

BANO

This year Ramadan is different with BanoPuratos!

From Suhoor till Iftar
BanoPuratos is with you.



Éclair Kunafa Dubai



Eclair Clara

	g
Tegral Clara Powder Ready Mix	1000
Water	1,600
Vegetable Oil	450

Pistachio Kunafa Ganache

Fugar Pistachio Paste	250
White Chocolate Belcolade CT X605	75
Belcolade Cacao Butter	13
Roasted Kunafa Ousmaleye and BANO Ghee	40

Ganache Montée Rosewater

Puratos Whippak Cream	750
White Chocolate Belcolade CT X605	150
Gelatin (powdered or mass)	8
Rose Water	20

Combine Tegral Clara, water, and vegetable oil in a bowl and mix on low speed, then increase speed for 5-10 minutes until it's smooth and elastic. Let the dough rest for 15-30 minutes while preheating the oven to 200°C. Pipe dough into 10-12 cm strips and bake for 20-25 minutes.

For the filling, melt cacao butter and white chocolate, then mix with pistachio paste until smooth. Fold in roasted Ousmaleye (Kunafa) and cool to thicken.

For the Monte Montée Rosewater, heat 300g heavy cream until just about to simmer, then add chopped white chocolate and cool to room temperature. Whip the remaining 450g cold cream to soft peaks and fold into the ganache. Stir in rose water and set for 1-2 hours.

Granola Tart Zohorat



Granola Tart Crust Recipe

	g
Rolled Oats	2200
Walnuts (Chopped)	400
Pecans (Chopped)	400
Almonds (Chopped)	400
Sunflower Seeds	400
Salt	20
Cinnamon Powder	30
Dark Sugar	160
Honey	520
Maple Syrup	300
Sunflower Oil	600
Vanilla Extract PatisFrance	30

Zhorat Ganache Montée

Crème Fraîche	300
Fugar Vanilla Concentrate	4
Puratos Powder Gelatin	10
White Chocolate Belcolade CT X605	250
Dry Mix Zhorat	25
Cold Crème Fraîche	700

Preheat the oven to 160°C. In a large bowl, mix the rolled oats, chopped walnuts, pecans, almonds, sunflower seeds, salt, and cinnamon. In a separate bowl, whisk together dark sugar, honey, maple syrup, sunflower oil, and vanilla extract. Pour the wet mixture over the dry ingredients, divide into tart molds, and bake for 20 minutes or until golden brown at the edges.

For the ganache, heat 300g crème fraîche with dry flowers and vanilla extract over low heat until warm (do not boil). Let it steep for 10 minutes to infuse the flavor. Strain the mixture, then return it to the pan. Mix the gelatin with the melted white chocolate and combine with the cold crème. Refrigerate for at least 4 hours or overnight to set.

Granola Tart Zohorat

Pistachio Financiers

	<i>g</i>
Egg Whites	175
Icing Sugar	175
All-purpose Flour	100
Pistachio Powder	75
Fugar Pistachio Paste Concentrate	75
Unsalted Butter	100
Baking Powder	5

For the Pistachio Financiers, melt the butter. Mix icing sugar, flour, pistachio powder, and baking powder. Whisk egg whites until frothy, then add to the dry ingredients. Fold in pistachio paste and butter. Bake in the preheated oven for 15–20 minutes. Cool in the molds for 5 minutes, then transfer to a wire rack to cool completely.

Orange Carrot Cake



Carrot Cake

	g
Shredded Carrots	800
Sugar	600
Eggs	6 pc
Oil	420
Flour	400
Orange Juice	100
Orange Zest	
Teaspoon Baking Powder	5
Teaspoon Baking Soda	2
Salt	3
Cinnamon Powder	2
Crushed Walnuts	170
Raisins	170

Orange & Carrot Confit

Orange Juice	200
Orange Pulp	200
Turmeric or Ginger Powder	1
Sugar	80
Pectin NH	10
Zest Orange	6

For the carrot cake, beat eggs, orange zest, and sugar until fluffy. Add oil and orange juice, then fold in carrots, walnuts, and raisins. Bake at 160°C for 25 minutes.

