



# **Cold Confit<sup>®</sup>** **candied** **fruit**

Candied with the  
maximum flavour  
of fresh fruit







A close-up photograph of several strips of candied fruit, likely apple or pear, arranged in a pile. The strips are golden-brown and have a glossy, sugary coating. The background is a soft, out-of-focus white.

# **Our exclusive Cold Confit<sup>®</sup> candying process**

**To preserve the natural flavour of the fruit, we use a low-pressure cold candying system to make our candied products. With this technological process, we guarantee top-quality products with just the right amount of sugar, preserving all the fruit's organoleptic properties and enhancing the flavour.**

# The Cold Confit® process step by step

**Fruit**, cut and frozen. **1**

**Cooked** in water at 90 °C. **2**

**Removal of the water** **3**

**Addition of syrup** at 80 °C. **4**

**15-minute application of a vacuum\*** to the fruit when it is in the syrup. At this point in the process, the temperature is 75 °C. **5**

**6** **Left to rest** at room temperature in the same syrup. At this point, the temperature has dropped to 60 °C.

Steps 4, 5 and 6 **are repeated for 4 days** until 70° Brix is reached. During this process, the concentration of sugar is adjusted.

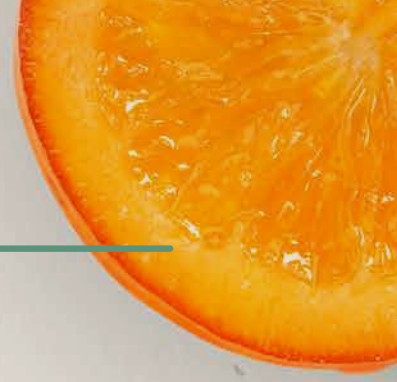
**7** **Removal of the fruit from the syrup**

**8** **Hand packaging** of the fruit. The cut fruit is neatly arranged to maintain its quality and shape.

**9** **Automated vacuum-sealing** of the trays, with a nitrogen flush to avoid the oxidation of the fruit. The fruit's contact with the air is eliminated.

\* This vacuum leads to a process of osmosis so that just the right amount of sugar is absorbed by the fruit. In this way, its freshness and soft texture are preserved.

By **reducing the days that the candying process takes**, the fruit is not over-heated, guaranteeing **a fresher taste** than fruit candied with conventional techniques.



# New packaging

*More resistant sustainable trays*

Polypropylene injection-moulded trays with a **high thermal and impact resistance.**



So that products can be served in **optimum conditions** with no damage.

Capacity of **3 L.**



**100% recyclable** material.

**Suitable for dishwashers and microwaves.**



**Freeze resistant.**

**Re-usable:** Can be re-used to store food products.



Standard **Gastronorm** dimensions.



# Cold Confit<sup>®</sup> candied fruit

With the Cold Confit<sup>®</sup> system, the candied fruit maintains more of its original flavour (less sweet), a brighter colour, and a better aroma in comparison with conventional techniques. This guarantees products with improved organoleptic characteristics.



## FLAVOUR

Fruiter



## COLOUR

Richer, brighter  
and more transparent



## TEXTURE

'Al dente', a more refined,  
fresher texture







# A new range of Cold Confit<sup>®</sup> candied fruit without syrup

*Available in a new tray!*

2 kg of fruit

## ORANGE



43206 | 2 kg  
80x6 mm orange strips



43202 | 2 kg  
8x8 mm orange cubes



43204 | 2 kg  
Sliced orange

## LEMON



44583 | 2 kg  
80x6 mm lemon strips



44581 | 2 kg  
7x7 mm lemon cubes



44582 | 2 kg  
Sliced lemon



2 trays per box

Vegetarian products made of 100% natural ingredients.

# Top applications of Cold Confit®



Chocolate products



Petit Fours



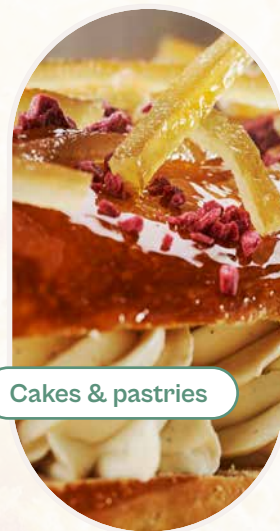
Panettones



Turrone



Gateaux



Cakes & pastries



# Culinary ideas by Sosa

## Candied orange and gianduja cake

Cake dough.....	250 g
Whipped gianduja ganache.....	200 g
Candied orange strips without syrup 43206.....	800 g
Cantonese almond sticks 38870.....	40 g

Cut the cake in half and fill with the whipped gianduja. Decorate with strips of candied orange and almonds.

