecan nuts and cover nuts with 25 grams of **Frucaps caramel filling**. Cover everything with another piece of 4 mm dough. Brush whole egg over the cake, place 5 pecan nuts on top and brush once more with egg. Before baking, place the oval-shaped ring around the cake.





# New

For years we have specialised in marzipans and almond pastes. Recently we have added Damco hazelnut filling to our range. This delicious filling, which contains 45% hazelnuts, is suitable for multiple applications.



# Tip

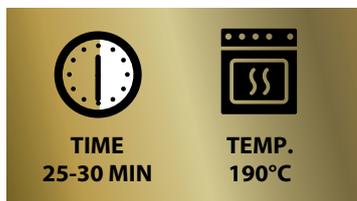
Spray Chocuisse souplesse pistacchio over the cake in order to create a velvet-like finish.

# Tropical cake

25  
pcs

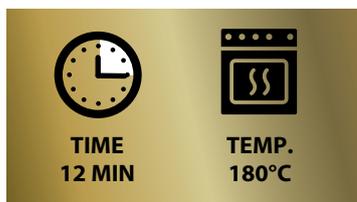
## Ingredients sponge cake:

2.000 gr **Damco sponge cake mix royale**  
1.800 gr Whole eggs  
200 gr Water



## Ingredients short crust:

1.100 gr **Damco croûte powder**  
480 gr Butter, room temperature  
120 gr Water



## Ingredients filling:

1.000 gr Water, cold  
200 gr **Damco custard powder top R**  
2.500 gr **Frucaps mango fruit filling**, pureed  
3.750 gr Whipping cream, unsweetened  
180 gr **Damco neutral mousse fond**  
400 gr Water, at 40°C  
200 gr **Frucaps raspberry jam**

## Finish:

**Damco almond marzipan**  
500 gr **Chocuisse souplesse pistacchio**  
500 gr Whipping cream, unsweetened  
15 gr Gelatine sheets  
500 gr **Frucaps cold mirror glaze, neutral**

## Instructions:

Whisk eggs, water and **Damco sponge cake mix royale** light and airy in the highest gear for 10-12 minutes. Pour the batter into a 14cm ø cake tin and bake. Once cooled, cut sponge cake in 4 thin slices.

Mix butter and **Damco croûte powder**, followed by adding water in order to create a smooth dough. As soon as your dough is smooth, stop mixing and leave dough to chill. Once chilled, roll dough to 2 mm thickness, cut into 16cm ø circles and bake.

## Filling:

Mix cold water and **Damco custard powder top R** thoroughly. Puree **Frucaps mango fruit filling** until smooth and add to custard. Mix **Damco neutral mousse fond** and water and add to the fruit-custard. Finally, fold in the whipped cream, in 2 parts (make sure the whipped cream isn't too stiff).

## Assemble:

Coat the short crust with **Chocuisse souplesse dark**, using a brush, and place into a 14cm ø stainless steel ring. Place a slice of sponge cake onto the short crust and pipe a spiral of **Frucaps raspberry jam** on top of it, followed by a layer of Bavarian mango cream.

Place another slice of sponge cake, followed by a spiral of **Frucaps raspberry jam** and Bavarian mango cream.

Using a palette knife, smooth out the top of the cake and place in freezer for 24 hours.

Once frozen, take out of the mold and cover with a 1,5mm layer of **Damco marzipan** and return to freezer.

## Mirror glaze:

Cook the whipping cream, add the melted **Chocuisse souplesse pistacchio** and stir with a spatula until smooth. Add the soaked gelatine sheets. When those are dissolved, add the **Frucaps cold mirror glaze, neutral**.

The pistacchio mirror glaze is immediately ready to use. Pour it over the frozen cake and decorate once the mirror has set.

