

**Mazzoni**  
GROUP

*from our fields to your sweet ideas*



FRUIT PUREE RECIPE BOOK

# *from our fields to your sweet ideas*

---



**Mazzoni Group.** Over 60 years of history of fruit and vegetable production. A family today leading over 1,000 employees upon 5 divisions: research, nursery, agriculture, fresh fruit and vegetables and frozen fruit and vegetables, with a complete supply chain guaranteeing control and quality of all marketed products.

**Mazzoni Frozen:** Supplying since 1970 the most important preserve, yoghurt and juice manufacturers in Europe, Mazzoni Group has progressed onto production of frozen fruits thorough complementing the research of patented strawberry varieties for specific uses in homemade ice cream shops and/or food industries. The headquarters in Tresigallo (Ferrara) oversee mass production of over 15,000 tons / p.a. to be exported all over the world, through qualified personnel, and storage of frozen products in our BRC and IFS certified warehouses.



Ricette a cura del  
Maestro Pasticcere  
Cristiano Pirani

*" If it doesn't taste good, it cannot look good! "*

*Cristiano Pirani*



apricot, sour cherry, pineapple, watermelon, orange, blood orange, avocado, banana, bergamot, carrots, chestnuts, cherries, coconut cream, dragon fruit, prickly pear, strawberries, Mazzone class strawberries, wild strawberries, passion fruit, pink guava, kiwi, raspberries, lime, Mediterranean lemon, "Primo Fiore" lemon, lychees, tangerine, mango, green apple, pomegranate, melon, blueberries, wild berries, blackberries, peche de vigne, Williams pear, yellow peach, pinacolada, pink grapefruit, grape RossoRosso.

**OVER 40 FLAVOURS OF FRUIT PUREE**



## MAZZONI **BIO** PUREES

Mazzoni has been a producer of frozen organic fruits for the best Italian preserve companies, leaders in Europe for their quality, for over twenty years.

Our experience, gained in the industrial trade, allows us to transform fruits into puree within our plants in Tresigallo with maximum safety and according to quality standard certifications such as BRC/ICF.



# **BIO** PUREE LINE



# BIO PUREE LINE

## MAZZONI BIO PUREES

In 2019 we have added 4 new biological purees for our pastry line with other main products dedicated to this industry: strawberry, raspberry, lemon, mango. This is thanks to CCPB organic certification of the supply line and that of the purees production.

Other types of organic frozen organic fruits can be requested to our sales office, also in different sizes, in bags starting from 2.5 kg..



STRAWBERRY **BIO** Puree



RASPBERRY **BIO** Puree



LEMON **BIO** Puree



MANGO **BIO** Puree



## SHINY GANACHE



- gr 20 powdered milk
- gr 420 caster sugar
- gr 60 dextrose
- gr 420 powdered glucose
- gr 70 powdered gelatine
- gr 60 water
- gr 600 fruit puree
- gr 300 white chocolate
- gr 37 cocoa butter

Mix the fruit puree and water and heat up to 80°C. Melt the dark chocolate together with the cocoa butter at a temperature of 45°C. Pour the heated liquids onto the mixed powders. Stir and add the chocolate and cocoa butter; continue to stir until the emulsion is completely refined. Leave to sit for 12 hours in the refrigerator. Before using, heat up at 35°C and pour onto frozen products.



# FRUIT GLAZE



## EXOTIC GANACHE

also usable with other purees



- gr 100 passion fruit puree 10% sugar
- gr 500 mango puree 10% sugar
- gr 150 pineapple puree 10% sugar
- gr 300 water
- gr 160 sugar
- gr 10 glucose
- gr 18 pectine nh
- gr 12 200 bloom/gelatine  
( to be hydrated with gr 60 of water )

Heat the purees with water and glucose in a saucepan. Mix the sugar with pectin and rehydrate the gelatine with water. Add the pectin to the liquids and bring to boil. Add the rehydrated gelatine, mix and leave to sit in the fridge for at least 12 hours. Heat up to 38°C before using. Ideal for frosting miniature and single portions.