### Cake dough

Strong flour.....	1000 g
35% fat cream.....	100 g
Gold dry yeast powder.....	50 g
Salt.....	20 g
Sugar 34353.....	110 g
Trehalose powder 39054.....	20 g
82% fat cream.....	400 g
Whole pasteurized egg.....	400 g
Orange peel.....	6 g
Lemon peel.....	3 g

Mix all the ingredients together and leave the dough to rest for 30 minutes, adjusting the texture by adding milk if necessary. Leave overnight. Next day, weigh and shape the pieces. Ferment for 2 to 3 hours at 30 °C and 85% hydration.

### Whipped gianduja ganache

35% fat cream.....	1000 g
35% milk gianduja.....	400 g

Boil the cream and pour it onto the gianduja. Mix for one minute and leave in a cool place overnight. Beat in a food processor.

## Orangettes

70% dark chocolate.....	1000 g
Candied orange strips without syrup 43206.....	1000 g

Temper the chocolate and dip two thirds of the orange strips into it. Lay them on acetate sheets. Leave to crystallize overnight before eating.



## Panettone

<b>Impasto mattina (morning dough)</b> .....	4800 g
<b>White panettone glaze</b> .....	680 g
<b>Impasto serale (night dough)</b> .....	2640 g
Pearl sugar <a href="#">37113</a> .....	1000 g
Icing sugar <a href="#">38489</a> .....	400 g

Divide the dough into 500g balls on a table greased with butter, and fold them 4 to 5 times to give the dough more strength. After 5 minutes, repeat the process and then roll them into perfect spherical shapes. Turn each ball over and press the bottom of it against the palm of your hand to give it a smooth base. Put into baking tins and ferment for 6 to 7 hours at 28 °C and 70% humidity. After they have fermented, leave the panettones in the fridge overnight at 4 °C. The following day, use a spatula to spread the glaze over the panettones and add a handful of pearl sugar. Sprinkle with icing sugar and bake for 25 minutes at 160 °C in a dry ventilated oven. The final temperature inside the panettones should be 92 °C. Insert panettone rods into the base of the panettones and turn them over. Leave on a trolley to cool. In this way, they will not collapse.

### Impasto mattina (morning dough)

<b>Impasto serale (night dough)</b> .....	3450 g
Panettone flour.....	480 g
Egg yolk .....	240 g
35% fat cream .....	50 g
Sugar <a href="#">34353</a> .....	120 g
Honey.....	25 g
Water .....	240 g
82% fat cream .....	180 g
Salt .....	30 g
Powdered vanilla .....	2 g

Mix the cream, sugar and vanilla and bring to the boil. This mix will be used later. Take the impasto serale out of the fermentation machine and put it in the dough machine. Add the flour and mix for 18 minutes until a glutinous dough is achieved. Add the egg yolk in two parts (preferably pasteurized egg yolk with no preservatives to contribute to fermentation) and continue to mix until well integrated. Add the water gradually, alternating it with the addition of the remaining ingredients (chocolate panettones will absorb approx. 1.5 L of water, and panettones with candied fruit will absorb approx. 1 L). Add the cream, sugar and vanilla mix to

the dough and mix for a further 8 minutes. When the dough comes loose from the sides of the bowl and it is elastic in texture, pour the softened butter in and continue to mix until it is well integrated and the dough is elastic once again. At this point, more water can be added and there should be about 150 g left to add. Continue to mix it at a low speed until the dough opens up, some 8 to 10 minutes later. At this point, increase the speed and mix for 2 more minutes. This whole process should last for about 45 minutes, depending on the amount of dough and the machinery that is used. Add the chocolate, fruit or praline and continue mixing until it is well integrated for about 3 more minutes. At the end of the process, the dough should be about 23 °C. Divide the dough up and put it into 3 recipients greased with butter. Fold the dough several times to give it strength. Leave to rest for 30 minutes at room temperature.

