



DEBIC SHAPES

The smartest way to create stunning desserts

NEW





SHAPED IN A FEW MINUTES

Desserts are the last thing your guests will remember from their evening at your restaurant. They are the perfect dishes to wow your guests and make a lasting impression. But... desserts are difficult. Creative desserts take a lot of time and preparation. With labor costs getting higher and the shortage of well-trained chefs, restaurants are stuck between a rock and a hard place. Until now...

Debic Shapes is a dessert range that offers an easy and convenient way to serve beautiful desserts with all the room you need for a creative finish to show your unique signature.

Start saving time and unleash your creativity!

WHAT ARE THE DEBIC SHAPES?

So, what's so great about Debic Shapes? **You don't need expensive silicone molds** to create an impressive 3D ring made panna cotta. There's **no need to reserve extra mise en place time** to make a stunning mascarpone bar. And everyone can serve a **perfect chocolate mousse quenelle**, even novice chefs.



Shapes

MASCARPONE CREAM BAR

Debic Mascarpone Cream Bar is an airy mascarpone mousse bar on top of a thin layer of almond biscuit.

- NO NEED TO PORTION
- READY TO SERVE
- 12 PIECES OF 55 GRAMS EACH PER BOX
- SIZE 93MM X 32MM X 32MM

Shapes

PANNA COTTA RING

Debic Panna Cotta Ring is a perfect three-dimensional ring made out of fresh panna cotta with real vanilla.

- NO NEED FOR AN EXPENSIVE SILICONE MOLD
- READY TO SERVE
- 8 PIECES OF 57 GRAMS EACH PER BOX
- SIZE Ø82MM X 19MM



Shapes

CHOCOLATE MOUSSE QUENELLE

Debic Chocolate Mousse Quenelle is an airy chocolate mousse with a thin layer of dark chocolate.

- NO NEED FOR EXPENSIVE MOLDS
- EVEN A NOVICE CHEF CAN WORK WITH DEBIC SHAPES
- 12 PIECES OF 45 GRAMS EACH PER BOX
- SIZE 92MM X 46MM X 37MM



HOW TO USE DEBIC SHAPES

Step by step

Debic Shapes is easy to use. To make your dessert look great at all times it's important to handle the shapes with care!



1 Take the product out of the freezer. Remove the plastic and open the box.



2 Remove the blister.



3 Lift the Debic Shapes with your hands or a palette knife and put them on the plates.



4 Cover with plastic.



5 Slowly defrost in the fridge for at least 4 hours.



6 Are you ready to impress your guests?

WHAT DOES THE PACKAGE LOOK LIKE?

Sustainable materials

At Debic we strive to make your life as a chef easier. With great products, but also with smart ways to help you to be more sustainable.



BLISTER: 80% RECYCLED MATERIALS

The blister tray and hat for storage and transportation are made from at least 80% recycled materials.



SHRINK FILM: 60% RECYCLED MATERIALS

The shrink film that keeps Debic Shapes from drying out in the freezer is made from at least 60% recycled materials.



CARTON: FSC CERTIFIED

The cardboard box used to hold the Debic Shapes is made from recyclable FSC certified Cardboard.



WASTE: DISPOSING AND SEPARATING

Dispose of the box via your cardboard waste stream and of the blister tray, blister hat and plastic film via the relevant plastic waste stream and you're done.

Tip: Blister trays and hats from the same variant are easily nested into each other. This takes up less space in your plastic waste bin.



Sturdy packaging

The first thing you notice when you pick up a box of Debic Shapes is how sturdy the packaging is. The thick, recycled material ensures the shapes don't dry out and are not damaged during transport. On the inside, the blisters are there to protect the shapes.

PROTECTS FROM DRYING OUT AND PREVENTS DAMAGE

WE OFFER YOU THREE LEVELS OF CONVENIENCE

Debic Shapes help you to save time. Every chef will spend the time saved in his or her way. Maybe you need it to prep your other dishes, maybe you want to spend it on adding extra creativity. That's why we offer inspiration on three levels.

Shapes

- **PERFECT FOR CATERING,
EASY TO TRANSPORT**
- **CONSTANT QUALITY,
EVEN IN LARGE NUMBERS**
- **THE PERFECT BASE
FOR YOUR OWN SIGNATURE DISHES**
- **EASY TO USE FOR LARGE GROUPS**

1. CLASSIC

Save time and create a fantastic-looking dessert.



