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# Basic Recipes

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# AktiCake Classic

## Recipe for the preparation of vanilla flavoured oil cake

### Ingredients

- Mix
- Water
- Sunflower oil

### Dosage

<b>Cake</b>	<b>Muffins</b>
500g	500g
225g	200g
150g	160g

### Preparation

#### **Basic recipe:**

Beat the powder mix with water and oil in a mixer for 5 minutes until you obtain a homogenous mixture.

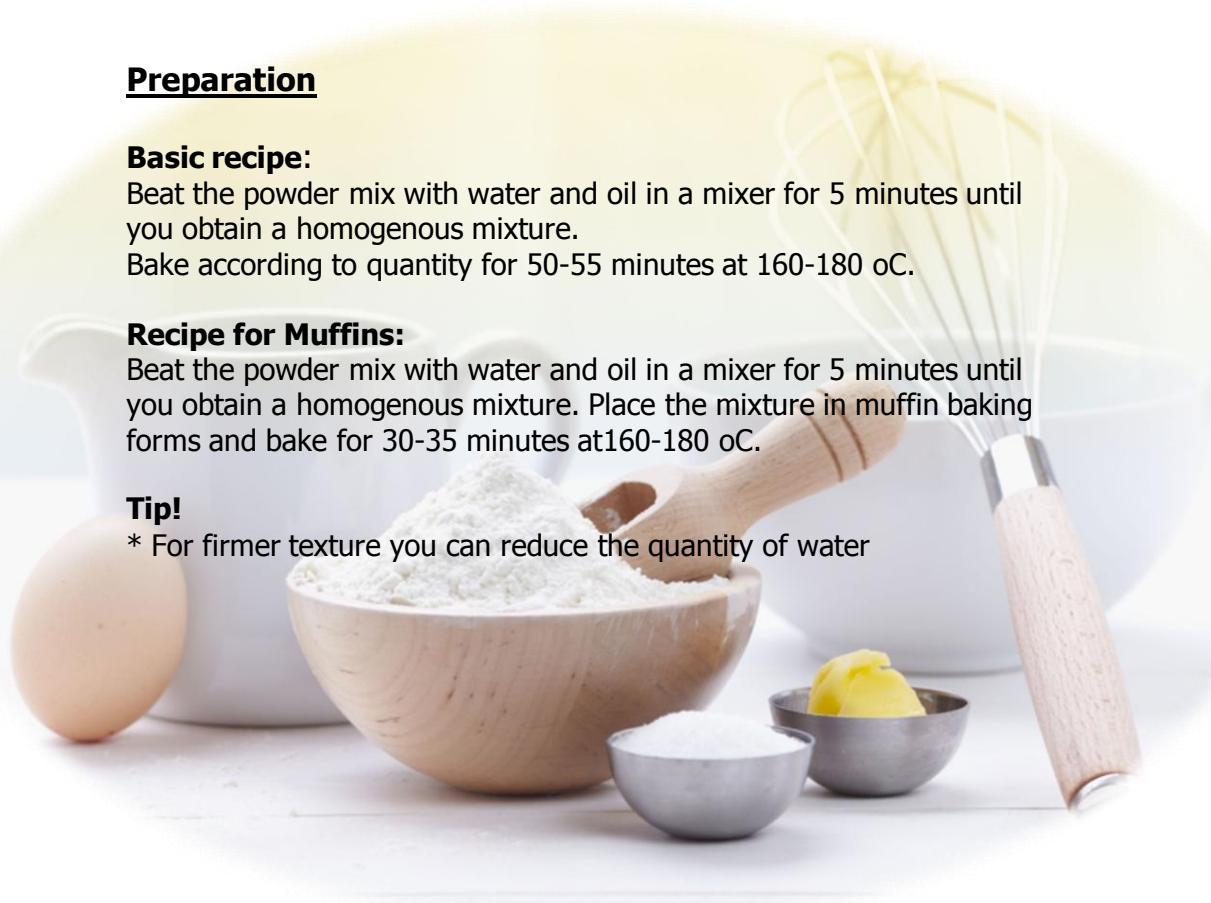
Bake according to quantity for 50-55 minutes at 160-180 oC.

#### **Recipe for Muffins:**

Beat the powder mix with water and oil in a mixer for 5 minutes until you obtain a homogenous mixture. Place the mixture in muffin baking forms and bake for 30-35 minutes at 160-180 oC.

#### **Tip!**

\* For firmer texture you can reduce the quantity of water



# AktiCake Classic Choco

## Recipe for the preparation of chocolate flavoured oil cake

### Ingredients

- Mix
- Water
- Sunflower oil

### Dosage

<b>Cake</b>	<b>Muffins</b>
500g	500g
225g	200g
150g	160g

### Preparation

#### **Basic recipe:**

Beat the powder mix with water and oil in a mixer for 5 minutes until you obtain a homogenous mixture.

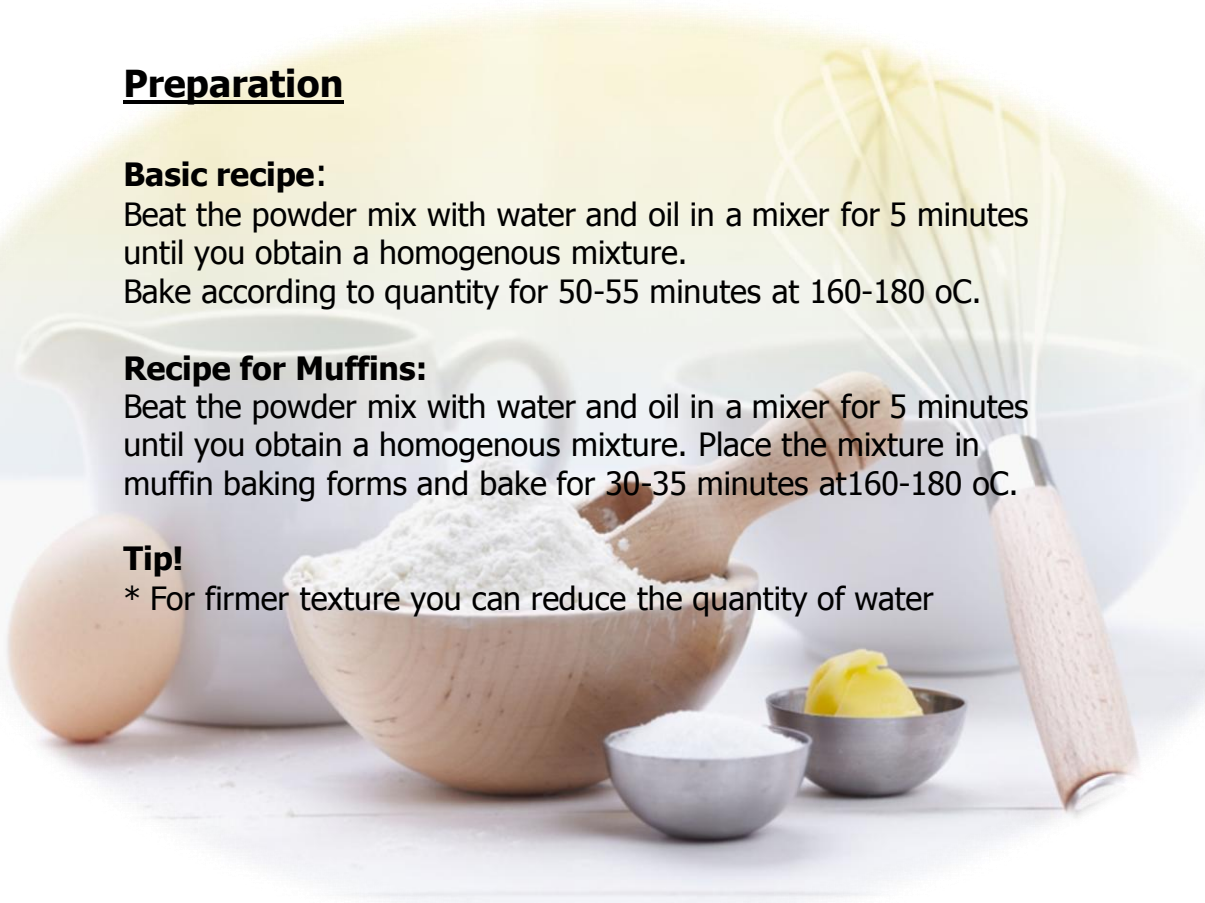
Bake according to quantity for 50-55 minutes at 160-180 oC.

#### **Recipe for Muffins:**

Beat the powder mix with water and oil in a mixer for 5 minutes until you obtain a homogenous mixture. Place the mixture in muffin baking forms and bake for 30-35 minutes at 160-180 oC.

#### **Tip!**

\* For firmer texture you can reduce the quantity of water



# AktiCake Classic *with sweeteners*

**For the preparation of oil cake with no sugar**

## **Ingredients**

- Mix
- Water or milk
- Sunflower oil or Olive oil
- 4 Eggs

## **Dosage**

550g  
120g  
120g

## **Preparation**

### **Basic recipe:**

Beat the mix with all ingredients for 5 minutes in a mixing bowl until you have a homogenous mixture. If you want you can add cinnamon or orange scrapes.

Bake according to quantity for 50 minutes at 160-180 oC.



# Sponge Cake

## Recipe for the preparation of vanilla flavoured sponge cake

### Ingredients

- Mix
- Eggs
- Water

### Dosage

5kg  
3kg  
1kg

### Preparation

#### **Basic recipe:**

Mix all the ingredients in a mixing bowl and beat at the 3<sup>rd</sup> speed for 4-6 minutes. Bake at 190-200°C for about 50 minutes.





