



**HO.RE.CA**  
**PROFESSIONAL**  
**PRODUCTS**  
**MOCA**



# DELISPAGNA MIX

PACKAGING

6 envelopes  
of 1kg



Delispagna mix is a complete preparation to realize soft sponge Spain from good estate against cut and syrupe. Practical and economical, Delispagna mix is also versatile with its multiple applications.



## → SPONGE CAKE

### RICETTA



DELISPAGNA MIX  
WATER

1000 GR  
600 GR

Assemble all the ingredients in a planetary mixer for 10 minutes at medium speed, bake in the buttered molds in preheated oven at 170/180 °c for 30-35 minutes.

## → CHOCOLATE SPONGE CAKE

### RECIPE



DELISPAGNA MIX  
WATER  
COCOA POWDER

1000 GR  
600 GR  
80 GR



Assemble all the ingredients in a planetary mixer for 10 minutes at medium speed, bake in buttered molds in preheated oven at 170/180 ° C for 30-35 minutes.  
For best results, dissolve the cocoa in a part of very hot water.

## → ROULADE SPONGE CAKE

### RECIPE



DELISPAGNA MIX  
WATER  
WHOLE EGGS

1000 GR  
600 GR  
600 GR



Assemble all the ingredients in a planetary mixer for 10 minutes at high speed, roll out the dough evenly on baking paper with a thickness of 0.5 centimeters and bake at 220°c with the valve closed for about 5/10 minutes.

## → PISTACHIO SPONGE CAKE

### RECIPE



DELISPAGNA MIX  
WATER  
PISTACHIO PASTE DELIZIA  
CHOPPED ROASTED PISTACHIOS

1000 GR  
600 GR  
100 GR  
100 GR



Assemble all the ingredients in a planetary mixer for 10 minutes at medium speed, bake in the buttered molds in preheated oven at 170/180 °c for 30-35 minutes.

## → MARGHERITA CAKE



### RECIPE



DELISPAGNA MIX  
WATER  
BUTTER

1000 GR  
600 GR  
600 GR

Assemble Delispagna mix and water at high speed for 10 minutes, stir in gently the melted butter, cook in buttered molds in preheated oven at 170/180°C for 30-35 minutes approximately.

# DELICAKE

PACKAGING

6 envelops  
of 1kg



For its features Delicake is the ideal partner in confectionery. The great ease of use and versatility, allow to realize tasty and genuine cakes, developing many recipes.

## → PLUM CAKE



### RECIPE



DELICAKE	1000 GR
WHOLE EGGS	500 GR
BUTTER/MARGARINE	500 GR

Mix with the leaf in planetary for 6 minutes at medium speed, bake in the previously buttered molds in preheated oven at 180 °c. It is possible to enrich the mixture with raisins, chocolate chips, candy, etc.

## → COCONUT CAKE

### RECIPE



DELICAKE	1100 GR
WHOLE EGGS	600 GR
BUTTER/MARGARINE	600 GR
COCONUT FLOUR	500 GR
WEAK FLOUR	100 GR



Mix with the leaf in planetary for 5 minutes at medium speed all the ingredients with the exception of coconut flour, that will be delicately incorporated at the end.

Bake in the buttered molds in preheated oven at 180 °c for about 40 minutes.

## → YOGURT CAKE

### RECIPE



DELICAKE	1000 GR
WHOLE EGGS	400 GR
SUNFLOWER OIL	400 GR
PLAIN YOGURT	400 GR



Mix with the leaf in a planetary mixer for 4 minutes at medium speed all the ingredients except yogurt that will be delicately added at the end. Bake in the previously buttered molds in preheated oven at 180 °c for about 45 minutes.

## → LEMON CAKE

### RECIPE



DELICAKE	1000 GR
WHOLE EGGS	450 GR
SUNFLOWER OIL	450 GR
LEMON JUICE	150 GR
GRATED LEMON ZEST	Q.S



Mix with the leaf in a planetary mixer for 6 minutes at medium speed all the ingredients except lemon (juice and zest) that will be delicately added at the end, bake in the previously buttered molds in preheated oven at 180 °c for 40 minutes approximately.

## → SOFT DONUT

### RECIPE



DELICAKE	1000 GR
WHOLE EGGS	350 GR
BUTTER/MARGARINE	250 GR
BAKING	5 GR



Mix with leaf for 5 minutes at medium speed all the ingredients, bake in the buttered molds in preheated oven at 180°c for about 40 minutes.

## ➔ RICOTTA CAKE

### RECIPE



DELICAKE	1000 GR
WHOLE EGGS	350 GR
FRESH RICOTTA	250 GR
BUTTER/MARGARINE	250 GR
BAKING	5 GR



Mix all the ingredients with the leaf in a planetary mixer for 6 minutes at medium speed. Bake in the buttered molds in a preheated oven at 180 °c for 40 minutes about.

