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# BURNBRAE & PURATOS COLLABORATION

THIS IS THE BEGINNING OF A VERY EXCITING COLLABORATION, WHERE WE GET THE CHANCE TO WORK WITH TWO AMAZING SUPPLIERS TO PROVIDE RECIPES FOR YOU! HERE AT TRAYNOR'S WE ARE ALWAYS STRIVING TO PROVIDE THE BEST SERVICE TO OUR CUSTOMERS. TODAY WE HOPE TO EXCEED EXPECTATIONS AND PRESENT TO YOU, CUSTOM RECIPES USING PRODUCTS FROM BOTH THESE AMAZING SUPPLIERS.

## CRANBERRY PISTACHIO BISCOTTI



### INGREDIENTS:

10KG.....PURATOS MOIST'R CAKE  
3KG.....PASTRY FLOUR  
3.5KG.....BURNBRAE FRESH WHOLE EGGS  
1.5KG.....OIL  
1KG.....WATER  
2KG.....INCLUSIONS (DRIED FRUITS, CHOCOLATE CHIPS)

### DIRECTIONS:

1. MIX ALL INGREDIENTS IN A PASTRY MIXER FOR 1 MINUTE ON SLOW SPEED, 4 MINUTES ON MEDIUM SPEED
2. USING A PADDLE PLACE MIXTURE ON A TRAY, THEN COOL IN FREEZER FOR 1 HOUR
3. SCALE INTO 1.75 KG PIECES
4. MOULD AND ROLL INTO A LONG SHAPE (LENGTH OF TRAY), PLACE 2 PIECES ON A BAKING TRAY AND PRESS DOWN LIGHTLY
5. EGG WASH THE TOP
6. BAKE AT 165°C / 340°F FOR APPROXIMATELY 35 – 40 MINUTES
7. LET COOL, CUT OFF THE ENDS OF EACH STRIP
8. CUT THE REMAINING 23" – 58.5 CM INTO 30 EQUAL PIECES
9. LAY THEM ON THEIR SIDES AND BAKE FOR A FURTHER 5 MINUTES AT SAME TEMPERATURE (165°C/ 340°F)
10. COOL DOWN THE BISCOTTI THEN SPRINKLE OR DIP IN CHOCOLATE

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## OUR SUPPLIERS

BURNBRAE FARMS IS ONE OF CANADA'S LEADING EGG FARMERS GOING BACK SIX GENERATIONS. THEY SUSTAINABLY PRODUCE AND PROVIDE OVER 15 TYPES OF EGGS ACROSS THE COUNTRY FOR YOU AND YOUR FAMILY TO ENJOY!

PURATOS IS A LEADING INTERNATIONAL BUSINESS KNOWN FOR THEIR PRESENCE IN THE BAKERY, PATISSERIE AND CHOCOLATE INDUSTRY. THEY FOCUS ON THE HEALTH AND WELL BEING OF PEOPLE BY CREATING NEW, AND IMPROVING PAST INNOVATIVE FOOD SOLUTIONS.

### TRADITIONAL FRUITCAKE



#### INGREDIENTS:

5KG.....PURATOS MOIST'R CAKE  
1.75KG.....BURNBRAE FRESH WHOLE EGGS  
1.5KG.....OIL  
1.125KG.....WATER  
4.5KG.....CANDIED FRUIT  
4.5KG..... RAISINS  
2.5KG.....NUTS (WALNUTS, PECANS, ALMONDS)

#### DIRECTIONS:

1. SOAK CANDIED FRUIT AND RAISINS IN BRANDY, RUM OR WATER OVERNIGHT, DRAIN AND SET ASIDE
2. PLACE FIRST 4 INGREDIENTS IN MIXING BOWL
3. MIX ON SLOW SPEED FOR 1 MINUTE AND 5 MINUTES ON MEDIUM SPEED
4. ADD INCLUSIONS AND MIX ON SLOW UNTIL COMBINED.
5. BAKE AT 330°F TO AN INTERNAL TEMP OF 96°C (204°F)

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A BIG THANK YOU TO BURNBRAE FARMS AND PURATOS CANADA FOR THEIR DEDICATION TOWARDS THIS COLLABORATION. THIS WON'T BE THE LAST YOU SEE OF THEM. IF YOU HAVE THE CHANCE TO TRY EITHER RECIPE, PLEASE LET US KNOW WHAT YOU THINK!

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