### Impasto serale (night dough)

Sugar <a href="#">34353</a> .....	420 g
Water (1).....	240 g
Egg yolk (1) .....	300 g
<b>Sourdough for panettone</b> .....	480 g
Panettone flour.....	180 g
Egg yolk (2).....	240 g
Water (2) .....	120 g
82% fat cream .....	600 g
Diced candied orange without syrup <a href="#">43202</a> .....	60 g

Mix the egg yolk (1), water, sugar and sourdough, cut into irregular pieces, in the dough machine. Mix at a low speed, but not for long, and then add the flour. Continue mixing for about 15 minutes until it is elastic in texture. Add the egg yolk (2) and continue mixing for a further 10 minutes. An elastic dough must be achieved, and the gluten network should be seen to develop. Add the water gradually in three or four parts until a very smooth dough is obtained. It should come unstuck from the sides of the dough machine by inertia. At this point, add the softened butter and continue to mix at a medium speed for a further 10 minutes. The mixing process should last for about 45 minutes. Add the candied orange and mix for a further 3 minutes. This amount of time might vary, depending on the amount of dough and the machinery that is used. Put in a plastic bowl greased with butter and smear a little butter over the dough. Leave to rest for 10 minutes. Fold the dough several times to improve its strength and daub it

with butter again. Ferment for 30 minutes at 28 °C and 70% humidity. Fold the dough again to give it strength, round it into a ball and leave it in the plastic bowl. Ferment for 16 hours, covered with cling film, at 28 °C and 70% humidity.

### Sourdough for panettone

Apple..... 120 g  
Water..... 500 g  
Strong flour ..... as needed  
Panettone flour..... as needed

Wash the apple well and cut into irregular pieces. Mix with the water and blend well. Cover with cling film and leave to ferment at room temperature for 3 to 4 days. Once it has fermented, sieve to remove the fibre, and mix the water with the bread flour to obtain a smooth uniform dough that can be kneaded on a surface without flour, without it sticking to your hands. Leave on one side in a hermetic container at room temperature. Revive daily with one part sourdough, one part flour

and half a part of water. Knead well. To make panettone, the dough must be revived three times a day for three weeks prior to making it.

### White panettone glaze

Water..... 180 g  
Icing sugar [38489](#)..... 200 g  
Marcona almond flour [37345](#)..... 200 g  
Corn starch..... 80 g  
Albuwhip [38461](#)..... 20 g

Mix all the ingredients in a bread mixer for two minutes at a medium speed until it is all well integrated.



## Roscón (Wise Men's cake) with candied lemon and white chocolate

Roscón dough.....	250 g
Whipped white chocolate ganache.....	180 g
Sliced candied lemon without syrup <a href="#">44582</a> .....	1000 g

Cut the roscón in two and fill with the whipped ganache. Decorate with the candied lemon.

### Roscón dough

Strong flour.....	1000 g
35% fat cream.....	100 g
Gold dry yeast powder.....	50 g
Salt.....	20 g
Sugar <a href="#">34353</a> .....	110 g
Trehalose powder <a href="#">39054</a> .....	20 g
82% fat cream.....	400 g
Whole pasteurized egg.....	400 g
Orange flower water <a href="#">37945</a> .....	70 g
Powdered star anise.....	15 g
Orange peel.....	6 g
Lemon peel.....	3 g

Mix all the ingredients together and leave the dough to rest for 30 minutes, adjusting the texture by adding milk if necessary. Leave overnight. Next day, weigh and shape the pieces. Ferment for 2 to 3 hours at 30 °C and 85% humidity.

### Whipped white chocolate ganache

35% fat cream (1).....	480 g
33% White chocolate.....	400 g
Gelatine mass.....	24 g
35% fat cream (2).....	600 g
Madagascar vanilla.....	4 g

Heat the cream and pour over the white chocolate, the seeds from the two vanilla pods, and the gelatine mass. Blend. Add the rest of the cream and leave overnight. Whip the following day.





# Culinary ideas by Carles Mampel



**Carles Mampel**, Catalan pastry chef, chocolatier and ice cream specialist, stands out for his sense of aesthetics and his avant-garde vision of pastry making. He has been singled out to receive awards in Spain and abroad, including Best Spanish Master Pastry Maker (Bilbao, 1999), Euro-American Pastry Champion (Madrid, 2000), World Pastry Sub-Champion (Rimini,

2004), and Master Artisan of the Year (Barcelona, 2014).

Carles is also a prolific author, having co-written several books and contributed to different gastronomic publications. Today, Carles Mampel continues his work as an ambassador of pastry-making and the world of gastronomy, inspiring and delighting lovers of confectionery worldwide.