## PASSION FRUIT JELLY

For seeded passion fruit



- gr 120 seeded passion fruit puree
- gr 20 water
- gr 60 passion fruit puree 10% sugar
- gr 15 glucose
- gr 20 inverted sugar (syrup)
- gr 5,5 200 bloom leaf gelatine

Heat up the first 3 ingredients, then add glucose and the inverted sugar, and finally the rehydrated gelatine. Mix carefully. Use the lukewarm jelly over the cheesecake. Store in the refrigerator after use. Heat up when needed.

## APRICOT FRUIT PRESERVE FOR FILLING

(or other fruits)



- gr 300 frozen apricots
- gr 80 apricot puree
- gr 15 glucose
- gr 300 sugar
- gr 10 nh pectine
- gr 35 lemon juice

In a saucepan put the frozen fruits, the puree and glucose. Mix the sugar with the pectin, add to the fruits and bring to a boil. Add the lemon juice and pour into the molds.

## FRUIT JELLY

(not suitable for very acidic fruits)



- gr 450 fruit puree with 10% sugar
- gr 30 inverted sugar (syrup)
- gr 9/11 200 bloom gelatine + 45/55 gr of water to rehydrate

Rehydrate the gelatine with water; heat a part of the puree with the inverted sugar syrup, melt the gelatine and add everything to the remaining puree. Pour slowly (N.B.: 9 gr for soft gelatine, 11 gr for a more solid texture)

# FRUITS FOR FILLINGS



# GANACHE MACARON



## MANGO AND PASSION FRUIT GANACHE



- gr 220 mango puree with 10% sugar
- gr 30 passion fruit puree with 10% sugar
- gr 330 35% white chocolate
- gr 10 glucose
- 1 vanilla bean
- gr 20 butter

Heat up the purees with glucose. Melt the chocolate at 40/45°C. Mix together the chocolate with the liquids to obtain a glossy doughy mixture. Add the softened butter. Allow to crystallize a few hours and fill the shells.

## COCONUT GANACHE



- gr 220 coconut puree with 10% sugar
- gr 15 coconut flour
- gr 10 glucose
- gr 290 35% white chocolate
- gr 20 butter
- 1 vanilla bean

Heat the puree with the glucose and the coconut powder. Melt the chocolate at 40/45°C. Blend the chocolate with the liquids to obtain a glossy and doughy mixture. Add the softened butter. Leave to crystallize for a few hours and fill the shells.

## BASIC FRUIT GANACHE



- gr 250 fruit puree with 10% sugar
- gr 10 glucose
- gr 290 35% white chocolate
- 1 vanilla bean
- gr 20 butter

Heat the purees with the glucose. Melt the chocolate at 40/45°C. Blend the chocolate with the liquids to obtain a glossy and doughy mixture. Add the softened butter. Leave to crystallize for a few hours and fill the shells.

## MERINGUE-BASED FRUIT MOUSSE



- gr 500 fruit puree with 10% sugar
- gr 100 italian meringue
- gr 15 gelatine + gr 75 of water to rehydrate
- gr 420 cream

Melt the gelatine in water and dissolve it with a small part of the puree. Add the remaining fruits and soften with Italian meringue. Add the semi-whipped cream and pour.

## MERINGUE-BASED ACIDIC FRUITS MOUSSE



- gr 280 passion fruit puree with 10% sugar
- gr 330 italian meringue
- gr 15 gelatine + gr 75 of water to rehydrate
- gr 740 cream

Melt the gelatine in water and dissolve it with a small part of the puree. Add the remaining fruits and soften with Italian meringue. Add the semi-whipped cream and pour.

## MILK-BASED FRUIT MOUSSE

(not suitable for acidic fruits and juices)



- gr 440 strawberry puree
- gr 100 sugar
- gr 40 lime juice
- gr 13 gelatine + 65 gr of water to rehydrate
- gr 440 semi-whipped cream
- gr 100 milk
- grated lime peel

Heat the milk with the sugar and dissolve the rehydrated gelatine. Combine the lime juice and zest with the fruit puree. Combine the two mixtures, and lastly soften with the semi-whipped cream. Pour into the molds.