For the confit, simmer orange juice, pulp, sugar, turmeric or ginger, and zest. Mix pectin with sugar and whisk into the simmering mixture.

Orange Carrot Cake

Orange Honey Jelly Decoration

g

Confit Orange (Chopped if Large)	50
Honey	25
Water	60
Mass Gelatin	10

For the jelly, dissolve honey in water, add bloomed gelatin, then fold in confit orange. Pour into molds and refrigerate for 4 hours.

Orange Cream Mousse

g

Egg Yolks	2 pc
Cream	70
Orange and Carrot Confit (Chopped)	50
Mass Gelatin	10
White Chocolate Belcolade CT X605	200
Whippak Cream Puratos	150

For the mousse, melt white chocolate and cool. Whip cream to soft peaks. Cook egg yolks and cream, then add bloomed gelatin and melted chocolate. Fold in confit orange and whipped cream.

For the crumble, mix flour, sugar, and cinnamon, add cold butter, and bake for 20-25 minutes.

Cinnamon Crumble

g

Unsalted Butter (Cold, Cubed)	150
Sugar (Granulated or Brown Sugar)	120
All-Purpose Flour	290
Ground Cinnamon (About 1 Teaspoon)	5

Croissant Saffron



Croissant Dough

	g
Tegral Croissant Ready Mix BanoPuratos	1000
Yeast	20
Mimetic 20 Puratos	500

For the croissant dough, mix Tegral croissant with yeast and water. Let the dough rest and proof it, and once it's ready laminate it with Mimetic 20.

Saffron Filling

Cremyvit Cream Puratos	375
Water	1L
Saffron Concentrate BanoPuratos	60

For the Kunafa dough, melt Ghee and mix them with Kunafa, then bake at 180°C for 15 min.

Finally, for the pastry cream saffron, mix Creamyvit with water for 4 minutes and add saffron.

Kashtaleno Honey Cake



Kashta Cream

	g
Passionata Cream Puratos	250
Festipak Cream Puratos	250
Bianchero Fugar Powder	100
Kashta Fresh	400

Sponge Cake

Tegral Sponge Vanilla Ready-Mix	1000
Water	100
Egg	750

Filling & Decoration

Honey Strawberry Jam	150
Hot Miroir Harmony Glaze Puratos	250
Water	250
Cold Miroir Glaze Puratos	1000

Kunafa Base

Kunafa Osmaliya	200
BANO Ghee	50
Sugar Powder	20

For the Kashta cream, mix your cream with Bianchero then add Kashta cream and pistachio powder.

For you filling, fill your qishtah cream in the silicone mould and add in the middle Tegral sponge with honey strawberry as two layers.

To prepare your glaze, boil the water with hot Miroir. Finally, for your Kunafa base, melt ghee and mix with osmaliya then fill it in the silicone moulds and bake at 180°C for 15 min.

Basbousa with Qishtah



Basbousa Dough

	g
Grated Coconut	150
Sugar	150
Semolina	150
Eggs	150
Yoghurt	150
Baking Powder	4
Cornflower Oil	150

Bianchero with Qishtah

Qishtah	300
Bianchero Powder Fugar	60
Fresh Cream 35	300
Rose Water	5
Orange Blossom Water	5

For your Basbousa dough mix all the ingredients on paddle mixer then let the dough rest for 15 min. Pour the mixer in a silicon mould and bake at 180°C for 20 minutes.

To make the syrup for the dough boil 300g water and 300g sugar and boil it for 10 minutes on medium heat then put half a lemon and boil for the mixture for another ten minutes. Once the syrup is ready, pour it on the Basbousa.

Mix the cream with Bianchero and whip it then add the Qishtah and mix them with a rubber spatula then add the rose and the blossom water and mix again.

Spread the cream on a smaller size and chill it to freeze. Finally, fill it with the honey apricot.

With a brush, cover the Bianchero Qishtah with cold glaze Mirroir and add some dried flower on the top. Add pistachio and cover around the Qishtah. .