# Sponge Cake Choco

## Recipe for the preparation of Chocolate flavoured sponge cake

### Ingredients

- Mix
- Eggs
- Water

### Dosage

5kg  
3kg  
1kg

### Preparation

#### **Basic recipe:**

Mix all the ingredients in a mixing bowl and beat at the 3<sup>rd</sup> speed for 4-6 minutes. Bake at 190-200°C for about 50 minutes.



# Chocolate pie & Muffins

**For the preparation of Chocolate pie & Chocolate Muffins**

## Ingredients

- Mix
- Water
- Sunflower oil

## Dosage

500g  
250g  
150g

## Preparation

### **Basic recipe:**

Beat the powder mix with the appropriate amount of oil and water in a mixer for 5 minutes, until you obtain a homogenous mixture. Bake 750 g of mixture in a baking pan (24 cm diameter) for 25-30 minutes at 160-180 oC, or adjust depending on the quantity, the shape of your baking pan and the desired humidity of the end product. For a thicker result replace 50 g of water with an egg.

### **Recipe for Muffins:**

Follow the preparation instructions above and place the mixture in muffin forms.

### **Tip!**

\* **For thicker mixture replace 50 g of water with 1 egg:  
Mix 500 g, Water 200 g, Sunflower oil 150 g, 1 egg**

\* **Για αφράτο αποτέλεσμα μπορείτε να ακολουθήσετε τις εξής αναλογίες:  
Mix 500 g, Water 180 g, Sunflower oil 60 g, 1 egg**

**Dosage for covering glaze:** 1 kg compound Special 32, 1 kg fresh cream, 400 g glucose syrup.

**Preparation:** Heat fresh cream to 60 oC, add compound Special 32 and glucose syrup and mix well. Cut the surface of the pie gently and pour the glaze over.

# Crêpes

**For the preparation of sweet or savory Crêpes**

## Ingredients

- Mix
- Eggs
- Water
- Melted butter
- Milk

## Δοσολογία

1kg  
10  
600g  
10 spoonfulls  
1.300ml

## Preparation

In a mixing bowl, whisk together the eggs & milk. Add the mixture gradually, mixing until smooth. Add water and melted butter and mix well. Heat a lightly oiled frying pan over medium high heat. Pour or scoop the batter onto the pan, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot, choosing the filling you desire.



# Waffles

## For the preparation of waffles

### Ingredients

- Mix
- Eggs (optionally)
- Water
- Melted butter

### Dosage

1kg  
2  
850-900g  
60-70g

### Preparation

In a mixing bowl, mix together the mixture & water for 4 minutes until smooth. Add the melted butter or oil gradually. Preheat the waffle machine and spread butter on the surfaces, before applying the mixture.



# Doughnuts

## For the preparation of doughnuts

### Υλικά

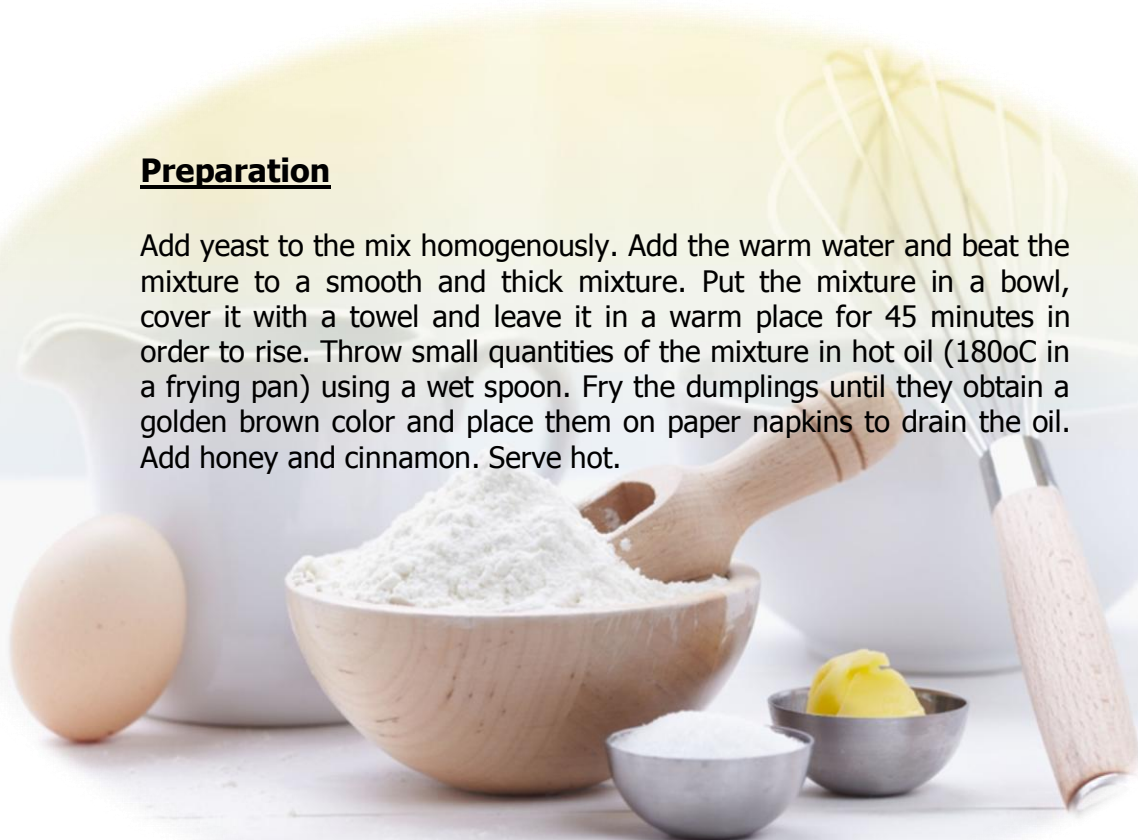
- Mix
- Yeast
- Warm water

### Dosage

1kg  
2 sachets  
1,2kg

### Preparation

Add yeast to the mix homogenously. Add the warm water and beat the mixture to a smooth and thick mixture. Put the mixture in a bowl, cover it with a towel and leave it in a warm place for 45 minutes in order to rise. Throw small quantities of the mixture in hot oil (180oC in a frying pan) using a wet spoon. Fry the dumplings until they obtain a golden brown color and place them on paper napkins to drain the oil. Add honey and cinnamon. Serve hot.



# Cake Base

**For the preparation of traditional farina cake**

## Ingredients

- Mix
- Eggs
- Butter or soft Margarine
- Sugar
- Milk

## Dosage

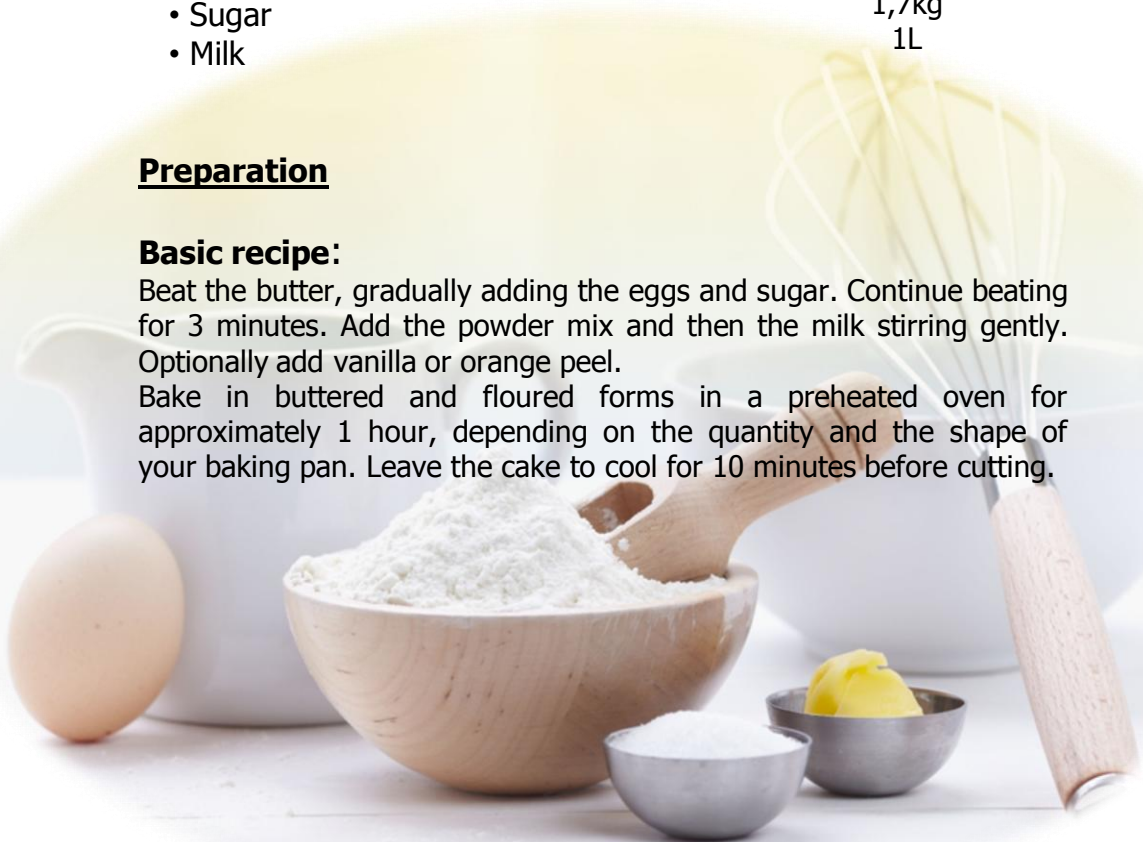
2kg  
16-20  
1kg  
1,7kg  
1L

## Preparation

### **Basic recipe:**

Beat the butter, gradually adding the eggs and sugar. Continue beating for 3 minutes. Add the powder mix and then the milk stirring gently. Optionally add vanilla or orange peel.