## DESSERT

# Honey cake

15  
pcs



TIME  
7-8 MIN



TEMP.  
CA. 230°C

### Ingredients:

1.000 gr	<b>Damco sponge cake mix royale</b>
300 gr	<b>Damco almond broyage 50/50</b>
900 gr	Whole eggs
100 gr	Water
100 gr	Butter, melted

### Instructions:

Whisk **Damco sponge cake mix royale**, water, eggs and **Damco almond broyage 50/50** light and airy in the highest gear for 9 minutes.

Add melted butter and stop the machine once the butter is mixed in. Bake 8mm slices.

### Ingredients honey cream:

3.000 gr	Whipping cream, unsweetened
300 gr	<b>Damco D custard cream extra</b>
450 gr	Honey

Whisk all of the ingredients together.

### Ingredients honey crumbs:

750 gr	Sponge cake crumbs
300 gr	Honey

Mix the crumbs and honey thoroughly and place on a lined baking tray. Let it dry in the oven, with the vent open, for 25 minutes at 170°C. Once the crumbs are cooled off, sieve to get fine, golden crumbs.

### Assemble:

With a 18cm ø ring, cut out 4 slices of almond sponge cake. Pipe a layer of honey cream and place another slice of almond sponge cake. Repeat 3 times. Finish with a thin layer of whipped cream and the honey crumbs.





## Inspiration from Dubai

Recently a delegation from Royal Steensma visited the Middle East for a series of demonstrations. In every bakery and store we visited, we saw this delicious Honey cake. Of course we had to recreate this, using our own products.



*Relaxed holidays:  
Easy to prepare in advance*

# TARTELETTES



TIME  
CA. 25 MIN



TEMP.  
180°C

## Ingredients tartelettes:

1.100 gr **Damco croûte powder**  
480 gr Butter, room temperature  
120 gr Water

## Instructions:

Mix butter and **Damco croûte powder**, followed by adding water in order to create dough. As soon as dough is smooth, stop mixing and leave dough to chill.

Once chilled, roll dough to 2,5mm thickness and cut into 7cm ø circles. For the sides of the tartelettes, cut strips of dough which are 2cm high. Refrigerate dough for 10 minutes before use.

Start off by placing the strips against the sides of your tins, after which the circles can be inserted. Line dough with baking parchment and fill with ceramic baking beans or dried pulses. Bake for

about 20 minutes and remove the beans and baking tin. Bake for about 5 minutes and baking tin. Bake for about 5 minutes until golden brown and crisp. Once cooled, coat the inside of the tartelette with **Chocuisse souplesse neutral, dark** or **light** using a brush.



80  
pcs



80  
pcs



80  
pcs

## LEMONCURD-FOAM

### Ingredients filling:

750 gr Water  
300 gr **Damco custard cream top R**  
750 gr **Frucaps lemoncurd filling**

Mix water and **Damco custard powder top R** for 5 minutes in the highest gear. Add **Frucaps lemoncurdvulling**. Pipe 25 grams of lemoncurd-custard into the tartelette.

### Ingredients foam:

1.500 gr **Pomokrem**  
70 gr Water  
70 gr **Arlico liquor**  
15 gr Vinegar  
1,5 sheet Gelatine

Soak water, **Arlico liquor** (choose any taste) and vinegar, along with gelatine for 15 minutes. Microwave until the gelatine has melted. Place **Pomokrem** in a bowl and mix, together with the other ingredients, in the highest gear for 10-15 minutes. Pipe the foam onto the tartelette and leave to dry for 2 hours (not in the fridge!). Dip in **Chocuisse souplesse white** and decorate.

## CHOCO-CHERRY

### Ingredients filling:

1.500 gr **Frucaps cherry fruit filling**  
135 gr **Damco neutral mousse fond**  
300 gr Water, 40°C

Whisk water and **Damco neutral mousse fond**. Puree **Frucaps cherry fruit filling** and whisk this into the mousse. Fill the tartelette with 25 grams of filling.