Sesame with Rahash Gianduja



Sesame Caramel

	g
Toasted sesame	100
Deli Caramel Filling Puratos	95

Gianduja Milk

Hazelnut Pure Concentrate Fugar	120
CT O3X5 Milk Chocolate Belcolade	180

Cryst-o-fil with Rahash

Cryst-o-fil Chocolate White Puratos	150
Rahash	140
White Chocolate Belcolade CT X605	50

For your Sesame Caramel, heat up the Deli caramel until 105°C then add into toasted sesame. Mix them together to form a dough. Spread on a square frame 24x24cm with 3mm thickness.

For your Gianduja milk, add your tempered milk chocolate on the Hazelnut and spread on 24x24cm square frame on top of sesame caramel.

As for your cryst-o-fil, soften the Cryst-o-Fil white then add the melted white chocolate, then the rahash then mix well until smooth. Spread it on top of your previously prepared frame the sprinkle toasted sesame on top.

Let the layers set then remove the frame and spread thin layer of tempered chocolate at the bottom before cutting

Finally, dip half of your pieces into tempered milk chocolate.

Soft Chewy Rose Caramel



Caramel Rose Dough

	g
Campina Butter	115
Fresh cream	120
Rose Plus Fugar Concentrate	90
Water	50
Sugar	200

Pistachio Crunchy Florex

Florex Puratos

Florex Puratos	120
Chopped pistachio	100
Sesame Seeds	5

To prepare your dough, boil water and sugar until it turns into light golden caramel color (around 175°C). Add the heated cream carefully. Add the Rose plus then and butter. Continue cooking until it reaches 117°C. Pour the caramel on Silpat with 24x24cm square frame (from Martelatto) then let it cool down.

As for the crunchy pistachio, mix all ingredients then keep them on the Silpat. Bake at 180°C for +/- 10 minutes. Finally, and for the assembly, add the caramel rose dough and pistachio crunchy on top of each other.

Then, let the baked dough set in your chocolate fridge. After the layers have cooled down, divide the frame into two then place them on top of each other so you'll have two layers of caramel and two layers of pistachio florex. End by cutting and dipping them into tempered Amber chocolate.

Date Cake



Cake mix

	g
Tegral American Muffin Vanilla	500
Oil	150
Water	120
Eggs	200
Walnuts	100
Orange blossom	10
Rose water	30
Pistachio	50
Cinnamon	5
Dates	200

Date Ganache

Cream	300
X605 White Chocolate Belcolade	200
Belcolade Amber Chocolate	100
Dates	200

For the cake, mix all the ingredients together until well combined. Bake at 180°C for 25 minutes.

For the ganache, boil the cream with the dates, then add your melted chocolate. Refrigerate then add a layer in your cake.

Mix the Bianchero with your creams, then gradually add your qishtah. Add them in the piping bag and top your cake with any decoration of your choice.

Date Cake

Topping Cream

Bianchero Fugar

Whippak Cream Puratos

Cuisipack Puratos Cream

Qishtah

Rose water

Orange blossom water

g

60

250

50

300

10

5

For the cake, mix all the ingredients together until well combined. Bake at 180°C for 25 minutes.

For the ganache, boil the cream with the dates, then add your melted chocolate. Refrigerate then add a layer in your cake.

Mix the Bianchero with your creams, then gradually add your qishtah. Add them in the piping bag and top your cake with any decoration of your choice.

Ice Cream Ashta cake



Ice Cream Base

	g
Water	550
Milk powder	105
Sugar	135
Dextrose	30
Cuisipak Cream Puratos	120
Panna Powder base Fugar	35
Ashta mixed with 60g Dextrose	500

Genoise

Tegral Sponge Chocolate Ready-mix	500
BanoPuratos	
Egg	500
Water	100

Mille-Feuille

Flour	1000
Butter	50
Salt	20
Water	550
Butter for lamination	750

Glaze

Carat Decocreme White Puratos	500
Neutral Oil	75

Prepare your Ice-cream base by mixing all of the ingredients together. Then fill them in the ice-cream mould.