# FINANCIER



## FINANCIER

Basic recipe usable for the majority of purees



- gr 160 almond flour (almond meal)
- gr 280 icing sugar
- gr 105 flour
- gr 190 fruit puree with 10% sugar
- gr 20 egg white powder (dehydrated egg white powder)
- gr 20 water
- gr 220 melted butter

Mix all the ingredients together into a cutter mixer, but the melted butter. Add the melted butter at the last moment at a temperature of 40°C. Leave to sit in the fridge for a few minutes. Pour into the molds and cook for 10 to 12 minutes at 120°C. Once cooked and while still warm, brush with soaking syrup having the same flavour as the fruits used for the cake filling.



# GELEE FRUIT CANDY

## MANGO AND PASSION FRUIT



- gr 350 mango puree with 10% sugar
- gr 310 passion fruit puree with 10% sugar
- gr 650 granulated sugar
- gr 150 glucose
- gr 18 yellow pectine
- gr 50 granulated sugar
- gr 5 1/1 citric acid

Heat up in a saucepan the fruit pulp with the first part of the sugar and the glucose. Carefully add the second part of the sugar to the pectine and combine with the first mixture. Bring to a boil and cook up to 108°C or 74°Bx. Add the citric acid in solution form and pour into the silicone molds. Allow to cool down; it is recommended to remove from the molds after 24/36 hours and dip the sweets into coarse granulated sugar.

## APRICOT

also usable with strawberries, peaches and wild berries



- gr 500 apricot puree with 10% sugar
- gr 460 granulated sugar
- gr 80 glucose
- gr 60 inverted sugar syrup
- gr 20 lemon juice with half lgrated emon peel
- gr 13 yellow pectine
- gr 50 granulated sugar
- gr 8 1/1 citric acid

Heat the fruit pulp with the first part of the sugar and the glucose in a saucepan. Carefully add the second part of the sugar with the pectine and combine with the first mixture. Bring to a boil and cook up to 108°C or 74°Bx. Add the citric acid in solution form and pour into the silicone molds. Allow to cool down; it is recommended to remove from the molds after 24/36 hours and dip the sweets into coarse granulated sugar.



# FRUIT FILLING



## **BLUEBERRY FILLING**

(as decoration, side dish or filling for miniature tartlets)



- gr 200 blueberry puree
- gr 20 granulated sugar
- gr 2 nh pectine

Mix the pectine with the granulated sugar, add to the puree, bring to boil and let it sit for 12h at +4°C. Mix and pour before using.



# GLAZE FOR PRALINES

## GLAZE FOR FRUIT TRUFFLES



- gr 120 raspberry puree with 10% sugar
- gr 50 inverted sugar syrup
- gr 220 of 35% milk chocolate
- gr 40 of 60% dark chocolate
- gr 70 anhydrous butter
- gr 15 70° vanilla extract

Melt the chocolate. Heat the puree with inverted sugar syrup and pour it onto the chocolate thus creating a stable and doughy mixture. Drizzle in the liqueur while continuing to stir. Add the butter at 40°C. Allow to crystallize and then decorate with a pastry bag. Before covering let it crystallize for at least 24 hours at 16°C with a 60% humidity level.



# GLAZE FOR PRALINES

## GLAZE MOULDED CHOCOLATE



- gr 250 fruit puree with 10% sugar
- gr 80 inverted sugar syrup
- gr 150 fresh butter
- gr 600 milk chocolate
- gr 50 dark chocolate
- gr 50 40° liqueur

Melt the chocolate. Heat the puree with inverted sugar syrup and pour it onto the chocolate thus creating a stable and doughy mixture. Drizzle in the liqueur while continuing to stir. Add the butter at 40°C. Allow to crystallize and then decorate with a pastry bag. Before covering let it crystallize for at least 24 hours at 16°C with a 60% humidity level.



## CAKE FILLING PRESERVES



- gr 500 fruit puree
- gr 230 sugar
- gr 20 lemon juice
- gr 5 nh pectine

Cook at 62°Bx, mix with the immersion blender after cooking and keep refrigerated. Use inside cakes before baking.