Bake in buttered and floured forms in a preheated oven for approximately 1 hour, depending on the quantity and the shape of your baking pan. Leave the cake to cool for 10 minutes before cutting.



# Béchamel

**For the preparation of Béchamel for pasticcio, mousaka, ogratin, savory soufflés**

## Ingredients

- Mix
- Milk

## Dosage

1kg  
8,6L

## Preparation

Pour in a bowl the milk and add the béchamel mix slowly while whisking. Whisk the mixture for 3-4 minutes until you have a homogenous and tick mixture. No eggs needed. When you use béchamel as the top layer, for a fine golden brown crust you spread melted butter or oil over its surface and bake at 180°C until it turns light brown.



# Chocolate mousse

**For the preparation of chocolate flavoured mousse**

## Ingredients

- Mix
- Cold Water or Milk

## Dosage

1kg  
1,6L

**Final product in volume 5,4L**

## Preparation

Beat the powder mix with cool water or milk in a mixer for 5-7 minutes, at high speed, until the cream thickens. Divide into small or larger portions and leave them in the refrigerator for 1-2 hours to set. Can be served garnished with almonds or chocolate shavings. Also suitable for cake filling.







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# Top Cream Vanilla

**For the preparation of vanilla flavoured whipped cream**

## **Ingredients**

- Mix
- Cold Water or Milk

## **Dosage**

1kg  
1,8L

**Final product in volume 6,4L**

## **Preparation**

Whisk the mix and milk in a mixing bowl at maximum speed for 5-7 minutes. Keep the cream refrigerated for a few minutes before using it to garnish your recipes. Suitable for cakes, tarts, jellies, fillings and decorations.





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# Cheesecake

## For the preparation of creamy Cheesecake

### Ingredients

- Mix
- Cold Water or Milk
- AKTINA Cheesecake base
- Butter or Margarine

### Dosage

1kg  
2,5L  
1kg  
460g

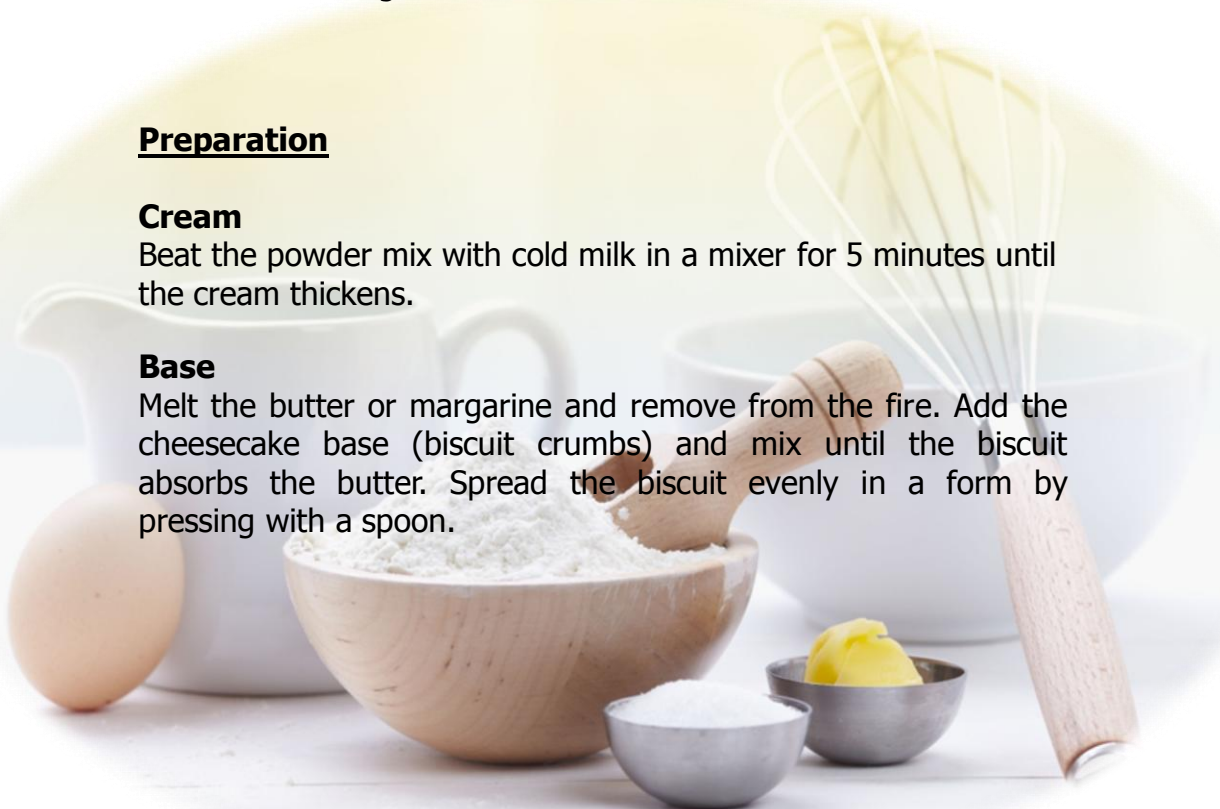
### Preparation

#### **Cream**

Beat the powder mix with cold milk in a mixer for 5 minutes until the cream thickens.

#### **Base**

Melt the butter or margarine and remove from the fire. Add the cheesecake base (biscuit crumbs) and mix until the biscuit absorbs the butter. Spread the biscuit evenly in a form by pressing with a spoon.





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# Vanilla mousse

**For the preparation of vanilla flavoured mousse**

## Ingredients

- Mix
- Cold Water or Milk

## Dosage

1kg  
2,4L

**Final product in volume**  
**10,4L**

## Preparation

Beat the powder mix with cool water or milk in a mixer for 5-7 minutes, at high speed, until the cream thickens. Divide into small or larger portions and leave them in the refrigerator for 1-2 hours to set. Can be served garnished with almonds or chocolate shavings. Also suitable for cake filling.



# Strawberry mousse

Συνταγή για την παρασκευή mousse με γεύση φράουλα

## Ingredients

- Mix
- Cold Water or Milk

## Dosage

1kg  
2,4L

**Final product in volume**  
**10,4L**

## Τρόπος παρασκευής

Beat the powder mix with cool water or milk in a mixer for 5-7 minutes, at high speed, until the cream thickens. Divide into small or larger portions and leave them in the refrigerator for 1-2 hours to set. Can be served garnished with almonds or chocolate shavings. Also suitable for cake filling.





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# Yoghurt mousse

## For the preparation of yoghurt flavoured mousse

### Ingredients

- Mix
- Cold Water or Milk

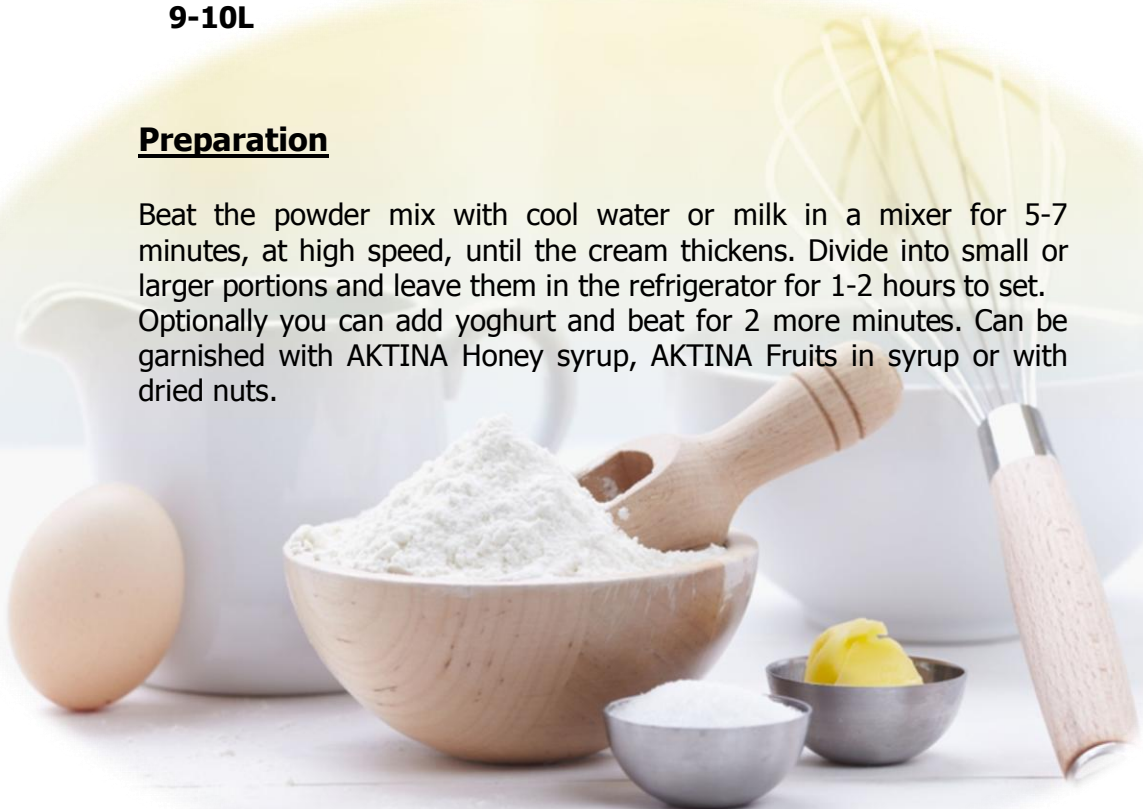
### Dosage

1kg  
2,8L

**Final product in volume**  
**9-10L**

### Preparation

Beat the powder mix with cool water or milk in a mixer for 5-7 minutes, at high speed, until the cream thickens. Divide into small or larger portions and leave them in the refrigerator for 1-2 hours to set. Optionally you can add yoghurt and beat for 2 more minutes. Can be garnished with AKTINA Honey syrup, AKTINA Fruits in syrup or with dried nuts.