### Ingredients ganache:

1.500 gr **Chocuisse souplesse dark**  
600 gr Whipping cream, unsweetened  
300 gr **Glucose syrup**  
300 gr **Frucaps cold mirror glaze, neutral**  
150 gr Butter, soft

Bring the unsweetened whipping cream to a boil, together with the **Glucose syrup** and mix with melted **Chocuisse souplesse dark**. Add **Frucaps cold mirror glaze neutral** and finally the soft butter. Leave the ganache to set in the fridge. Fill the tartelette until the edge with the ganache and finish with drops of **Frucaps cold mirror glaze neutral**.

## CINNAMON-PEAR

### Ingredients filling:

1.500 gr **Frucaps cinnamon pear filling**  
135 gr **Damco neutral mousse fond**  
300 gr Water, 40°C

Puree **Frucaps cinnamon pear fruit filling**. Whisk water and **Damco neutral mousse fond** and add this to the pureed **Frucaps cinnamon pear fruit filling** while continuing to whisk. Fill the tartelette with 25 grams of filling.

Add 10 grams of cinnamon to 1.000 grams of **Chocuisse souplesse neutral** and fill up the tartelette. Decorate accordingly.

*This season, create something  
extra special*



# Delicious PANETTONE



14  
pcs

## Ingredients:

2.000 gr	All purpose flour
200 gr	Yeast
40 gr	Salt
1.000 gr	Water
600 gr	<b>Damco fruit bread powder</b>
25 gr	Aroma (10 gr <b>Lemon raspel</b> , 5 gr <b>Lemon paste aroma</b> , 5 gr <b>Arlico rum liquor</b> , 5 gr vanilla)

## Ingredients filling:

300 gr	<b>Confu candied orange peel</b>
200 gr	<b>Mixed nuts</b>
100 gr	<b>Confu mixed peel</b>
100 gr	Bakestable chocolate chips
1800 gr	Sultanas, soaked

Using 1.000 grams of all purpose flour, 100 grams of yeast and 1.000 grams of water, create a starter. Place the remaining ingredients onto the starter, so that it cannot dry out and leave to soak for 30 minutes. Knead into a flexible bread dough with a temperature of 26°C.

Add the filling, puff up the dough and leave to rise for 40 minutes. Puff up again, place in the greased panettone-cups and leave to rise for a final 80 minutes.

Before baking, carve cross-ways and place 20 grams of butter onto each piece.

Once the panettone is cooled off, dip the top into the desired **Chocuisse souplesse** flavor and sprinkle generously with **Mixed nuts**.



TIME  
45 MIN



TEMP.  
185°C



WEIGHT  
500 GR



# CANDIED FRUIT

Royal Steensma's history is rooted in candied fruit; for more than a century, fruit has been candied in the Dutch province of Friesland. Today, the most modern plant where fruit is candied, can be found in the picturesque town of Franeker. Here, fruits such as orange, lemon, papaya and pineapple are being preserved. In order to secure a steady supply of high quality produce, Royal Steensma has opened its own production facility in Thailand. Candied fruit is often used in traditional products, such as christmas bread, cakes and cookies. It can also be added to more contemporary products, such as granola or rustic bread, where candied fruit gives a distinctive taste and look.

# Cherry x-mas dome

## Ingredients bavarian cherry cream:

1.000 gr	Water, cold
200 gr	<b>Damco custard cream top R</b>
2.500 gr	<b>Frucaps cherry fruit filling</b>
180 gr	<b>Damco neutral mousse fond</b>
400 gr	Water, 40°C
3.750 gr	Whipping cream, unsweetened

## Instructions:

Mix water and **Damco custard cream top R** thoroughly. Puree **Frucaps Cherry fruit filling** and mix with the custard. Mix **Damco neutral mousse fond** with warm water and stir through the fruit-custard. Finally add the whipped cream in two parts by folding it together (make sure the whipped cream isn't too stiff).

Fill up a silicone mold with the Bavarian cherry cream, smooth out the top and place in the freezer until completely frozen.