2. SIMPLE

Invest some of the time you saved using Debic Shapes to create an even more stunning dessert.



3. UNIQUE

For the more experienced chefs who want to use all of the time saved with Debic Shapes to create a signature dessert.



THREE LEVELS OF CONVENIENCE

1. CLASSIC

Panna cotta, mascarpone and chocolate, Debic Shapes are a modern take on the great, classic flavours for desserts. They allow you to make a stunning dessert that will sit well with your guests but take hardly any time to create. These basic recipes enable you to make great-tasting eye candy. Just three ingredients to create nine different desserts.



MASCARPONE CREAM BAR

WITH TROPICAL FRUIT



INGREDIENTS FOR 10 SERVINGS

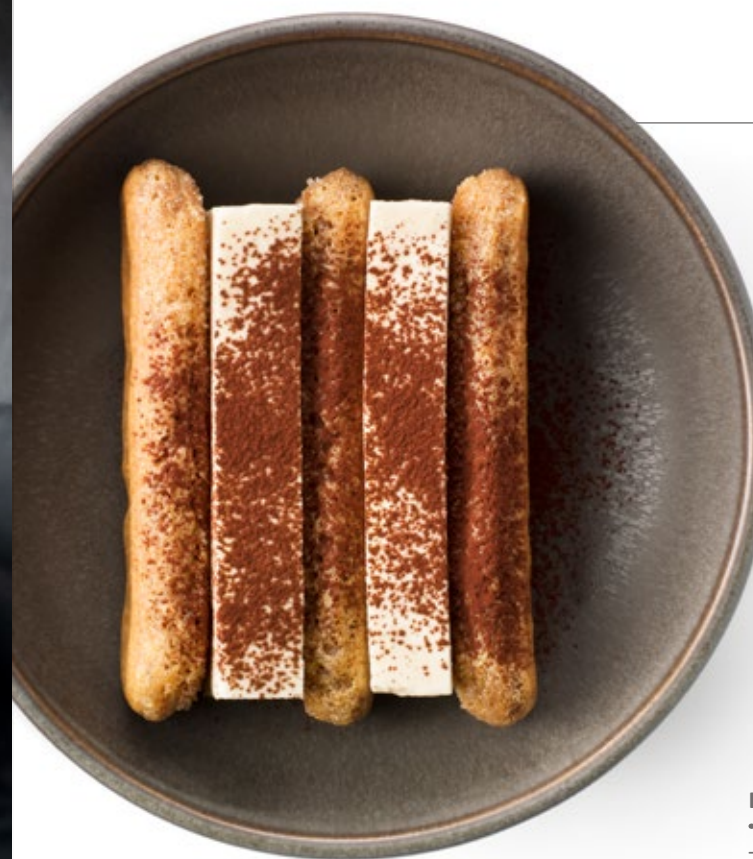
10	Debic Shapes Mascarpone Cream Bars
150 ml	mango coulis
1	mango
200 g	pineapple
2	passion fruit
10	physalis
1	lime zest
10 g	white chocolate decoration

PREPARATION

Take the mascarpone bar out of the blister. Put on a plate or tray, cover with plastic and defrost in the fridge. Cut the tropical fruits in equal parts.

FINISHING TOUCH

Decorate the mascarpone bar with the tropical fruits, chocolate decoration and lime zest. Finish with the mango coulis.



MASCARPONE CREAM BAR

TIRAMISU

PREPARATION

Take the mascarpone bar out of the blister. Put on a plate or tray and cover with plastic and defrost in the fridge. Cut the bar in half with a knife. Dip the ladyfingers in the coffee marsala syrup and place between the mascarpone bar pieces. Put on the plate and cover with plastic. Place in the fridge till use.

FINISHING TOUCH

Decorate the tiramisu with cocoa powder.

INGREDIENTS FOR 10 SERVINGS

10	Debic Shapes Mascarpone Cream Bars
30	ladyfingers
500 ml	coffee marsala syrup
5 g	cocoa powder



PANNA COTTA RING

WITH BERRIES

INGREDIENTS FOR 10 SERVINGS

10	Debic Shapes Panna Cotta Rings
10	strawberries
30	red currants
20	blueberries
150 ml	berry coulis
30	mini red fruit meringues
10	Atsina cress

PREPARATION

Take the panna cotta ring out of the blister. Put on a plate and cover with plastic. Defrost in the fridge. Clean the strawberries and cut in 4 pieces. Clean the rest of the fruit and set aside.