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# Chocolate drink

## For the preparation of hot/cold chocolate drink and smoothies

### Preparation

**Hot:** add 3 teaspoonfuls of mixture in 200 ml of hot milk and stir well.

**Cold:** add 3 teaspoonfuls of mixture in a shaker containing 200 ml of cold milk and ice and shake well.

**Smoothies:** beat 3 teaspoonfuls of mixture with 150 ml of cold milk and 10 ice cubes in a blender to a fine smoothie (20 seconds).

**For use in the granite machine:** add 300-500 g of the mixture in 4-5 L of milk. Optionally add sugar.

**For a variety of tasty drinks:** add to your hot or cold preparation, CHOCOLATE or CARAMEL FLAVOURED SYRUP AKTINA, an alcoholic drink of your choice, Cointreau, Grand Marnier, Baileys, Whiskey, Bourbon, Malibu, Brandy or Rum, a teaspoonful of instant coffee, or even a ball of your favourite ice cream.

Garnish with whipped cream using TOP CREAM AKTINA, COUVERTOURE FLAKES AKTINA, truffle, cinnamon, or trimmed coconut.



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# Cocoa drink

## For the preparation of hot/cold cocoa drink and smoothies

### Preparation

**Hot:** add 3 teaspoonfuls of mixture in 200 ml of hot milk and stir well.

**Cold:** add 3 teaspoonfuls of mixture in a shaker containing 200 ml of cold milk and ice and shake well.

**Smoothies:** beat 3 teaspoonfuls of mixture with 150 ml of cold milk and 10 ice cubes in a blender to a fine smoothie (20 seconds).

**For use in the granite machine:** add 300-500 g of the mixture in 4-5 L of milk. Optionally add sugar.

**For a variety of tasty drinks:** add to your hot or cold preparation, CHOCOLATE or CARAMEL FLAVOURED SYRUP AKTINA, an alcoholic drink of your choice, Cointreau, Grand Marnier, Baileys, Whiskey, Bourbon, Malibu, Brandy or Rum, a teaspoonful of instant coffee, or even a ball of your favourite ice cream. Garnish with whipped cream using TOP CREAM AKTINA, COUVERTOURE FLAKES AKTINA, truffle, cinnamon, or trimmed coconut.



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# Iced Coffee

**For the preparation of iced coffee and smoothies**

## **Preparation**

Dilute the content of the bag (1 kg) in 4 L of fresh milk and put the mixture in the granite machine. If you wish a more intense taste use 3L of fresh milk. Alternatively add 3 teaspoonfuls of mixture with 200 ml of cold milk and 2 ice cubes in a blender and beat to a fine smoothie until the ice is grinded.



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# Iced Coffee with cocoa

**For the preparation of iced coffee and smoothies with cocoa flavour**

## **Preparation**

Dilute the content of the bag (1 kg) in 4 L of fresh milk and put the mixture in the granite machine. If you wish a more intense taste use 3L of fresh milk. Alternatively add 3 teaspoonfuls of mixture with 200 ml of cold milk and 2 ice cubes in a blender and beat to a fine smoothie until the ice is grinded.



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# Lemon granita

**For lemon flavoured granita  
ideal for the preparation of alcoholic drinks**

## Ingredients

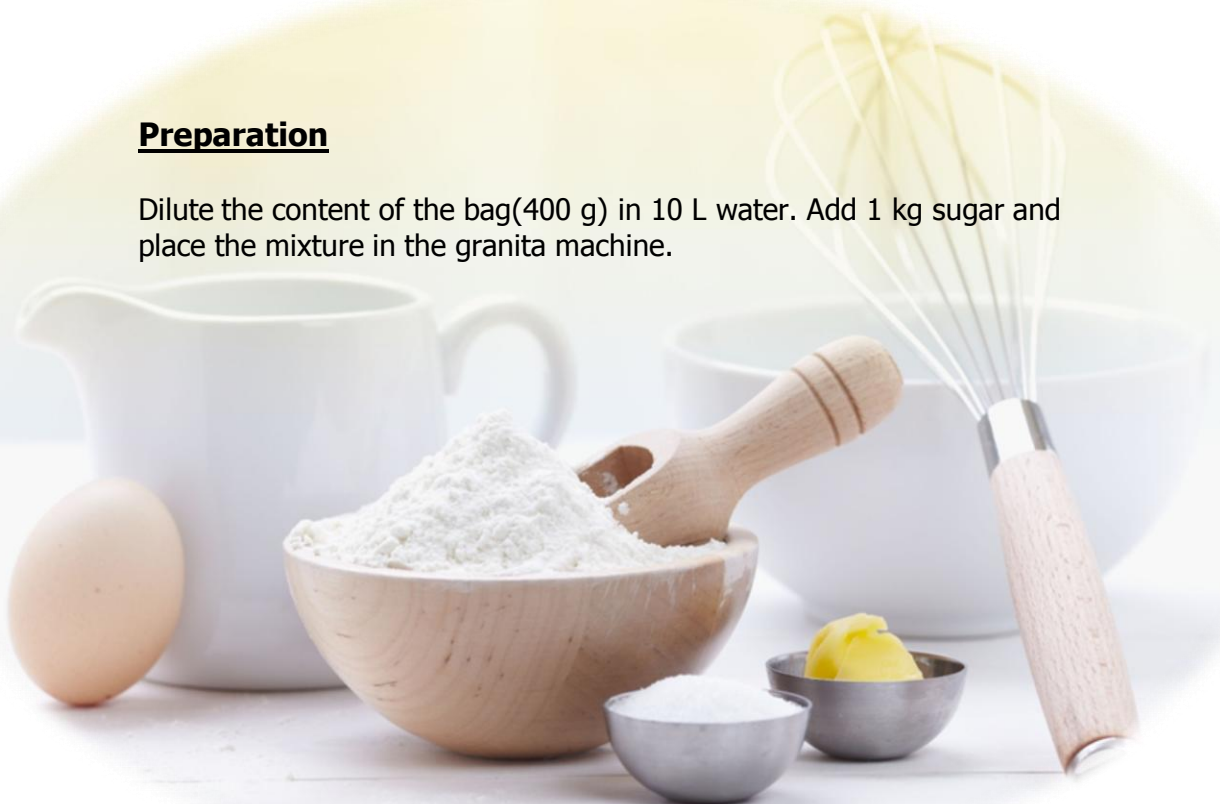
- Mix
- Water
- Sugar

## Dosage

400g  
10L  
1kg

## Preparation

Dilute the content of the bag(400 g) in 10 L water. Add 1 kg sugar and place the mixture in the granita machine.