## Ingredients short crust cookie:

1.100 gr	<b>Damco croûte powder</b>
480 gr	Butter, room temperature
120 gr	Water



TIME  
20 MIN



TEMP.  
180°C

Mix butter and **Damco croûte powder**, followed by adding water in order to create dough. As soon as dough is smooth, stop mixing and leave dough to chill for 24 hours. Once chilled, roll dough to 1,5mm thickness and cut out the desired shape and size. Place the pieces of dough onto a lined baking tray and place in the oven.

## Ingredients mirror glaze:

500 gr	<b>Chocuisse souplesse cherry</b>
500 gr	Whipping cream, unsweetened
15 gr	Gelatine, sheets
500 gr	<b>Frucaps cold mirror glaze, neutral</b>

Bring whipping cream to a boil and add melted **Chocuisse souplesse cherry**, stir until smooth with a spatula. Add the soaked sheets of gelatine. Once those have dissolved add **Frucaps cold mirror glaze, neutral**.

Once frozen, remove the domes from the silicone molds, place on a rack and pour the cooked mirror glaze over it. Decorate to your own taste.



## *New* **Chocuisse souplesse cherry**

Royal Steensma introduces a new flavor in the range of Chocuisse souplesse coatings: cherry. Our souplesse coatings are mostly used as decoration on choux, cakes, cookies, muffins, waffles, puff pastries or as donut coatings. Chocuisse souplesse is a unique product, which only has to be heated. This makes the coating liquid and ready to use.

Chocuisse souplesse is also available in the following flavors and corresponding colors: neutral, dark, light, caramel, orange, limoncello, banana, strawberry, pistacchio, eggnog and hazelnut. The entire Souplesse-range is RSPO SG certified, the ones that contain cocoa are also UTZ-certified.

# Something delicious TO GO WITH YOUR COFFEE OR TEA



24  
pcs

## FLORENTINERS

### Ingredients:

- 200 gr **Damco florentiner mix**
- 200 gr **Confru mixed peel 4x4**
- 80 gr **Damco almond flour**
- 100 gr **Chocolate, dark**



TIME  
CA. 14 MIN



TEMP.  
CA. 190°C

### Instructions:

Mix the dry ingredients. With an ice scoop place 20 grams of the mixture into an aluminum foil baking cup and bake.

After baking, leave to cool and remove from cup. Melt chocolate, pipe into the cup and place the cookie on top of it.



45  
pcs

## X-MAS TREE COOKIE

### Ingredients:

- 2.000 gr **Damco almond paste weespermop**
- 40 gr **Lemon raspel**
- 300 gr **Whole eggs**



TIME  
12 MIN



TEMP.  
210°C

#### Instructions:

In a bowl, mix **Damco almond paste weespermop**, **Lemon raspel** and 1 part of the eggs. Using a flat whisk, mix until smooth and add the rest of the eggs in 3 parts.

Pipe a cookie in the shape of a Christmas tree onto a lined baking tray, using a 10mm Ø carded tip (about 50 grams). Leave the cookies to dry for 3 hours and bake.

Finish the x-mas tree cookies with **Damcosnow**.



## HAZELNUT COOKIES

#### Ingredients:

1.000 gr **Damco hazelnut filling**  
70 gr Whole eggs  
Icing sugar



TIME  
CA. 9 MIN



FLOORBASE  
200°C

#### Instructions:

Mix **Damco hazelnut filling** and eggs. Roll "sausages" of the diluted hazelnut filling. Cut cookies of circa 16 grams. Roll each cookie through icing sugar. Press onto a lined baking tray, whilst pinching the cookie with your thumb and index finger in order to obtain the desired shape.

A close-up photograph of a champagne bottle with a popping cork and a glass of champagne. The bottle is on the left, and the glass is on the right. The background is dark, and the lighting is dramatic, highlighting the metallic sheen of the bottle and the bubbles in the glass.

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