FINISHING TOUCH

Decorate the panna cotta with the fruit, meringue and Atsina cress. Finish with the berry coulis.



PANNA COTTA RING

WITH TROPICAL FRUIT

INGREDIENTS FOR 10 SERVINGS

10	Debic Shapes Panna Cotta Rings
150 ml	mango coulis
1	mango
200 g	pineapple
2	passion fruit
20 g	coconut shavings
10	lemon cress

PREPARATION

Take the panna cotta ring out of the blister. Put on a plate and cover with plastic. Defrost in the fridge. Cut the fruit in equal parts.

FINISHING TOUCH

Decorate the panna cotta with the tropical fruit and the coconut shavings. Finish with mango coulis and the lemon cress.

CHOCOLATE MOUSSE QUENELLE

WITH TROPICAL FRUIT



INGREDIENTS FOR 10 SERVINGS

10	Debic Shapes Chocolate Mousse Quenelles
150 ml	mango coulis
1	mango
200 g	pineapple
2	passion fruit
10	Atsina cress

PREPARATION

Take the chocolate mousse quenelle out of the blister. Put on a plate or tray and cover with plastic and defrost in the fridge. Cut the tropical fruit in equal parts.

FINISHING TOUCH

Dress the chocolate quenelle on the plates and decorate with the tropical fruits, mango coulis and the Atsina cress.



CHOCOLATE MOUSSE QUENELLE

WITH BERRIES

INGREDIENTS FOR 10 SERVINGS

10	Debic Shapes Chocolate Mousse Quenelles
10	strawberries
10	blueberries
10	red currants
10	Atsina cress
150 ml	berry coulis

PREPARATION

Take the chocolate mousse quenelle out of the blister. Put on a plate or tray and cover with plastic and defrost in the fridge. Clean the strawberries and slice.

FINISHING TOUCH

Dress the chocolate quenelle on the plates and decorate with the berries, coulis and Atsina cress.

THREE LEVELS OF CONVENIENCE

2. SIMPLE

Minimum mise en place, maximum result, that's the idea behind these 'simple' creations that look great. These smart decorations won't take much time, but make a lot of difference. Let's get started on awesome desserts that are plated within 60 seconds.



INGREDIENTS FOR 10 SERVINGS

10	Debic Shapes Panna Cotta Rings
1	honeydew melon
1	Charentais melon
½	watermelon
20	Champagne sherbet balls
5	'Rose de Reims' biscuits
10 g	dried tarragon
1	fresh tarragon bundle

PREPARATION

Take the panna cotta ring out of the blister. Cut the panna cotta ring in half. Arrange on a plate and cover with plastic. Defrost in the fridge. With the help of a pomme Parisienne spoon, cut small balls out of the different melons. Use a larger size of pomme Parisienne spoon to form the balls of Champagne sherbet. Grind the dried tarragon into powder.

FINISHING TOUCH

Place 2 balls of the Champagne sherbet next to the panna cotta. Arrange the melon balls along the panna cotta. Break the biscuits in smaller pieces and place them between the melon balls. Finish with the tarragon powder and the fresh tarragon.



PANNA COTTA RING WITH MELON, CHAMPAGNE SHERBET AND TARRAGON

PANNA COTTA RING

WITH EXOTIC FRUIT SALAD,
COCONUT AND
PASSION FRUIT COULIS



INGREDIENTS FOR 10 SERVINGS

10	Debic Shapes Panna Cotta Ring
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Exotic fruit salad

2	kiwis
1	mango
1	dragon fruit
20	physalis
½	lime, the juice

Decoration

100 g	fresh coconut
100 g	passion fruit coulis
1	pot lemon cress
20 g	gold-coated rice crisps

PREPARATION

Take the panna cotta ring out of the blister. Put on a plate and cover with plastic. Defrost in the fridge.

Exotic fruit salad

Cut the kiwi's, the mango, and the dragon fruit into a brunoise. Cut the physalis in half. Combine the fruit salad with the lime juice. Keep refrigerated.

FINISHING TOUCH

Pour the passion fruit coulis in the panna cotta ring. Arrange the fruit salad along the panna cotta ring. Finish with the pieces of fresh coconut, the lemon cress leaves and the rice crisps.