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# Strawberry granita

**For strawberry flavoured granita  
ideal for the preparation of alcoholic drinks**

## Ingredients

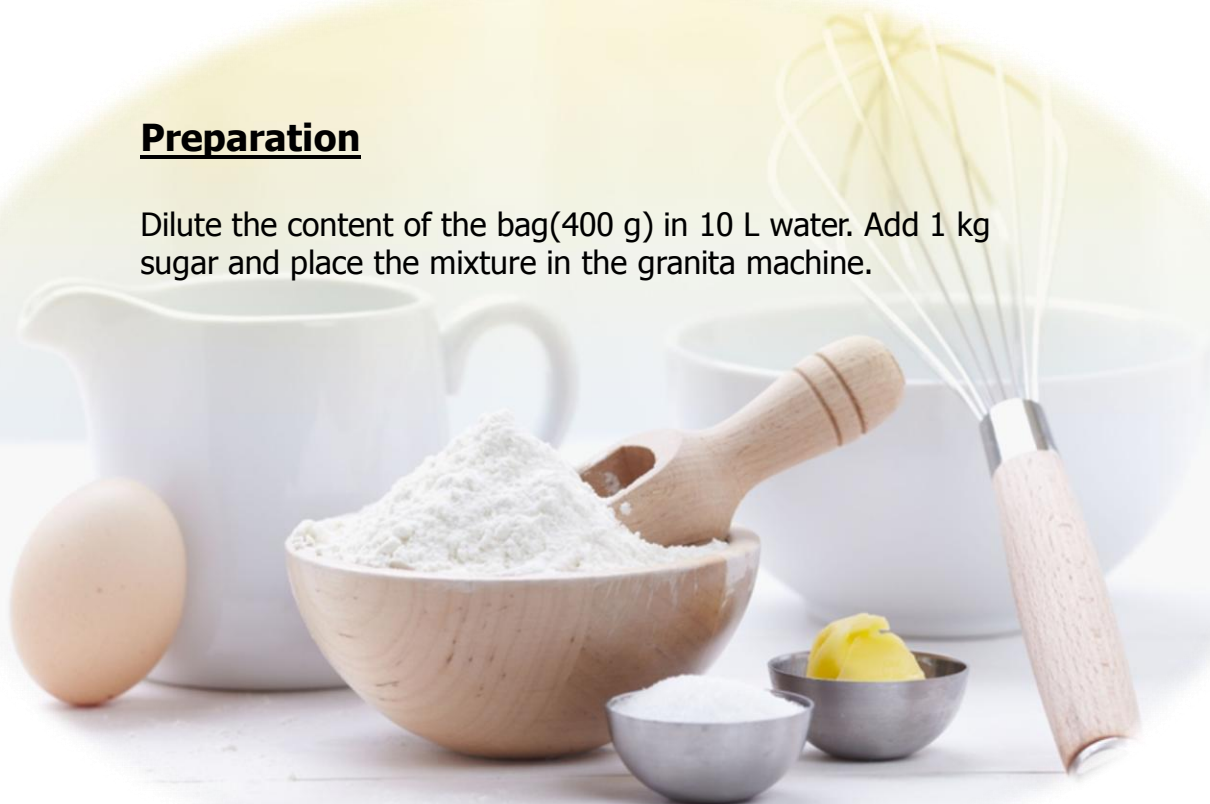
- Mix
- Water
- Sugar

## Dosage

400g  
10L  
1kg

## Preparation

Dilute the content of the bag(400 g) in 10 L water. Add 1 kg sugar and place the mixture in the granita machine.



# Watermelon granita

**For watermelon flavoured granita  
ideal for the preparation of alcoholic drinks**

## Ingredients

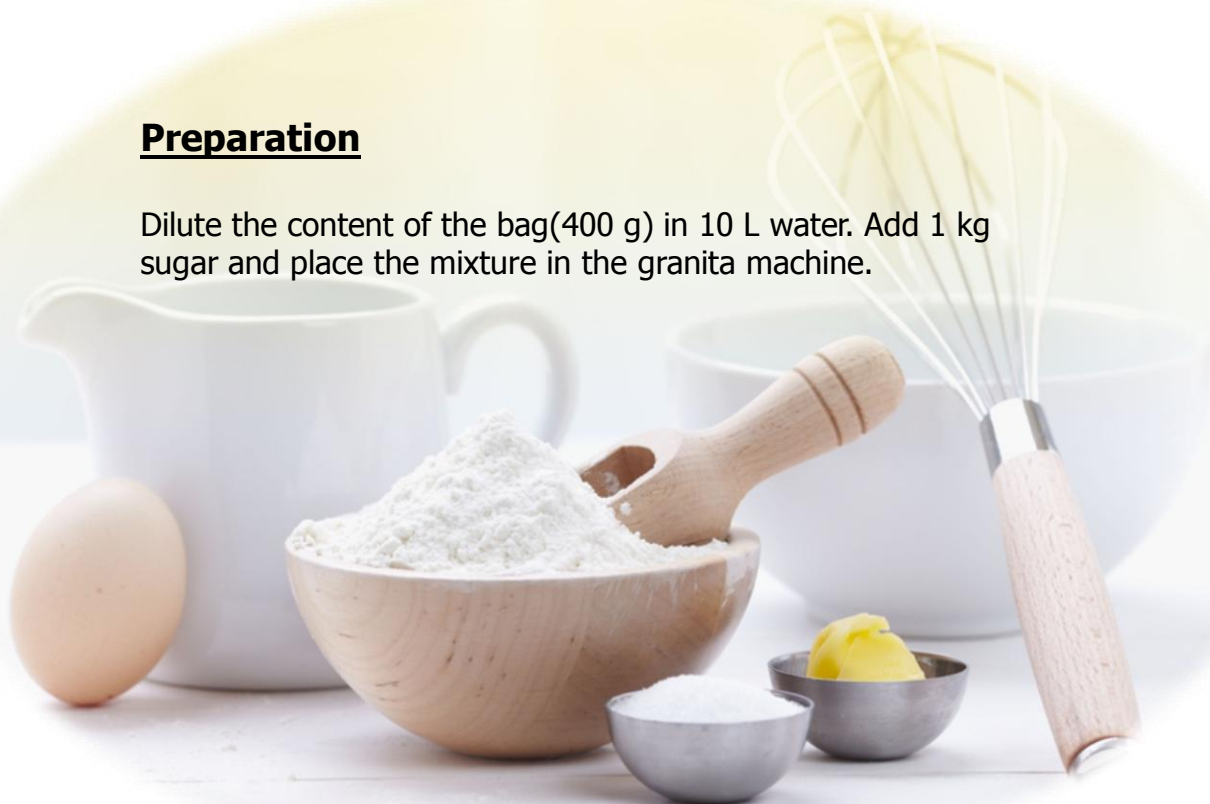
- Mix
- Water
- Sugar

## Dosage

400g  
10L  
1kg

## Preparation

Dilute the content of the bag(400 g) in 10 L water. Add 1 kg sugar and place the mixture in the granita machine.





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# Millefeuille Cream

**For the preparation of Millefeuille**

## Ingredients

- Mix
- Milk

## Dosage

1kg  
3-3,7L

## Preparation

Beat the powder mix with cool milk in a mixer for 5 minutes until the cream thickens. Use as a millefeuille pastry cream or as a filling in various bakery products.



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# AktiCrema Patissier Premium Soft

**For the preparation of cold pastry cream**

## **Ingredients**

- Mix
- Cold water

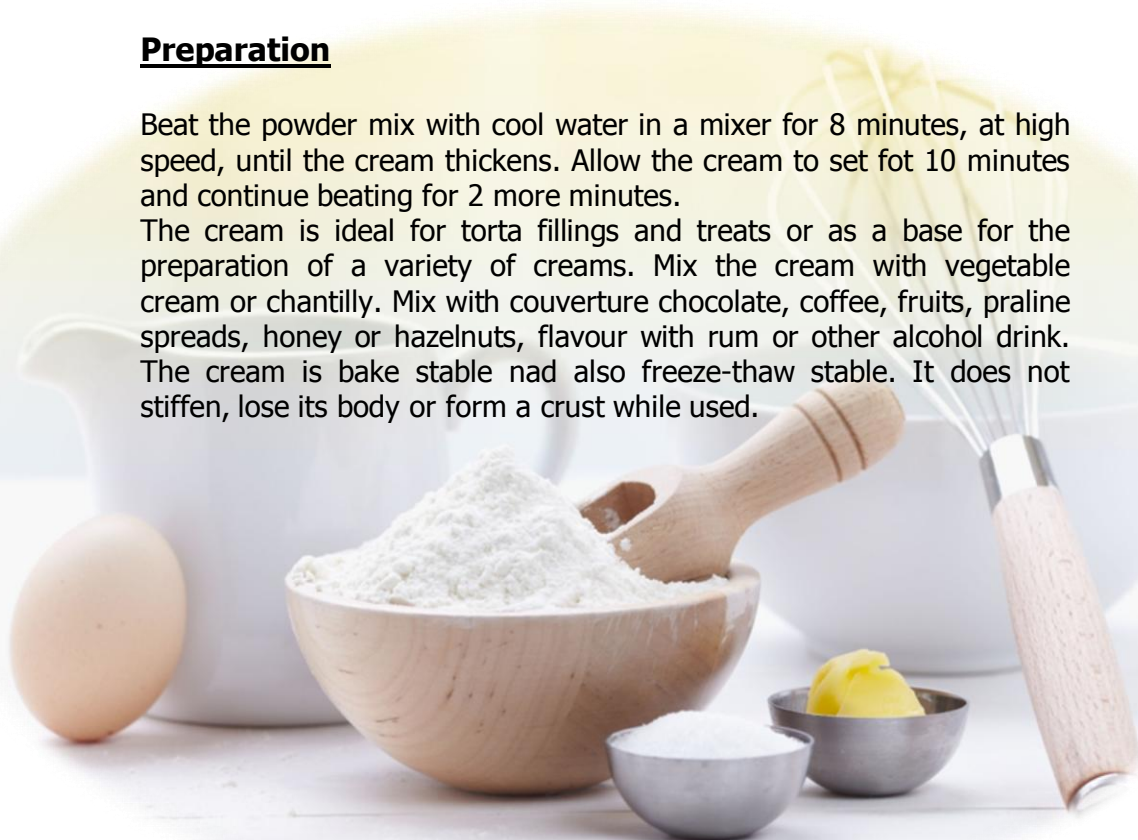
## **Dosage**

1kg  
2,6L

## **Preparation**

Beat the powder mix with cool water in a mixer for 8 minutes, at high speed, until the cream thickens. Allow the cream to set for 10 minutes and continue beating for 2 more minutes.

The cream is ideal for torta fillings and treats or as a base for the preparation of a variety of creams. Mix the cream with vegetable cream or chantilly. Mix with couverture chocolate, coffee, fruits, praline spreads, honey or hazelnuts, flavour with rum or other alcohol drink. The cream is bake stable and also freeze-thaw stable. It does not stiffen, lose its body or form a crust while used.



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# White chocolate drink

## For the preparation of hot/cold white chocolate drink or smoothies

### Preparation

**Hot:** add 20-25 g (4-5 teaspoonfuls) of mixture in 200 ml of milk and heat it with the steam of the espresso machine.

**Cold:** add 4 teaspoonfuls of mixture in a shaker containing 200 ml of cold milk and ice and shake well.

### **Smoothies:**

beat 30 g (6 teaspoonfuls) of mixture with 150 ml of cold milk (1 glass) and 2 glasses of ice cubes in a blender to a fine smoothies (20 seconds).