Mix all your cake mix ingredients, and bake them in a 60*40cm tray at 230°C for 8 minutes. Add a layer above your ice-cream layer. Then put it in the shock freezer for 30 minutes.

For the mille-feuille, mix all the ingredients together, rest the dough, roll out (three single folds) and bake at 170°C for 45 minutes. Then, cut and put it as a base for your ice-cream.

Heat together till it reaches 40°C and dip your ice-cream and end by putting it on the mille-feuille.

Bostock Walnut Qachta Ice Cream



Qashta Ice-cream

	g
Water	550
Sugar	135
Milk Powder	105
Dextrose	30
Panna Powder Base 50 Fugar	35
Animal Fat	120
Qishtah (Add 30g dextrose to it)	500

Brioche

Flour	500
Sugar	50
Salt	7.5
Dry yeast	10
Soft'r Alpaga Puratos Improver	5
Water	200
Eggs	100
Softened Butter Campina	200

Knead all the ingredients except the butter, add it once the gluten is formed. Bench rest for 20 minutes, then cut pieces as desired depending on the available mold size.

After the second rest place in the Bread mold, proof %90 then close the lid and bake at 170°C for 25 minutes, take it out and continue baking for 5 minutes outside the mold. Cut Square shapes about 4cm thick, soak in the syrup very well and place on the tray.

Bostock Walnut Qachta Ice Cream

Syrup

	g
Water	500
Sugar	650
Orange Blossom Water	40

Walnut Cream

Walnut Powder	100
Icing Sugar	100
Soft Butter Campina	100
Eggs	100

For your syrup, boil water and sugar then add the orange blossom water off heat.

To prepare your Walnut cream, mix everything together then pipe some in the brioche and a generous layer on the top of it.

Bake at 180°C for 20 minutes. Decorate with a scoop of Qishtah Ice-cream and caramelized walnuts

Baklava Pistachio Galette



Pistachio Cream

	g
Pistachio powder	100
Icing sugar	100
Butter Campina	100
Eggs	100
Orange Blossom Water	16

Filo Dough

8 layers of Frozen Filo Pastry	500
BANo Ghee	250

Syrup

Water	500
Sugar	750
Glucose	200
Orange Blossom water	58

To prepare the pistachio cream, soften the butter and mix everything together until well combined. Pipe an 18 cm spiral of the pistachio cream and freeze it.

For the Filo dough, brush generously each layer by overlapping them by crossing them until the last layer. Place the frozen previously piped Pistachio Cream in the center and start folding the dough clock wise forming a bush like in the middle.

For the syrup, boil the water, sugar and glucose, then add the orange blossom water at the end.

Brush the galette with ghee and bake at 160°C for 50 minutes. Once out from the oven glaze it generously with the syrup and let it cool. Decorate it with Qichtah and orange blossom candied leaves and crushed pistachios.

Tarte Café-orange



Tarte Dough

	g
Flour	270
Almond powder	30
Butter	200
Powdered sugar	100
Egg	1

Almond Cream

Butter	100
Sugar	100
Almond powder	100
Eggs	100

Café Fugar Concentrate

8

Mousse Orange

Pastry cream	150
Gelatin mass	24
Whipped cream (200g Whippak	250
Cream Puratos +50g Cuisipak Cream	
Puratos)	
LFC Orange Concentrate	30

To prepare the dough, mix all ingredients except the eggs until it reaches a sand-like texture, then add the eggs and combine.

Par-bake the tart at 170°C for 7 minutes. Next, prepare the almond cream by mixing all ingredients together, then fill the half-baked tart shells and bake at 170°C for an additional 14 minutes. For the orange mousse, mix all ingredients and pour into silicone sphere molds.

Then, prepare the pistachio genoise by mixing all ingredients and bake at 230°C for 8 minutes. Once baked, fill the silicone molds with the genoise. For the date ganache, boil the cream with the dates, then stir in the melted chocolate and refrigerate until set.