## ➔ COFFEE OR CHOCOLATE MARBLED

### RECIPE



DELICAKE	1000 GR
WHOLE EGGS	500 GR
BUTTER/MARGARINE	500 GR
SOLUBLE COFFEE OR COCOA POWDER	40 GR



Mix with the leaf in a planetary mixer for 6 minutes at medium speed all the ingredients, except coffee or cocoa, share equally the compound, and add to one of them coffee or cocoa. Bake in the previously buttered molds in preheated oven at 180°c, alternating the two doughs.

## ➔ CARROT CAKE



### RECIPE



DELICAKE	1000 GR
BUTTER/MARGARINE	650 GR
CARROTS JULIENNE	650 GR
WHOLE EGGS	400 GR
CHOPPED ALMONDS	250 GR

Mix with the leaf in a planetary mixer for 6 minutes at medium speed all the ingredients, except almonds and carrots, which will be incorporated at the, bake in previously buttered molds in preheated oven at 180 °c for about 60 minutes.

# DELIDSSERT CARMEL

PACKAGING

6 envelops  
of 1 kg



With this product, and all delidessert line, you can get tasty desserts that can satisfy the most demanding palates, adding cream and milk, and a few simple steps, and it's ready to be served.

## → CREME CARMEL



### RECIPE



DELIDSSERT CARMEL	200 GR
MILK	1000 GR
FRESH CREAM	500 GR

Mix Delidessert caramel with a portion of milk, add the remaining milk and bring to boil, stirring frequently. Pour into molds and let cool in the refrigerator, remove from the molds and decorate with caramel topping Delizia.

We suggest you to serve Delidessert caramel combined with berries, fresh or even better frozen, laying them down directly into the container in which the dessert will be served, pouring the still warming mixture. Let cool in the refrigerator and decorate before serving with chocolate topping delight.

# DELIDSSERT PANNA COTTA

(Italian 'cooked cream')

PACKAGING

6 envelopes  
of 1 kg



With this product, and all Delidessert line, you can get delicious desserts that can satisfy the most demanding palates, adding cream and milk, and a few simple steps, and it's ready to be served.

## ➔ BASIC RECIPE



### RECIPE



DELIDSSERT PANNA COTTA	150 GR
MILK	500 GR
FRESH CREAM	500 GR

Bring to boil cream and milk, add Delidessert panna cotta mixing well with a whisk, pour the mixture into the molds and let cool in the refrigerator.

## ➔ PANNACOTTA WITH COFFEE

### RECIPE



DELIDSSERT PANNA COTTA	150 GR
MILK	500 GR
FRESH CREAM	500 GR
SOLUBLE COFFEE DELIZIA	10 GR

Bring to boil cream and milk, mix instant coffee, add cream Delidessert pannacotta, stirring well with a whisk, pour the mixture into the molds and let cool in the refrigerator.

## ➔ PANNACOTTA WITH CARAMEL

### RECIPE



DELIDSSERT PANNA COTTA	150 GR
MILK	500 GR
FRESH CREAM	500 GR

Bring to boil cream and milk, add Delidessert panna cotta mixing well with a whisk, pour the mixture into the molds and let cool in the refrigerator. Once removed from the molds decorate with caramel topping delight.

## ➔ PANNACOTTA WITH STRAWBERRY (PEACH, BERRIES, ETC...)

### RECIPE



DELIDSSERT PANNA COTTA	150 GR
MILK	200 GR
FRESH CREAM	500 GR
STRAWBERRY PUREE	300 GR

Bring to boil cream and milk, add the fruit puree, add cream Delidessert pannacotta, stirring well with a whisk, pour the mixture into the molds and let refrigerate, unmold and decorate as desired.

# DELICREAM TOP

PACKAGING

6 envolves  
of 1 kg



Delicream top allows you to create in a very short time a cream pastry with a unique taste, excellent stability and versatility. It also allows you to create flavored cremes and excellent chantilly.

## → CUSTARD (First type)



## RECIPE



DELICREAM TOP  
WATER

400 GR  
1000 GR

Add Delicream top to the water, waving quickly with a whisk, let stand for a few minutes, and mix the product again to obtain the maximum creaminess.

## ➔ CUSTARD (Second type)

### RECIPE



DELICREAM TOP  
MILK

350 GR  
1000 GR

Add Delicream top to the milk at room temperature, stirring rapidly with a whip, let stand for a few minutes and mix the product again for maximum creaminess.

## ➔ HAZELNUT CUSTARD (PISTACHIO OR COCOA)

### RECIPE



DELICREAM TOP  
WATER  
HAZELNUT PASTE DELIZIA  
(PISTACHIO PASTE/EGGNOG PASTE/  
FLAVORING DELIKAO ETC)

400 GR  
1000 GR  
80/120 GR

Add Delicream top to the water at room temperature, stirring quickly with a whip, let stand for a few minutes, add the flavoring paste and stir the product again to obtain the maximum creaminess.



Mo.Ca. S.p.A.

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