**For a variety of tasty drinks:** add to your hot or cold preparation, CHOCOLATE or CARAMEL FLAVOURED SYRUP AKTINA, an alcoholic drink of your choice, Cointreau, Grand Marnier, Baileys, Whiskey, Bourbon, Malibu, Brandy or Rum, a teaspoonful of instant coffee, or even a ball of your favourite ice cream. Garnish with whipped cream using TOP CREAM AKTINA, COUVERTOURE FLAKES AKTINA, truffle, cinnamon, or trimmed coconut.







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# AktiCrema Gold

**For the preparation of cold pastry cream**

## Ingredients

- Mix
- Cold water

## Dosage

400g  
1L

## Preparation

Beat the powder mix with cool water in a mixer for 8 minutes, at high speed, until the cream thickens. Allow the cream to set for 10 minutes and continue beating for 2 more minutes.

The cream is ideal for torta fillings and treats or as a base for the preparation of a variety of creams. Mix the cream with vegetable cream or chantilly



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# Strawberry jelly

## For the preparation of strawberry jelly

### Ingredients

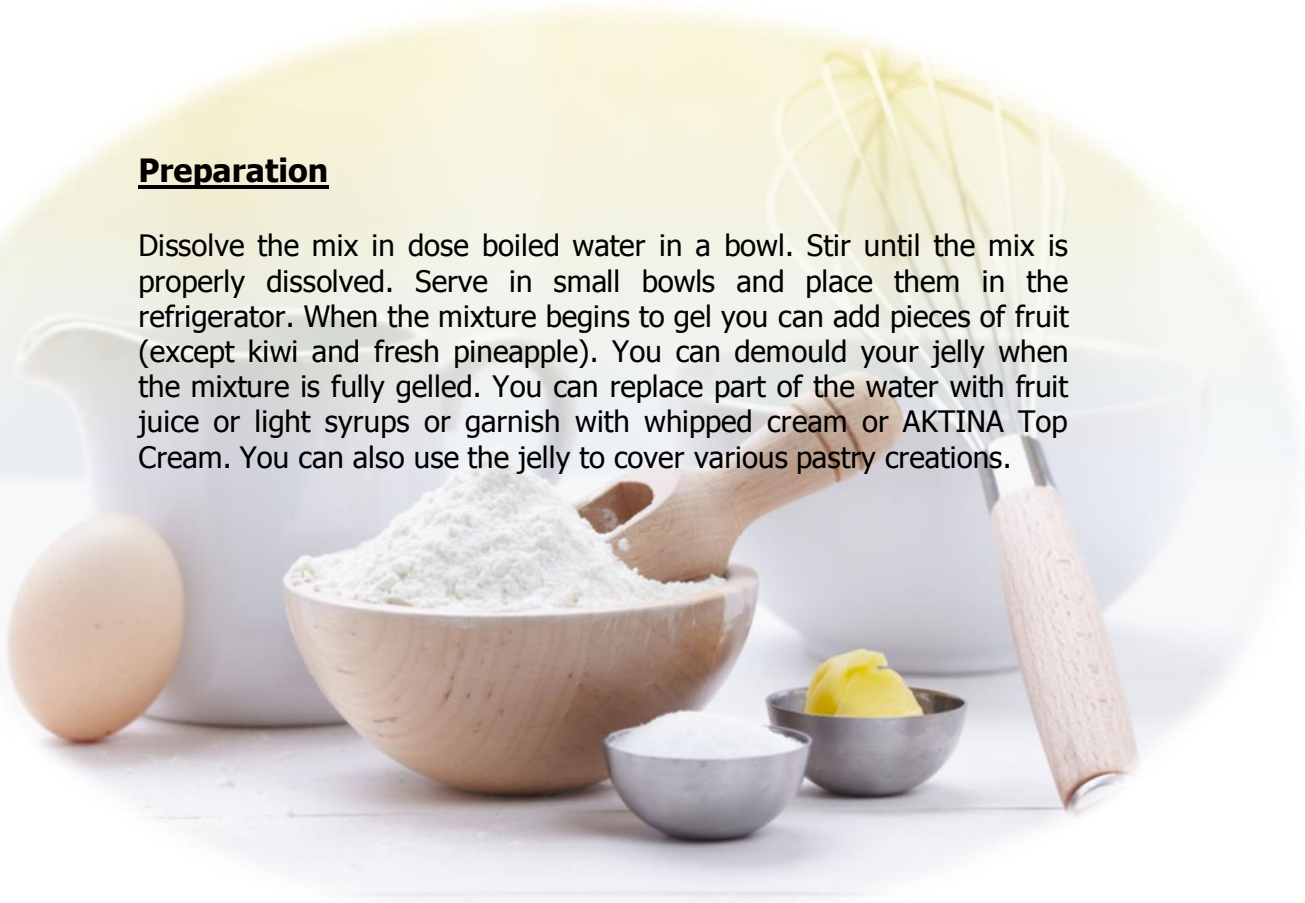
- Mix
- Boiled water

### Dosage

1kg  
4,4L

### Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.



# Pineapple jelly

## For the preparation of pineapple jelly

### Ingredients

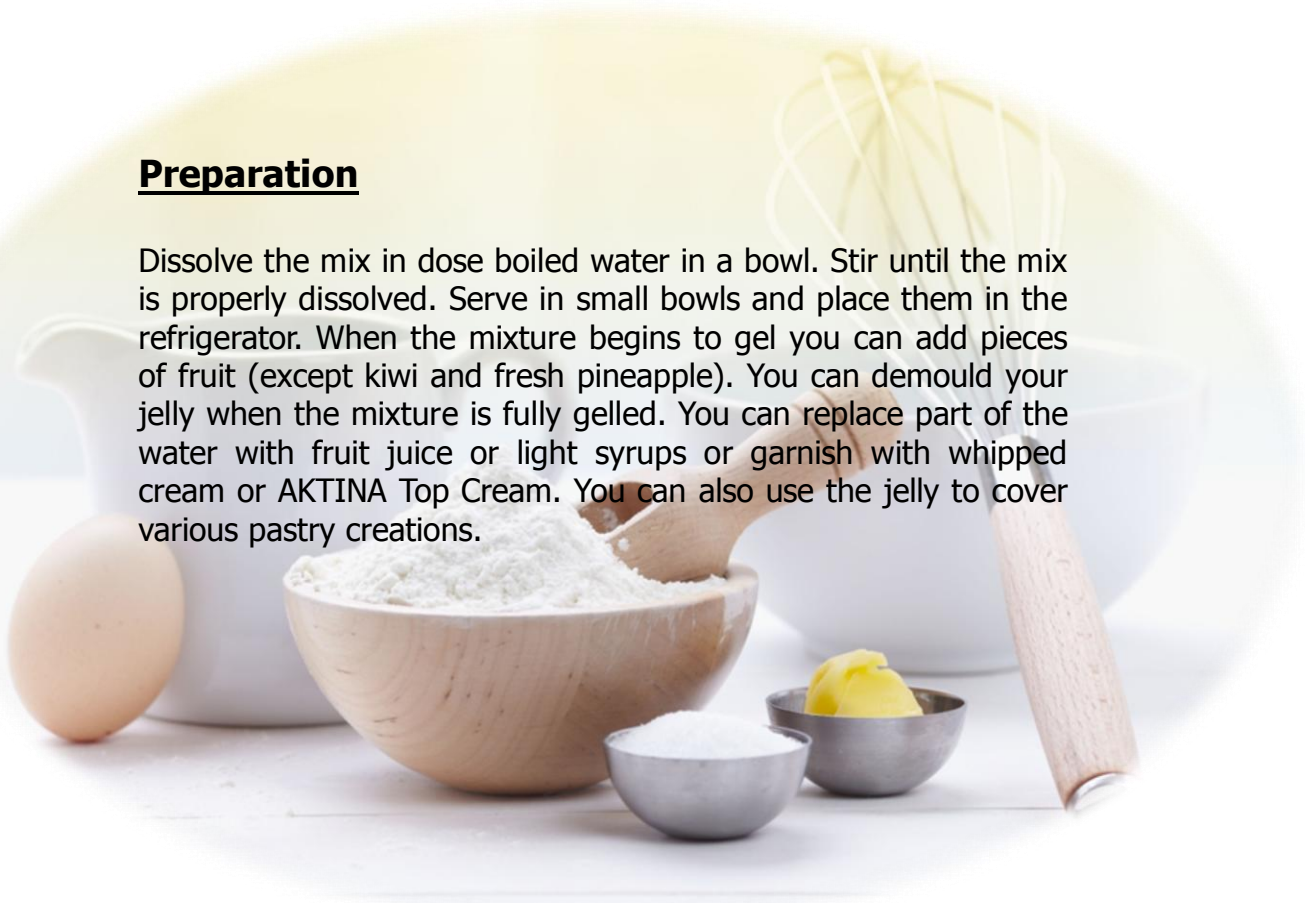
- Mix
- Boiled water

### Dosage

1kg  
4,4L

### Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.



# Orange jelly

## For the preparation of orange jelly

### Ingredients

- Mix
- Boiled water

### Dosage

1kg  
4,4L

### Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.