INGREDIENTS FOR 10 SERVINGS

- 10 Debic Shapes Mascarpone Cream Bars
- 20 raspberries
- 10 strawberries
- 10 blackberries
- 20 blueberries
- 30 red currants
- 100 ml raspberry coulis
- 100 g raspberry pâte de fruits
- 30 g crispy rice balls, coated in pink chocolate
- 10 raspberry meringues
- 20 g lemon verbena
- 20 g raspberry powder

PREPARATION

Take the mascarpone cream bars out of the blister. Put on a plate and cover with plastic. Defrost in the fridge. Cut the raspberries and strawberries in smaller pieces. Cut the pâte de fruits into a fine brunoise.

FINISHING TOUCH

Place a small round saucer on the plate. Sift the raspberry powder on the plate. Remove the saucer. Arrange the mascarpone cream bar in the middle of the plate. Arrange all the fruits on top and next to the mascarpone cream bar. Finish with the coulis, the pâte de fruits, the raspberry meringue, the rice balls, and the lemon verbena.



MASCARPONE CREAM BAR WITH BERRIES AND PÂTE DE FRUITS



MASCARPONE CREAM BAR

WITH WILD STRAWBERRY, MACADAMIA, AND RHUBARB



INGREDIENTS FOR 10 SERVINGS

- 10 Debic Shapes Mascarpone Cream Bars

Spray coating

- 100 g white chocolate
- 25 g sunflower oil

Macadamia ganache

- 250 ml Debic Cream 35%
- 75 g macadamia nuts, roasted
- 125 g white chocolate

Rhubarb

- 200 g rhubarb
- 200 ml water
- 50 ml grenadine
- 1 star anis
- 1 white tea bag

Decoration

- 15 wild strawberries
- 10 macadamia nuts, roasted
- 10 flower leaves
- 10 rhubarb crisp

PREPARATION

Spray coating

Melt the white chocolate and mix with the sunflower oil. Transfer to an electric airbrush. Take the mascarpone bar out of the blister. Put on a tray and brush the frozen bars with the chocolate. Cover with plastic and defrost them in the fridge.

Macadamia ganache

Cut the roasted macadamia nuts and infuse overnight in the cream. Pass through a fine sieve and heat the infused cream until warm. Pour on the white chocolate and mix with a hand blender until smooth. Reserve in the fridge.

Rhubarb

Clean the rhubarb and cook the peels in the water. Pass through a fine sieve and add the white tea, star anis and grenadine. Infuse for one hour at 60 °C. Cut the rhubarb in equal pieces and transfer into a seal bag. Add the grenadine syrup and seal the bags. Cook sous vide at 65 °C for 20 minutes.

FINISHING TOUCH

Whip de ganache for a few minutes in the machine and transfer into a piping bag. Dress the bars on the plates and decorate with the ganache, slices of rhubarb, strawberries, flower leaves and macadamia nuts. Finish with the syrup.



PANNA COTTA RING WITH FIGS AND PEARS

INGREDIENTS FOR 10 SERVINGS

10 Debic Shapes Panna Cotta Rings

Coffee anglaise

150 ml Debic Crème Anglaise Bourbon
10 g instant coffee

Decoration

10 g instant coffee
3 figs
2 pears
30 pecan nuts
10 coffee candy crisps

PREPARATION

Take the panna cotta ring out of the blister. Put on a plate and cover with plastic and defrost in the fridge.

Coffee anglaise

Heat up the Debic Crème Anglaise Bourbon and dissolve the coffee. Cool down and transfer to a squeeze bottle. Chop the pears and figs.

FINISHING TOUCH

Dress the plate with the coffee anglaise. Decorate with instant coffee and finish with the pears, figs, coffee candy crisps and pecan nuts.

INGREDIENTS FOR 10 SERVINGS

10 Debic Shapes Panna Cotta Rings

Waffle

100 g Debic Roast & Fry
100 g sugar
100 g whole eggs
100 g flour

Peanut butter

200 g peanuts
20 g sunflower oil
2 g salt

Decoration

200 g M&M peanuts

PREPARATION

Take the panna cotta ring out of the blister. Put on a plate or tray and cover with plastic and defrost in the fridge.

Waffle

Mix all the ingredients together in the blender and put in a squeeze bottle. Heat the waffle maker and bake the waffles. Store them in an airtight container.

Peanut butter

Mix the peanuts with the sunflower oil and salt to form a smooth paste. Transfer to a piping bag. Crush the M&Ms and store in an airtight container.

FINISHING TOUCH

Dress the waffles on the plates and place the panna cotta ring on top. Fill the hole of the panna cotta with the peanut butter and decorate with the M&M crunch. Place another waffle on top and crack it with a spoon.