## FRUIT CAKES



- gr 200 butter
- gr 190 sugar
- gr 130 eggs
- gr 120 fruit puree with 10% sugar
- gr 75 almond powder
- gr 190 flour
- gr 8 baking

Whip the butter and the sugar. Mix and sift through the powders. When the butter-sugar mixture is ready, add the liquids by alternating them with the powders. Pour into the molds and let sit while refrigerating for a few hours, preferably through the night. Bake at 170°C for about 30/35 minutes.

## PASSION FRUIT MELTING CAKE



- gr 250 rice oil
- gr 250 icing sugar
- gr 80 passion fruit puree with 100% sugar
- gr 25 inverted sugar syrup
- gr 100 almond powder
- gr 200 eggs
- gr 80 starch
- gr 100 corn Flour fioretto type
- gr 35 rice flour
- gr 7 baking powder

Work all the ingredients in the cutter mixer, adding the oil as the last ingredient. Pour into the molds and let sit in the fridge for a few hours, preferably during the night. Bake at 170°C for about 30/35 minutes.



# SPREAD



## MANGO AND ALMOND SPREAD



- gr 500 mango puree with 10% sugar
- gr 50 sugar
- gr 7 yellow pectine
- gr 360 granulated sugar
- gr 60 glucose
- gr 70 of 100% almond puree
- gr 65 cocoa butter ( possibly deodoryzed)

Heat the puree with glucose, add the pectine previously mixed with the granulated sugar and bring to 68°Bx. Allow to cool at 60°C and pour onto the cocoa butter and almond paste. Blend together well and pot. If not pasteurized, keep for 2 weeks at room temperature, or for 60 days at + 4°C.

## WHITE CHOCOLATE AND RASPBERRY SPREAD



- gr 500 raspberry puree
- gr 50 granulated sugar
- gr 6 yellow pectine
- gr 60 glucose
- gr 290 granulated sugar
- gr 240 white chocolate

Heat the puree with glucose, add the pectine previously mixed with the granulated sugar and bring to 68°Bx. Allow to cool at 60°C and pour onto the white chocolate. Blend together well and pot. If not pasteurized, keep for 2 weeks at room temperature, or for 60 days at + 4°C.

# FRESH FRUIT JUICE



## JUICE BASE



- gr 1000 fruit puree with 10% sugar
- gr 800 water

Mix the ingredients well and pot. Store at + 4 ° for 2 days

## MIXED JUICE – RECIPE NO. 1



- gr 300 apricot puree with 10% sugar
- gr 300 mango puree with 10% sugar
- gr 100 passion fruit puree with 10% sugar
- gr 100 pineapple puree with 10% sugar
- gr 800 water

Mix the ingredients well and pot. Store at + 4°C for 2 days

## MIXED JUICE – RECIPE NO. 2



- gr 400 pêche de vigne with 10% sugar
- gr 200 pink grapefruit with 10% sugar
- gr 200 green apple with 10% sugar
- gr 800 water

Mix the ingredients well and pot. Store at + 4°C for 2 days

# DOSAGES FOR FRUIT GLAZE

APRICOT Puree 310 gr	PEACH Puree 300 gr	STRAWBERRY Puree 300 gr	MANGO Puree 325 gr	WILD BERRIES Puree 300 gr	RASPBERRY Puree 310 gr	BLUEBERRIES Puree 300 gr	BLACKBERRIES Puree 310 gr	CHERRY Puree 310 gr
								