## Almond, orange and saffron tarts

### Marzipan, orange, saffron and vanilla filling

Marzipan 58% 36889.....	120 g
Egg.....	200 g
Egg yolk.....	30 g
Cake flour.....	40 g
Corn starch.....	5 g
Milk.....	180 g
82% fat cream.....	100 g
Madagascar vanilla pods.....	1 unit
La Mancha saffron.....	6 strands
Diced candied orange without syrup 43202... as needed	

Heat and infuse the saffron and the vanilla in the butter. Lightly whip the eggs, egg yolk, sugar and marzipan. Add the sieved flour and starch. Lastly, add the milk and butter to the mix.

### Orange cream

Puréed orange.....	400 g
Gelcrem Cold 38674.....	40 g
Neutral glaze.....	100 g

Blend all the ingredients in an electric mixer.

## Orange sablé

Almond flour 37345.....	50 g
82% fat cream.....	310 g
Cake flour.....	520 g
Orange peel.....	1 unit

Mix the two flours in a food processor. Add the cold butter, in cubes, and the orange peel. Line tins with the pastry and pre-bake for 12 minutes at 155 °C. Add the filling and place some candied diced orange on top. Bake for 15 minutes at 180 °C. Leave to cool. Glaze the top with the orange cream, and decorate with some broken sugared almonds and basil leaves to add a refreshing touch of colour.



## Chocolate and orange brioche

Cut the brioche along the top and fill with the chocolate and orange cream. Place a thin layer of dark chocolate on the bottom of a cooking mould the size of the brioche, tap it energetically so that the chocolate covers the base, and place the filled brioche on top. Cool for 5 minutes and remove from the mould. Decorate with a slice of candied orange, icing sugar and cocoa powder.



## Brioche

Strong flour .....	1000 g
Baking Powder Std 37117 .....	50 g
Salt .....	25 g
Sugar 34353 .....	100 g
Wild flower honey 37469 .....	20 g
82% fat butter .....	350 g
Egg .....	300 g
Egg yolk .....	50 g
Fresh orange juice .....	80 g
Mandarin peel .....	10 g
Orange peel .....	10 g
Diced candied orange without syrup 43202 .....	80 g

Mix all the ingredients together and leave to rest for 12 hours in the fridge. Remove any gas, weigh the dough to divide it up, and roll into balls. Leave to rest for a few minutes and shape as required. Ferment at 28 °C and 80% humidity.

## Chocolate and orange cream

Milk .....	400 g
Water .....	100 g
Orange peel .....	2 units
Sweet orange flavouring 38281 .....	0.5 g
Gelcrem Hot 37297 .....	30 g
Cremsucre 37821 .....	80 g
75% dark chocolate .....	110 g
35% fat cream .....	50 g

Dissolve the Gelcrem in the milk and water. Start to heat it and when it reaches 25 °C, add the Cremsucre and the peel. Boil, stirring continuously. Pour onto the melted chocolate and emulsify. Add the flavouring and cold cream to enhance the flavour. Blend and leave for 2 to 3 hours in the fridge. Fill the brioche.



## Orange and creamy almond praline cake

### Cake

#### Orange syrup

Neutral glaze

Sliced candied orange without syrup [43204](#)

Candied orange strips without syrup [43206](#)

When the cake has soaked in the orange syrup, paint it with the neutral glaze. Place two chocolate circles at both ends. Decorate with slices of candied orange.

### Cake

82% fat cream .....	185 g
Icing sugar <a href="#">38489</a> .....	175 g
Cremsucre <a href="#">37821</a> .....	16 g
Egg .....	190 g
Orange juice .....	33 g
35% fat cream .....	5 g
Orange peel .....	2 units
Diced candied orange without syrup <a href="#">43202</a> .....	150 g
Flour .....	225 g
Corn starch .....	25 g
Baking Powder Std <a href="#">37117</a> .....	5 g

### Almond filling

Mix the solids, and add the eggs and liquids. Lastly, add the butter at a temperature of 60 °C, mix well, put in a baking tin and bake at 180 °C. Once it has cooled, fill the middle with the almond filling. Freeze.

### Orange syrup

Sugar <a href="#">34353</a> .....	500 g
Orange juice .....	300 g
Cointreau .....	80 g
Orange peel .....	1 unit

Boil all the ingredients and add the Cointreau.

### Almond filling

60/40 almond praline .....	130 g
Toasted almond paste <a href="#">36860</a> .....	85 g
35% milk chocolate .....	320 g
Neutral oil .....	10 g

Melt the chocolate. Add the oil and the rest of the ingredients and mix. Fill the cake.









**Ingredients to  
reimagine gastronomy**

**Sosa Ingredients**

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