M&M PEANUT PANNA COTTA WAFFLE



2. SIMPLE

INGREDIENTS FOR 10 SERVINGS

10 Debic Shapes Chocolate Mousse Quenelles

Cherry jelly

100 g cherry puree
50 ml water
1,5 g agar agar

Warm cherries

350 g cherries in syrup
100 g cherry puree
1 g cornstarch

Decoration

10 cherries
10 g red fruit powder
10 blue flowers
100 g chocolate sponge cake

PREPARATION

Take the chocolate mousse quenelle out of the blister. Put on a plate or tray and cover with plastic and defrost in the fridge.

Cherry jelly

Mix the water together with the cherry puree and pass through a fine sieve. Transfer to a pan and add the agar agar. Boil for one minute and fill the cherry molds. Let set for one hour in the fridge.

Warm cherries

Strain the cherries in syrup and heat the syrup together with the cherry puree. Dissolve the cornstarch in a bit of water and add to the puree. Bring to a boil, cool down and add the cherries. Reserve in the fridge.

FINISHING TOUCH

Heat the cherries. Dress the chocolate mousse quenelle on the plates. Decorate with the jelly, warm cherries, blue flower leaves and red fruit powder.



BLACK FOREST
CHOCOLATE MOUSSE WITH
WARM CHERRIES AND CHERRY JELLY



CHOCOLATE
MOUSSE QUENELLE
ON A SPECULOOS COOKIE BASE
WITH SALTED CARAMEL AND ROASTED
WHITE CHOCOLATE

INGREDIENTS FOR 10 SERVINGS

10 Debic Shapes Chocolate Mousse Quenelle

Speculoos cookie base

100 g butter
200 g speculoos cookies

Salted caramel

350 g sugar
200 g Debic Cream 35%
50 g butter
5 g fleur de sel
15 g dark rum

Roasted white chocolate

200 g white chocolate callets

PREPARATION

Take the chocolate mousse quenelle out of the package. Put on a plate and cover with plastic. Defrost in the fridge.

Speculoos cookie base

Grind the cookies in to a fine crumble. Melt the butter and mix with the ground cookies. Spread between plastic sheets. Make a thin cookie base with a rolling pin. Place in the fridge. Use a round cookie cutter to cut circles out of the cookie base.

Salted caramel

Let the sugar caramelize in a cooking pot on low heat. Meanwhile bring the cream to a boil. When the sugar reaches the desired caramel colour, slowly pour in the warm cream. Stir well and add the butter and the salt. Stir until both have dissolved. Finally, add the dark rum. Let cool down and transfer to a piping bag. Keep refrigerated.

Roasted white chocolate

Spread the chocolate callets on a baking tray with silicone baking sheet. Bake for 20 minutes in a 125 °C oven. Separate the callets with 2 forks and stir them. Place back in the oven for 20 minutes on 150 °C. Let cool down. Store in a dry, airtight container.

FINISHING TOUCH

Place the cookie base on a deep plate. Arrange the chocolate mousse quenelle on top. Place little dots of the salted caramel next to the quenelle. Finish with the crumbled roasted white chocolate.

INGREDIENTS FOR 10 SERVINGS

- 10 Debic Shapes Mascarpone Cream Bars

Strawberry espuma

- 200 ml strawberry puree
- 300 ml Debic Panna Cotta
- 1 lime, the zest

Decoration

- 20 strawberries
- 20 raspberry strawberries
- 5 green strawberries
- 10 lime sorbet quenelle
- 1 lime, the zest
- 75 ml strawberry coulis
- 20 lemon cress
- 20 g red fruit powder

PREPARATION

Take the mascarpone bar out of the blister. Put on a plate or tray and cover with plastic and defrost in the fridge. Cut the bar in 3 equal pieces.

Strawberry espuma

Melt the Debic Panna Cotta and add the lime zest. Infuse for 10 minutes and strain through a fine sieve. Add the strawberry puree, transfer in a siphon and add one cartridge. Reserve in the fridge for a minimum of 4 hours.

FINISHING TOUCH

Dress the mascarpone cubes on the plate and decorate with the fresh strawberries, lime leaves and lime zest. Finish with some blobs of the espuma, red fruit powder, lime sherbet and the coulis.

