



**CATEGORY**

Confectionery



**OCCASION**

Foodwaste



**FINISHED  
PRODUCT**

Confectionery, Cookies

# FOOD WASTE RECIPE: SWEDISH PASTRIES

## OVERVIEW

These recipes are a unique and sustainable way to use leftover soft cakes and create a delicious treat. However, these versions of the pastries are made by using soft cakes that would otherwise go to waste, reducing food waste and saving money at the same time. Combining these leftover cakes allows you to create a moist and flavorful pastry that is perfect for your customers. Not only are these recipes a great way to use up leftovers and reduce food waste, but it's also a tasty and creative way to repurpose ingredients that might have otherwise gone unused.

So, if you're looking for a unique and sustainable way to enjoy a delicious Swedish pastry, try these food waste recipes!

## SWEDISH PREMIUM “VACUUM CLEANER”

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Leftovers from soft cakes of any kind (can be Bakels Vanilla Muffin Mix, Bakels Choco Muffin Mix etc.)	1.000	62.50
Margarine	0.150	9.40
Bakels Almond Filling Viktoria	0.350	21.90
<u>Aromatic Arrack Flavor</u>	0.050	3.10
Cocoa	0.050	3.10
<u>Bakels White Fudgice</u>	0.300	-
Butter	0.075	-
<b>Total Weight: 1.975</b>		

### Group Decoration

Ingredient	KG	%
Marzipan	-	-
<u>Bakels Chockex Premium Dark</u>	-	-
Total Weight: 0.000		

## METHOD

1. Mix all the ingredients with the wing until the dough is smooth and fine.
2. Roll out a 500 g piece.
3. Roll out the marzipan.
4. Mix White Fudgice with butter to a cream and spread on the marzipan.
5. Roll in the dough piece until it's fully covered.
6. Cut into small pieces and dip with Chockex on both sides.

## SWEDISH PREMIUM “ARRACK CHOCO TREATS”

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Leftovers from soft cakes of any kind (can be Bakels Vanilla Muffin Mix, Bakels Choco Muffin Mix etc.)	1.000	62.50
Margarine	0.150	9.40
Bakels Almond Filling Viktoria	0.350	-
<u>Aromatic Arrack Flavor</u>	0.050	3.10
Cocoa	0.050	3.10
Total Weight: 1.600		

### Group Decoration

Ingredient	KG	%
<u>Bakels Chockex Premium Dark</u>	-	-
Coconut flakes	-	-
Total Weight: 0.000		

## METHOD

1. Mix all the ingredients with the wing until the dough is smooth and fine.
2. Roll out 60-gram balls in melted Ruby Chockex and then roll them in coconut flakes.

## SWEDISH PREMIUM “ARRACK RUBY TREATS”

### INGREDIENTS

### Group 1

Ingredient	KG	%
Leftovers from soft cakes of any kind (can be Bakels Vanilla Muffin Mix, Bakels Choco Muffin Mix etc.)	1.000	62.50
Margarine	0.150	9.40
Bakels Almond Filling Viktoria	0.350	21.90
<u>Aromatic Arrack Flavor</u>	0.050	3.10
Cocoa	0.050	3.10
<b>Total Weight:</b>	<b>1.600</b>	

### Group Decoration

Ingredient	KG	%
<u>Bakels Chockex Premium Ruby</u>	-	-
Coconut flakes	-	-
<b>Total Weight:</b>	<b>0.000</b>	

## METHOD

1. Mix all the ingredients with the wing until the dough is smooth and fine.
2. Roll out 60-gram balls in melted Chockex and then roll them in planed Chockex.