# Banana jelly

## For the preparation of banana jelly

### Ingredients

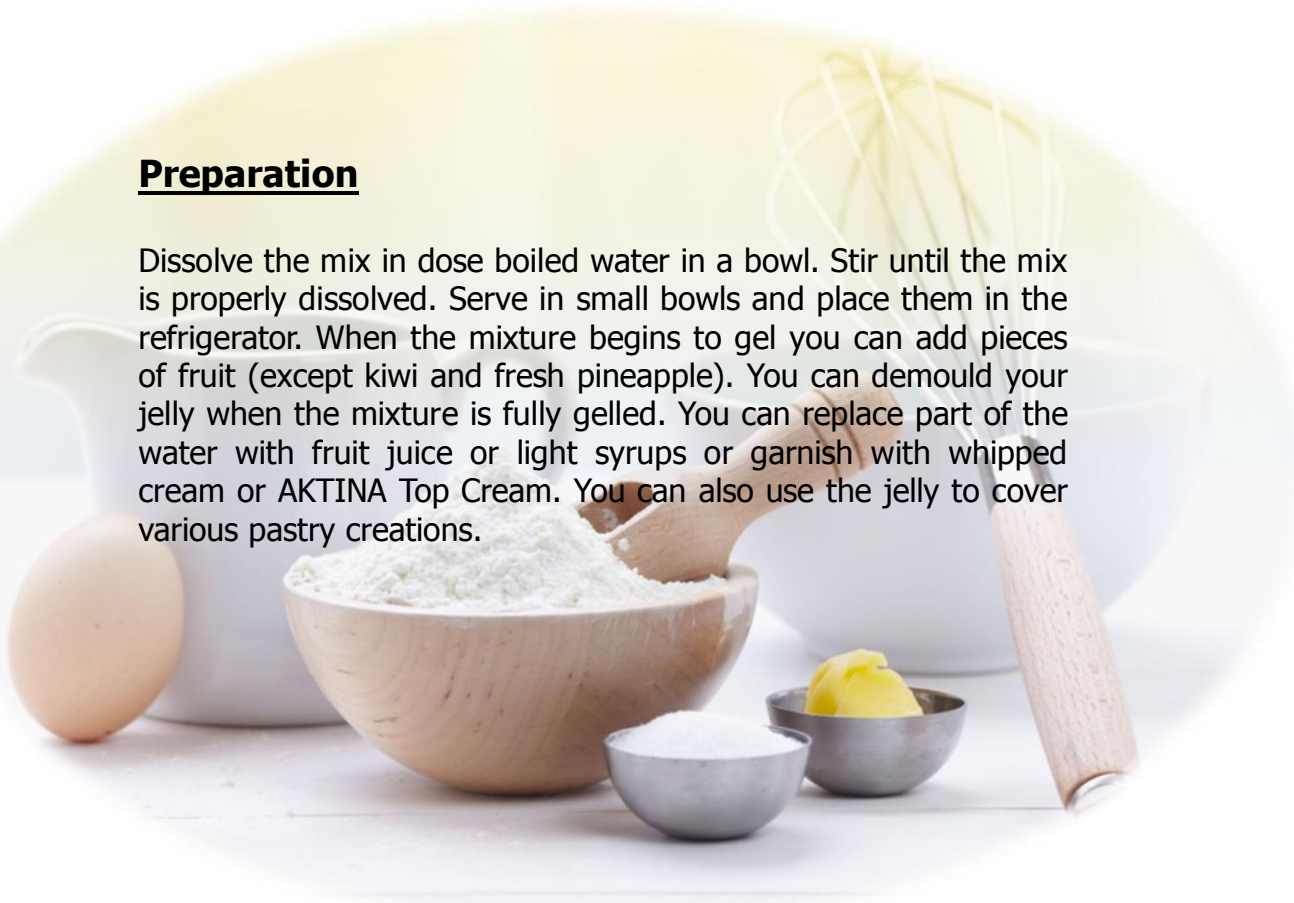
- Mix
- Boiled water

### Dosage

1kg  
4,4L

### Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.





# Cherry jelly

## For the preparation of cherry jelly

### Ingredients

- Mix
- Boiled water

### Dosage

1kg  
4,4L

### Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.



# Lime jelly

## For the preparation of lime jelly

### Ingredients

- Mix
- Boiled water

### Dosage

1kg  
4,4L

### Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.





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# Strawberry jelly sugarfree

For the preparation of sugar free strawberry jelly

## Ingredients

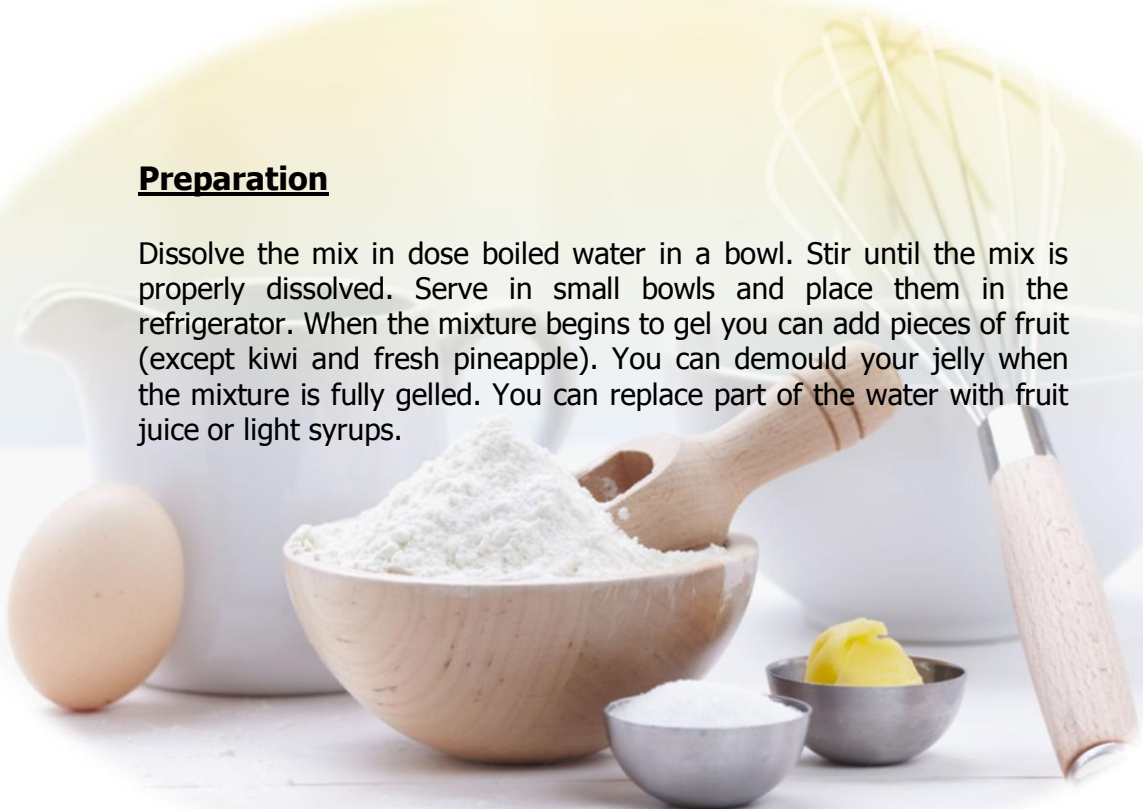
- Μίγμα
- Βραστό Νερό

## Dosage

145g  
6L

## Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups.



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# Banana jelly - Extra

**For the preparation of banana jelly**

## **Ingredients**

- Mix
- Boiled water

## **Dosage**

1kg  
5,4L

## **Preparation**

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.



# Strawberry jelly - Extra

## For the preparation of strawberry jelly

### Ingredients

- Mix
- Boiled water

### Dosage

1kg  
5,4L

### Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.