Tarte Café-orange

Génoise Pistachio

	g
Tegral Sponge White Ready-mix	450
BanoPuratos	
Pistachio powder	50
Water	100
Eggs	500

Date Ganache

Cream	300
X605 White Chocolate Belcolade	200
Amber Chocolate Belcolade	100
Date paste	200

Velours Glaze

Cocoa Butter Belcolade	100
Amber Chocolate Belcolade	20

Use the ganache for the exterior curved decoration.

Finally, for the decoration, heat the cocoa butter and mix with the Amber chocolate, then spray at 42°C for a glossy finish.

Date and Cardamom Atayef



Atayef Dough

	g
All-purpose Flour	250
Fine Semolina	50
Sugar	10
Salt	1
Instant Yeast	2.5
Baking Powder	2.5
Warm Water	500ml

Date and Cardamom Filling

Dates (Chopped or Paste)	200
Butter	30
BANO Ghee	30
Ground Cardamom	2
Rose Water	2.5ml
Blossom Water	2.5ml

To prepare your dough, mix the flour, semolina, sugar, salt, yeast, and baking powder thoroughly.

Gradually add the warm water then let it rest for 30 to 45 minutes. Cook the atayef on one side.

Then, for your date and cardamom filling, melt the butter and ghee. Add the date paste and mix well. Stir in the ground cardamom and combine thoroughly.

Add the rose water and blossom water. Cook on low heat for 7-5 minutes.

Date and Cardamom Atayef

Achta Cream Filling

Vegetable Cream 1000

Liquid Milk 57ml

Sugar 100

Elsay (Elsay Patis France 125

Thickening Agent)

Rose Water 50ml

Blossom Water 2.5ml

For the filling and in a pot over medium heat, combine liquid milk with sugar, stirring until the sugar dissolves then add the rose water. In a small bowl, mix of Elsay with a little liquid milk until it dissolves completely then add the vegetable cream and whisk until smooth and creamy.

Baklava Daoukiyye



Sponge Pistachio Mix

g

Tegral Sponge White Ready-mix BanoPuratos

450

Pistachio powder

50

Water

100

Eggs

500

Mousse Qishtah

Qishtah

500

Bianchero Mix (500g cream+ 150g Bianchero Powder Fugar)

500

Rose water

30

Orange blossom

10

Daoukiyye

Pistachio

100

Icing sugar

100

Syrup

80

Glaze

Repieno Pistachio Filling

500

Neutral oil

750

To prepare the pistachio genoise, mix all ingredients together and bake at 230°C for 8 minutes. Once baked, use a mold to cut it into a cylindrical shape. Next, prepare the dough by mixing all ingredients until it forms a smooth texture. Spread a thin layer of this dough over the genoise.

For the qishtah mousse, mix all the ingredients together and spread it over the genoise and dough layer. Freeze the assembled layers for 30 minutes in a shock freezer. Once chilled, prepare the glaze, then dip the cylinder in the glaze at 40°C.

Finally, pipe some cream on top of the piece and garnish with a piece of baklava.

Ashta Daquoise



Crumble

	g
Pistachios	50
Butter	50
Sugar	50
Flour	50

Daquoise Pistachio

Egg whites	180
Sugar	80
Icing sugar	125
Almond powder	100
Pistachios	60
Flour	30

Almond Cream

Almonds	100
Eggs	100
Butter	100
Sugar	100
Vanilla powder	10

Start by preparing the crumble: mix all ingredients together and bake at 170°C for 15 minutes.

For the Daquoise pistachio, whip the egg whites with sugar, fold in the other ingredients, and prepare the almond cream by mixing all ingredients.

Fill the unbaked Daquoise with the almond cream and bake at 170°C for 20 minutes. For the praline, blend all ingredients with a hand mixer.

Next, prepare the Qishtah Ganache Montee by cooking until thickened and letting it set in the fridge.

Ashta Daquoise

Praliné Pistachio

g

Pistachio Concentrate Fugar

50

Icing sugar

50

Neutral oil

10

Qishtah Ganache Montée

Elsay Custard PatisFrance

125

Rose water

50

Liquid milk

75

Sugar

100

Pistachio Cream

Animal cream

500

Whippak Puratos Cream

500

Rose water

30

Orange blossom water

15

Pistachio Naturelle Concentrate

150

Once cooled, whip the ganache with cream, rose, and orange blossom waters, then add the concentrate to make the pistachio cream.