Sugar 420 gr	Sugar 420 gr	Sugar 420 gr	Sugar 390 gr	Sugar 420 gr	Sugar 420 gr	Sugar 420 gr	Sugar 420 gr	Sugar 420 gr
Dextrose 60 gr	Dextrose 60 gr	Dextrose 60 gr	Dextrose 60 gr	Dextrose 60 gr	Dextrose 60 gr	Dextrose 60 gr	Dextrose 60 gr	Dextrose 60 gr
Powdered glucose 420 gr	Powdered glucose 420 gr	Powdered glucose 420 gr	Powdered glucose 420 gr	Powdered glucose 420 gr	Powdered glucose 420 gr	Powdered glucose 420 gr	Powdered glucose 420 gr	Powdered glucose 420 gr
200 bloom Gelatine 70 gr	200 bloom Gelatine 70 gr	200 bloom Gelatine 70 gr	200 bloom Gelatine 70 gr	200 bloom Gelatine 70 gr	200 bloom Gelatine 70 gr	200 bloom Gelatine 70 gr	200 bloom Gelatine 70 gr	200 bloom Gelatine 70 gr
Water 390 gr	Water 370 gr	Water 380 gr	Water 415 gr	Water 390 gr	Water 395 gr	Water 380 gr	Water 380 gr	Water 390 gr
35%white chocolate 300 gr	35%white chocolate 300 gr	35%white chocolate 300 gr	35%white chocolate 300 gr	35%white chocolate 300 gr	35%white chocolate 300 gr	35%white chocolate 300 gr	35%white chocolate 300 gr	35%white chocolate 300 gr
Cocoa butter 37 gr	Cocoa butter 37 gr	Cocoa butter 37 gr	Cocoa butter 37 gr	Cocoa butter 37 gr	Cocoa butter 37 gr	Cocoa butter 37 gr	Cocoa butter 37 gr	Cocoa butter 37 gr
Powdered milk 20 gr	Powdered milk 20 gr	Powdered milk 20 gr	Powdered milk 20 gr	Powdered milk 20 gr	Powdered milk 20 gr	Powdered milk 20 gr	Powdered milk 20 gr	Powdered milk 20 gr
↓	↓	↓	↓	↓	↓	↓	↓	↓
<b>APRICOT FRUIT GLAZE</b>	<b>PEACH FRUIT GLAZE</b>	<b>STRAWBERRY FRUIT GLAZE</b>	<b>MANGO FRUIT GLAZE</b>	<b>WILD BERRIES FRUIT GLAZE</b>	<b>RASPBERRY FRUIT GLAZE</b>	<b>BLUEBERRIES FRUIT GLAZE</b>	<b>BLACKBERRIES FRUIT GLAZE</b>	<b>CHERRY FRUIT GLAZE</b>

# GELEE CANDY DOSAGE

**APRICOT** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 60 gr

Yellow pectine 13 gr

Sugar 50 gr

Cintric acid 8 ml

Lemon Juice 20 ml

**PEACH** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 60 gr

Yellow pectine 13 gr

Sugar 50 gr

Cintric acid 8 ml

Lemon Juice 15 ml

**STRAWBERRY** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 60 gr

Yellow pectine 13 gr

Sugar 50 gr

Cintric acid 9 ml

**MANGO** 500 gr



Sugar 460 gr

Glucose 60 gr

Inverted sugar  
syrup 50 gr

Yellow pectine 15 gr

Sugar 60 gr

Cintric acid 10 ml

Lemon Juice 20 ml

**WILD BERRIES** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 60 gr

Yellow pectine 13 gr

Sugar 50 gr

Cintric acid 8 ml

**RASPBERRY** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 60 gr

Yellow pectine 13 gr

Sugar 50 gr

Cintric acid 8 ml

**BLUEBERRIES** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 60 gr

Yellow pectine 13 gr

Sugar 50 gr

Cintric acid 8 ml

**PEAR** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 45 gr

Yellow pectine 15 gr

Sugar 50 gr

Cintric acid 10 ml

Lemon Juice 15 ml

**APPLE** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 50 gr

Yellow pectine 14 gr

Sugar 50 gr

Cintric acid 10 ml

Lemon Juice 15 ml

**PINEAPPLE** 500 gr



Sugar 460 gr

Glucose 80 gr

Inverted sugar  
syrup 50 gr

Yellow pectine 14 gr

Sugar 50 gr

Cintric acid 8 ml

**CHERRY** 500 gr



Sugar 460 gr

Glucose 70 gr

Inverted sugar  
syrup 60 gr

Yellow pectine 15 gr

Sugar 50 gr

Cintric acid 8 ml

Lemon Juice 10 ml



**Contattaci per informazioni:**

Tel +39 0533 607841 - [ordini.surgelati@mazzonigroup.com](mailto:ordini.surgelati@mazzonigroup.com)

**Mazzoni S.p.a.** - Via del Mare 4 - 44039 Tresigallo - Ferrara - Italy - [www.mazzonigroup.com](http://www.mazzonigroup.com)

