

With no added sugars

Contains naturally occurring sugars

TARTS AND MINI TARTS

RECIPE:

DIAVIVA Neutral or Chocolate

Eggs	1000 g
Vegetable Oil	350 g
Water	300 g
	200 g

PROCEDURE:

Mix all ingredients with a beater at low speed, during ± 4 minutes.

Fill the pans or trays, previously greased with CREFINO spray:

- Tarts (Ø18 cm): 350 g dough.
Bake $\pm 180^{\circ}\text{C}$ / ± 30 minutes.
- Mini Tarts (Ø10 cm): 45 g dough.
Bake $\pm 180^{\circ}\text{C}$ for 15 to 20 minutes.

ASSEMBLY:

Place DIAVIVA CREME over the tart or mini tarts:

Tarts: ± 250 g

Mini Tarts: ± 35 g

Decorate with wild or red berries.

Keep it in a refrigerated environment.

DIAVIVA Coffee Cake

RECIPE :

DIAVIVA COFFEE

Eggs	1000 g
Vegetable Oil	350 g
Water	300 g
	200 g

PROCEDURE:

Mix all the ingredients with beater at low speed during ± 4 minutes, until a homogeneous dough is obtained.

Pour the mix ± 925 g into 2 molds (Ø 22 cm), previously greased with CREFINO spray.

Bake $\pm 160^{\circ}\text{C}$ / $\pm 170^{\circ}\text{C}$, for ± 50 minutes



DIAVIVA CREME

- Custard Cream with no added sugars
- To be prepared with water or milk
- Other ingredients (without added sugars) might be used, for example coffee, tea, cream, yogurt, etc.

RECIPE:

DIAVIVA CREME

Water	400 g
or	1000 g
Semi-skimmed Milk	1100 g

PROCEDURE:

Mix DIAVIVA CREME with water or milk and whip at medium speed during 3 to 4 minutes until a homogeneous custard cream is obtained. The custard cream obtained must be kept in a refrigerated environment.

DIAVIVA

Wild and Red berries Tarts



DIAVIVA Cake with Coffee Custard

RECIPE Coffee Custard:

DIAVIVA CREME

Water	400 g
Coffee (liquid)	950 g
	50 g

PROCEDURE:

Mix DIAVIVA CREME with water and coffee. Whip the mix during ± 3 to 4 minutes at a medium speed until a homogeneous cream is obtained.

ASSEMBLY:

Divide the cake in 3 similar layers. Fill and cover the cake with Coffee custard and decorate the cake (with grinded dry coconut, for example).