MASCARPONE CREAM BAR
STRAWBERRY LIME



CARAMELISED
MASCARPONE
CREAM BAR
WITH ORANGE AND CINNAMON



INGREDIENTS FOR 10 SERVINGS

- 10 Debic Shapes Mascarpone Cream Bars
- 100 g sugar
- 3 oranges
- 10 g cinnamon
- 10 g roasted pecan nuts
- 10 dentelle cookies

PREPARATION

Take the mascarpone cream bar out of the blister. Put on a plate and cover with plastic. Defrost in the fridge. Sprinkle the sugar over the surface of the mascarpone cream bar. Caramelize right away with a burner or torch.

Peel the oranges and slice very thin. Sprinkle the cinnamon over the slices and leave to marinate for 10 minutes. Meanwhile, cut the pecan nuts into smaller pieces.

FINISHING TOUCH

Arrange the orange slices on the plate. Put the caramelised mascarpone cream bar on top. Finish with the nuts, the cookie, and some cinnamon powder.

THREE LEVELS OF CONVENIENCE

3. UNIQUE

If you can afford it, why not invest the time you saved by using Debic Shapes in creating something extraordinary? The decorations in these recipes will take an experienced chef, but the results will make an unforgettable impression on your guests. Let it be the inspiration for the signature dishes your guests will come back for and that tell the story of your personal style of cooking.

UPSIDE DOWN
CHOCOLATE
MOUSSE QUENELLE
WITH YUZU, MISO CARAMEL
AND VANILLA CREAM

Forget salted caramel. Miso caramel is the new trend for desserts. Easy to prepare and the amazing umami flavor combines perfectly with chocolate, vanilla and yuzu. This dish has it all. The spray coating provides an elegant look. We turned the quenelle upside down and used the backside for the decoration. Use this as inspiration. Just shape it.

INGREDIENTS FOR 10 SERVINGS

Chocolate mousse
10 Debic Shapes Chocolate
Mousse Quenelles

Quenelle
100 g chocolate, dark
25 ml sunflower oil

Yuzu gel
100 ml lemon juice
50 ml water
50 g sugar
20 ml yuzu juice
2,5 g agar agar

Miso caramel sauce
250 g miso
250 g sugar
125 ml mirin
125 ml sake
150 ml Debic Cream 35%

Vanilla cream
250 ml Debic Cream with sugar
1 vanilla pod

Decoration
10 lemon thyme
10 white flowers
10 blue flowers
10 g chocolate crisps

PREPARATION

Chocolate mousse
Melt the dark chocolate and mix with the sunflower oil. Transfer to an electric airbrush. Take the chocolate mousse quenelle out of the blister. Put on a tray and brush the frozen quenelles with the chocolate on both sides. Cover with plastic and defrost them in the fridge or store in the freezer.

Yuzu gel
Cook all the ingredients together for 2 minutes and cool over ice water. Let it sit overnight in the fridge and cut with a hand mixer into a gel. Transfer to a piping bag.

Miso caramel sauce
Cook the miso, sake, sugar and mirin together until it caramelizes. At this point add the cream and reduce to a fine caramel sauce.

Vanilla cream
Whip the cream together with the seeds of the vanilla pod. Transfer to a piping bag with St.-Honoré spout.

FINISHING TOUCH

Decorate the back of the quenelle with the vanilla cream. Decorate with the flower leaves, lemon thyme and serve with the caramel sauce.





PANNA COTTA
RING ON
GREEN APPLE
WITH RASPBERRY AND LIME

A great combination of sour and fresh flavours interspersed with the creamy character of the panna cotta. The crispy tuille provides the bite in this dish.

INGREDIENTS FOR 10 SERVINGS

Panna Cotta		
10		Debic Shapes Panna Cotta Rings
100	g	white chocolate
25	g	sunflower oil

Tuille cookie		
100	g	Debic Roast & Fry
100	g	flour
100	g	egg white (room temperature)
100	g	sugar

Green apple carpaccio		
5		green apples
2		limes

Decoration		
10		raspberries
		lemon cress

PREPARATION

Panna cotta
Melt the white chocolate and mix with the sunflower oil. Transfer to an electric airbrush. Take the panna cotta ring out of the blister and put on a tray and brush the frozen ring with the chocolate. Cover with plastic and defrost in the fridge or store in the freezer.

Tuille cookie
Beat the butter together with the sugar in the machine. Add the egg white bit by bit until it's a homogeneous mass. Add the flour and let the batter rest in the fridge for 4 hours. Use a mold to bake the cookie in the oven at 180 °C for 6-8 minutes. Store in an airtight container.