# Peach jelly - Extra

## For the preparation of peach jelly

### Ingredients

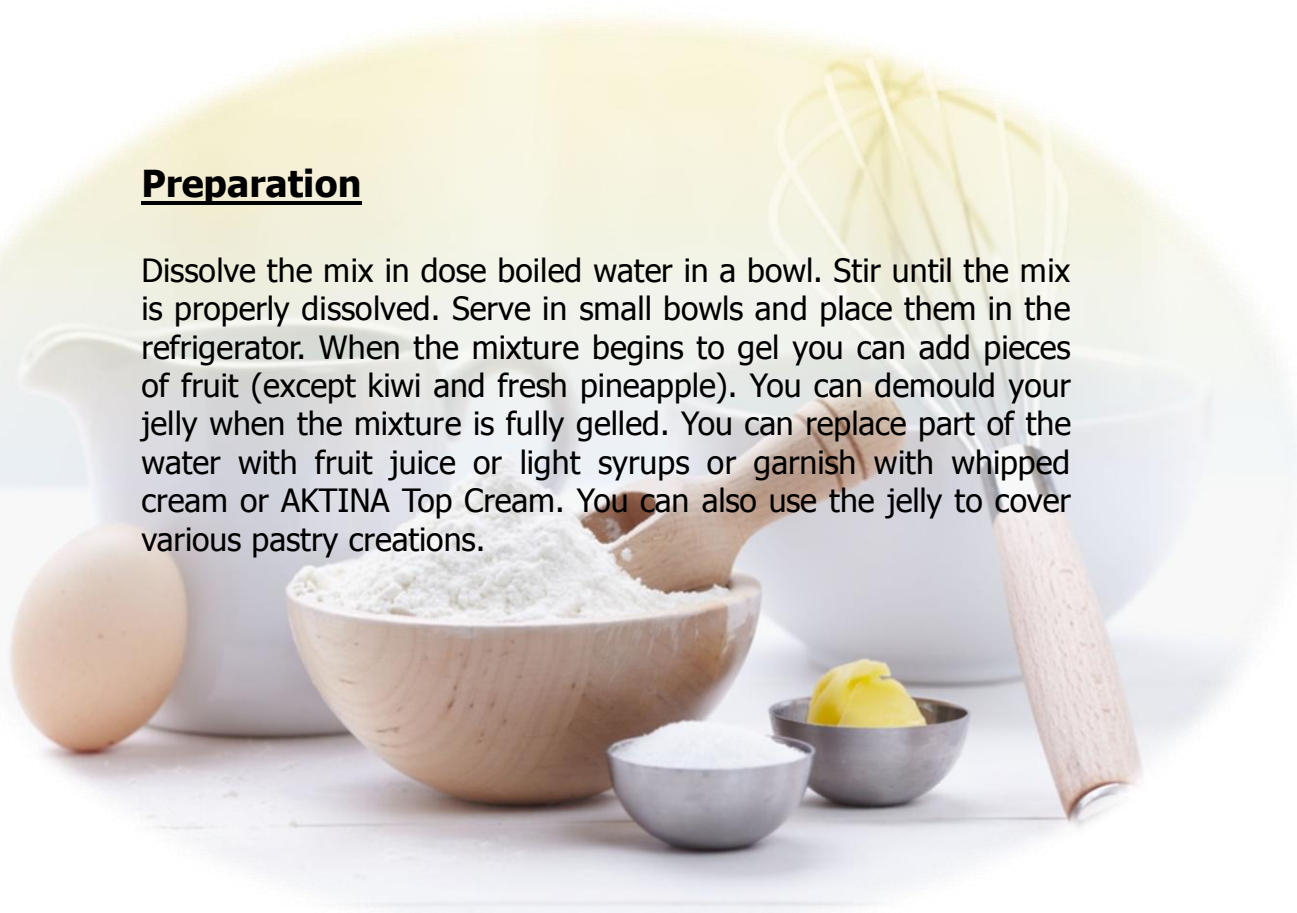
- Mix
- Boiled water

### Dosage

1kg  
5,4L

### Preparation

Dissolve the mix in dose boiled water in a bowl. Stir until the mix is properly dissolved. Serve in small bowls and place them in the refrigerator. When the mixture begins to gel you can add pieces of fruit (except kiwi and fresh pineapple). You can demould your jelly when the mixture is fully gelled. You can replace part of the water with fruit juice or light syrups or garnish with whipped cream or AKTINA Top Cream. You can also use the jelly to cover various pastry creations.





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# Panna Cotta

**For the preparation of Panna Cotta dessert**

## Ingredients

- Mix
- Milk

## Dosage

1kg  
4,55L

## Preparation

Dissolve the powder mix in half the quantity of milk and let the mixture boil for 2 minutes under stirring. Add the rest of the milk and fill your bowls. When the cream cools down, put the bowls in the refrigerator for 3 hours. Serve garnished with syrup.



# Crème Caramele

## For the preparation of Crème Caramele dessert

### Ingredients

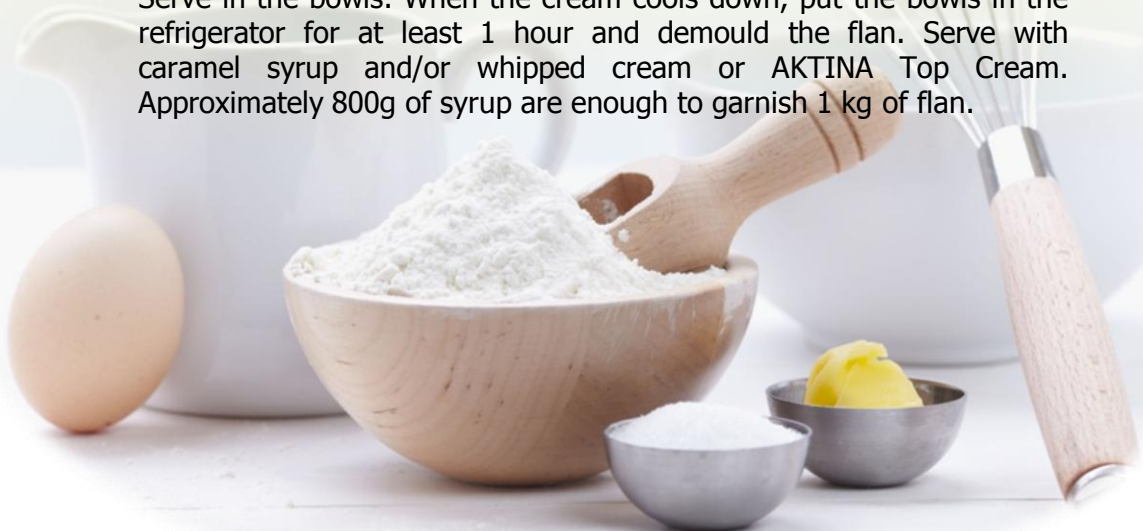
- Mix
- Milk

### Dosage

1kg  
10,4L

### Preparation

Put caramel syrup in your serving bowls. Dissolve the mix in the milk in a saucepan and bring the mixture to boil for 1-2 minutes while constantly stirring. Do not expect the cream to thicken while boiling. Serve in the bowls. When the cream cools down, put the bowls in the refrigerator for at least 1 hour and demould the flan. Serve with caramel syrup and/or whipped cream or AKTINA Top Cream. Approximately 800g of syrup are enough to garnish 1 kg of flan.



# Vanilla custard cream

**For the preparation of vanilla flavoured custard cream**

## **Ingredients**

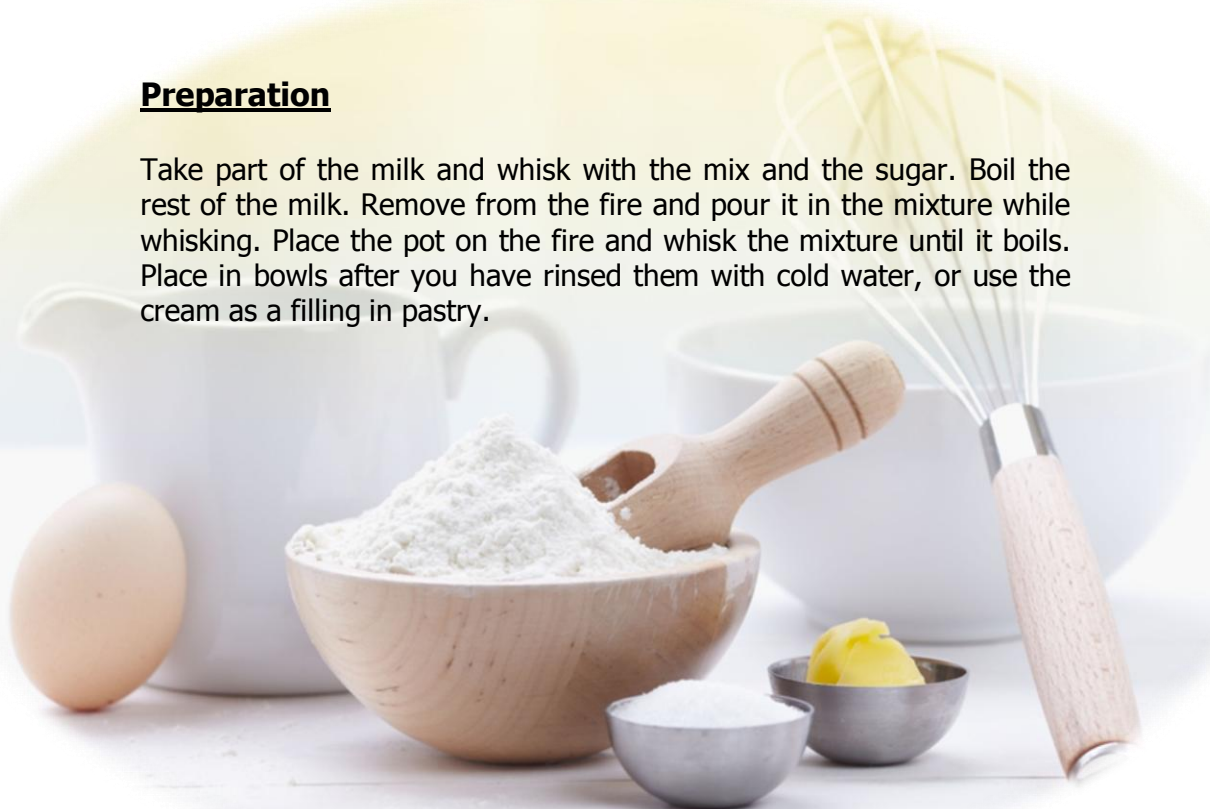
- Mix
- Milk
- Sugar

## **Dosage**

1kg  
16L  
1,5-1,8kg

## **Preparation**

Take part of the milk and whisk with the mix and the sugar. Boil the rest of the milk. Remove from the fire and pour it in the mixture while whisking. Place the pot on the fire and whisk the mixture until it boils. Place in bowls after you have rinsed them with cold water, or use the cream as a filling in pastry.



# Custard cream

## For the preparation of custard cream

### Ingredients

- Mix
- Milk
- Sugar

### Dosage

1kg  
16L  
1,5-1,8kg

### Preparation

Take part of the milk and whisk with the mix and the sugar. Boil the rest of the milk. Remove from the fire and pour it in the mixture while whisking. Place the pot on the fire and whisk the mixture until it boils. Place in bowls after you have rinsed them with cold water, or use the cream as a filling in pastry.