Fill silicone molds with the ganache cream, layer with Daquoise, add another layer of cream, and finish with a crumble layer.

For decoration, boil the cream and mix it with the remaining ingredients for the Chantilly pistachio spiral, then transfer to silicone molds and freeze.

Finally, make the pistachio glacage by boiling sugar, cream, and glucose, pouring it over gelatin and chocolate, and mixing with Miroir until it reaches 40°C. Assemble the dessert by topping with the glacage and Chantilly pistachio spirals.

Chantilly Pistachio

Cream

600

Gelatin mass

50

X605 White Chocolate Belcolade

235

Pistachio Naturelle Concentrate

70

Glacage Pistachio

Cream

100

Sugar

80

Glucose

410

X605 White Chocolate Belcolade

225

Gelatin mass

180

Mirror Neutre Puratos

700

Kashtaleno Honey Cake



Kashta Cream

	g
Passionate Cream Puratos	250
Festipak Cream Puratos	250
Bianchero Fugar Powder	100
Kashta Fresh	400

Sponge Cake

Tegral Sponge Vanilla Ready-Mix	1000
BanoPuratos	
Water	100
Egg	750

Decoration

Honey Strawberry	150
Hot Miroir Harmony Glaze Puratos	250
Water	250
Cold Miroir Glaze Puratos	1000
Kunafa Osmaliya	200
BANO Ghee	50
Sugar Powder	20

For the Kashta cream, mix your cream with Bianchero then add Kashta cream and pistachio powder.

For you filling, fill your qishtah cream in the silicone mould and add in the middle Tegral sponge with honey strawberry as two layers.

To prepare your glaze, boil the water with hot Miroir. Finally, for your Kunafa base, melt ghee and mix with osmaliya then fill it in the silicone moulds and bake at 180°C for 15 min.

Cream Cheese Mille Feuille



Kashta Cream

	g
Flour	1000
Salt	20

Chilled Mimetic Puratos

	g
Cold water	500
White vinegar	8

Mimetic for sheeting

800

Cream Cheese

Golden Dane

	g
Smooth Qishtah cream	200
Icing Sugar	60
Rose Blossoms Water	10

Decoration

Rosa Plus Fugar Concentrate

	g
Sugar A	250
Glucose	50
Water	150
Corn Flour	60
Water	100
Sugar B	125
Gelatine	10
Cold Water	50

To prepare your dough, mix all together in slow speed 5 minutes then rest the dough for 30 minutes in the chiller. For folding use two double folds and one single fold.

Mix all till smooth texture then pipe in your product.

Boil sugar A, rosa plus, glucose and water for few minutes and add come citric acid.

Dissolve the corn flour in the water and add it to the first mixture keep cooking and don't stop stirring for about 15 minutes till thicken then add sugar B and keep stirring about 10 minutes, remove from the heat and add your gelatine.

Directly mix and pour it in oiled molds, keep in the chiller for montage.

Golden Pistachio Bliss



Baklava

	kg
Flour (Strong Grandmills)	15
Flour (Weak KFM)	5
Salt	0.26
Sugar	0.2
Water	2.8
Milk Powder	0.25
Liquid Milk	2
Eggs	0.2
Syrup	0.2

Bianchero Mix

Cream %35	0.5
Cream Ambiante Puratos	0.5
Bianchero Fugar	0.2
Orange Blossom	0.04

To make your Baklava dough, mix all ingredients together. Rest the dough for 20 minutes. Start to open with corn flour until you reach the thickness you want. Roll 7 piece between each layer add gee to stick.

Cut 8x8 cm squares. Bake on 180°C for 15 minutes with grill on top

Next, prepare your Bianchero mix by mixing all ingredients together on medium speed to get a firm texture. On the baklava dough add baklava filling.

Pipe on the baklava dough and filling irregular shape mousse. Finish with baklava dough and honey for decoration.