FINISHING TOUCH

Cut the apple in half and slice with a mandolin into thin slices. Place them like roof tiles on plastic and cover with another piece of plastic. Cut with a sharp knife into a square. Dress the carpaccio on the plate and marinate with lime juice. Decorate with the tuille, raspberries and lemon cress.

PANNA COTTA
RING WITH
YOGHURT AND
ROSE ESPUMA,
ROASTED RHUBARB
AND A CHERRY
BEER REDUCTION

The inside of the panna cotta ring is a perfect 'canvas' for all sorts of delicious creations. From coulis to jams, from compotes to espumas. This light, yet tasty yoghurt and rose espuma blends very well with the roasted rhubarb. Rhubarb is the first sign of spring, so this dessert transports you right away to sunny terraces. Served with a cherry beer, it is a joyful dish.

INGREDIENTS FOR 10 SERVINGS

10		Debic Shapes Panna Cotta Rings
70		sugared rose petals

Yoghurt and rose espuma		
3	g	gelatine powder
15	g	water
700	g	Greek yoghurt
100	g	rosewater
200	g	Debic Cream 35%
50	g	sugar

Roasted rhubarb		
3		rhubarb
100	g	icing sugar
50	g	Debic Roast & Fry

Cherry beer reduction		
500	ml	cherry beer
200	g	sugar

PREPARATION

Take the panna cotta ring out of the blister. Put on a plate and cover with plastic. Defrost in the fridge.

Yoghurt and rose espuma
Mix the water with the gelatine powder and leave to rest. Bring the cream with the sugar to a boil. Melt in the gelatine mass and remove from the heat. Add the yoghurt and the rosewater. Transfer to a 1 l siphon bottle and add 2 gas cartridges. Place in the fridge. Shake well before use.

Roasted rhubarb
Cut the rhubarb in bars and slice thinly with a mandolin. Place on a baking tray with silicone mat. Drizzle with the Roast & Fry and sprinkle the icing sugar. Roast at 200 °C for 5 minutes.

Cherry beer reduction
Bring the beer with the sugar to a boil. Reduce on a low heat until it reaches a caramel thickness.

FINISHING TOUCH

Arrange the roasted rhubarb on the plate. Place the panna cotta ring right in the middle. Spray the espuma inside the panna cotta ring. Drizzle the cherry beer reduction alongside the panna cotta ring. Finish with the sugared rose petals.



MONDRIAN DESSERT

INGREDIENTS FOR 10 SERVINGS

13 Debic Shapes Mascarpone Bars

Yellow chocolate coating

200 g white chocolate
50 g sunflower oil
2 g yellow coloring (powder)

Blue chocolate coating

200 g white chocolate
50 g sunflower oil
2 g blue coloring (powder)

Red chocolate coloring

200 g white chocolate
50 g sunflower oil
2 g red coloring (powder)

White chocolate coating

200 g white chocolate
50 g sunflower oil
2 g white coloring (powder)

Black chocolate coloring

200 g white chocolate
50 g sunflower oil
2 g black coloring (spray)

Decoration

10 strawberries
10 raspberries
10 lemon cress leaves

Dessert inspired by the pioneer of abstract and non-figurative art with the characteristic horizontal and vertical black lines and primary colors. The Dutch artist Piet Mondrian is world famous and serves as a source of inspiration for many architects and designers.

PREPARATION

Take the mascarpone bars out of the blister and cut each in 4 pieces.

Chocolate coating

Melt the chocolate and mix with the sunflower oil and the powder coloring by using a hand mixer. Stick a toothpick into the frozen mini bars and coat them with the chocolate. For the black mini bars spray the white-coloured bars with black spray coating or air brush. Cover them with plastic and defrost in the fridge or store in the freezer.

FINISHING TOUCH

Dress the mini bars on the plates and decorate with strawberries, raspberries and lemon cress. Make your signature with strawberry coulis.

CHEESECAKE AND CHOCOLATE MOUSE

Out of the box. The Debic shapes give you endless inspiration. On form and taste. In a few small steps, the mascarpone bar is transformed into a cheesecake. And the chocolate mousse becomes a mouse. What's in a name?



INGREDIENTS FOR 10 SERVINGS

Chocolate mouse

10 Debic Shapes Chocolate Mousse Quenelles
200 g white chocolate
100 ml sunflower oil
2 g white coloring (powder)
0,5 g black coloring (powder)
20 chocolate gallates
20 g black fondant
20 g white fondant

Cheesecake

5 Debic Shapes Mascarpone Cream Bar
100 g white chocolate
25 ml sunflower oil
1 g yellow coloring (powder)

Decoration

500 g grapes
30 pecan nuts
30 lemon cress leaves

PREPARATION

Chocolate mouse

Melt the white chocolate and mix with the sunflower oil and both colorings. Mix with a hand mixer and pass through a fine sieve. Transfer to an electric airbrush. Take the chocolate mousse quenelle out of the blister. Use the chocolate gallates as ears for the mouse, stick them on with some melted chocolate. Put on a tray and brush the frozen quenelles with the grey chocolate on both sides. Put them back into the freezer for 5 minutes and repeat the spray process. Create the eyes of the mouse out of black and white fondant and stick them on the frozen quenelle. Cover with plastic and defrost them in the fridge.

Cheesecake

Take the mascarpone bars out of the package and cut them in half. Melt the white chocolate and mix with the sunflower oil and the yellow coloring. Mix with a hand mixer and pass through a fine sieve. Coat the mascarpone bar with the chocolate. Use a warm spout to make the holes in the cheese.

FINISHING TOUCH

Dress the cheesecake and mouse on the wooden boards. Decorate with lemon cress, grapes and pecan nuts.



MASCARPONE CREAM BAR

WITH PISTACHIO AND RASPBERRIES

Raspberry and pistachio is a traditional pastry combination. In this creation we use the mascarpone cream bar as a base for a pretty single portion pastry. We use a piping technique that doesn't need much practice. Just a steady hand and a little spoon bring you a long way. The addition of fresh berries adds some fresh flavour to the plate.

INGREDIENTS FOR 10 SERVINGS

10 Debic Shapes Mascarpone Cream Bar

Pistachio cream

500 ml Debic Cream with sugar
50 g pistachio paste

Decoration

20 raspberries
20 strawberries
100 ml raspberry coulis
20 g chopped pistachios

PREPARATION

Take the mascarpone cream bar out of the blister. Put on a plate and cover with plastic. Defrost in the fridge.

Pistachio cream

Whip the sugared cream until airy. Take a few spoons of the whipped cream and mix with the pistachio paste. Fold this mixture with a spatula into the rest of the whipped cream. Transfer to a piping bag with a smooth nozzle.

FINISHING TOUCH

Make different sized blobs of the pistachio cream on top of the mascarpone cream bar. With a warm pomme Parisienne spoon, make little cavities in the cream. Fill them with the raspberry coulis. Garnish the side of the mascarpone cream bar with the raspberries, the strawberries and the remaining raspberry coulis. Sprinkle the chopped pistachios over the dessert.



WHY NUT?

MASCARPONE CREAM BAR WITH HAZELNUTS AND CHOCOLATE DIP AND HAZELNUT ICE CREAM

Give your own signature to the Debic Shapes. Coat the bar in chocolate and hazelnuts and decorate with cream.

INGREDIENTS FOR 10 SERVINGS

Mascarpone bar

10 Debic Shapes Mascarpone Cream Bar
200 g dark chocolate
50 ml sunflower oil
50 g hazelnuts, roasted
1 g salt

Hazelnut cream

250 ml Debic Cream with sugar
50 g pure hazelnut paste

Decoration

50 g hazelnuts, ground
10 g pure hazelnut paste
10 hazelnut ice cream
10 cookie for decoration

PREPARATION

Mascarpone bar

Grind the roasted hazelnuts into small pieces. Melt the dark chocolate, mix with the sunflower oil and hazelnuts. Take the mascarpone bar out of the blister. Put on a tray and stick 2 toothpicks into the bars. Dip half of the bar into the chocolate. Put them back on a tray and cover with plastic. Defrost in the fridge, or store in the freezer. Remove the toothpicks.

Hazelnut cream

Whip the cream and add the hazelnut paste. Transfer to a piping bag with St.-Honoré spout and decorate the bars.

FINISHING TOUCH

Dress the bar on the plate. Roll the hazelnut ice cream trough the ground hazelnuts and dress next to the bar on the plate. Decorate the dish with a cookie, some hazelnuts and hazelnut paste.



RECIPES

CHOCOLATE MOUSSE

QUENELLE

'CHOCOLATE OVERLOAD'





SHAPED IN A FEW MINUTES



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