



CRÉDIN®

MEDITERRANEAN MONTH

Take your clients on a tasty journey in the Mediterranean region.
Together, you are going to taste snacks and sweets inspired by the cuisine recognised as the healthiest.
The complementary offer of Credin Polska will allow you to bring your clients
the tastes of the regions which they love and miss.

WWW.CREDIN.COM



Recipes created by the team of Credin Polska technologists:



Maciej Schmidt



Ryszard Milewski



Mirosław Kopel



Mariusz Kaczerzewski



Sławomir Kotula



Marcin Szymczak

TREND: THEMED OFFERS

Culinary experiments in the form of “flavour of the week” offers continue to attract the interest of consumers.

Unique offer inspired by regional cuisine from all around the world:

- Increases the number of clients at the stores
- Increases prestige
- Increases sales

What the clients value the most during “flavour of the week” offers:

- The possibility to purchase unique products at relatively low prices (in comparison to the prices of similar products purchased abroad)
- The possibility to diversify their cuisine
- The possibility to enjoy a „culinary journey” without leaving abroad



„SUN ON THE HORIZON - BET ON THE MEDITERRANEAN MONTH”



Varied

A variety of flavours, made up by culinary traditions of the inhabitants of 21 countries around the Mediterranean Basin is an exceptional quality of the Mediterranean cuisine.



Healthy*

For years, experts have recognised it as the healthiest and the easiest diet in the world, it promotes longevity, decreases the risk of heart diseases and diabetes.



Holiday

The countries from the Mediterranean region constitute our favourite journey destinations. They bring positive connotations - sun, rest and... good cuisine!



*<https://health.usnews.com/best-diet/best-diets-overall>



by Maciej Schmidt

TURKISH SESAME CAKE

Recipe: 60x40 baking tray

KRANSE XX	600 g
Granulated sugar	600 g
Egg white	300 g
Cocoa	15 g
Sesame	300 g

Method:

Blend KRANSE XX with sugar, gradually add egg white and beat the ingredients together. Add roasted sesame and cocoa at the end.

Mixing time: approx. 10 mins, fast speed.

Lay the pastry on a baking tray.

Baking temperature: 170 °C

Baking time: approx. 30-35 mins

Recipe: caramel-flavoured cream

CF FILLING WITH SALTED	
CARAMEL TASTE	900 g
Butter	300 g
Peanuts	300 g

Method:

CF FILLING WITH SALTED CARAMEL TASTE beat together with butter and mist with peanuts. Lay the mass on the pastry, and cover with a roulade.

Steep the roulade with syrup:

Water (hot)	150 g
Granulated sugar	50 g

Recipe: roulade

CLASSIC SWISS ROLL	300 g
Eggs	300 g

Method:

Beat all the ingredients together.

Beating time: 10 mins at fast speed.

Baking temperature: 230 °C

Baking time: approx. 6 mins

Recipe: cream

Blended curd cheese	1500 g
34 % cream	1500 g
CREDI FOND NEUTRAL	400 g
Water	400 g

Method:

Beat the cream and mix with the curd cheese. At the end, mix the mass with CREDI FOND NEUTRAL dissolved in water.

Spread the prepared cream over CLASSIC SWISS ROLL.

Decoration:

Frozen raspberries	1200 g
Sugar	210 g
Gelatine	25 g

Method:

Roast all the ingredients together; spread the ready raspberry filling over the pastry.



by Marcin Szymczak

SUNNY SPANISH CAKE

Recipe: 60x40 baking tray

ORANGE CAKE	1000 g
Eggs	350 g
Oil	300 g
Water	250 g

Method:

Mix all the ingredients together.

Mixing time: approx. 2 mins, slow speed.

Lay the pastry on a baking tray.

Baking temperature: 180 °C

Baking time: approx. 20 mins

Recipe:

RODEO MIX	750 g
Eggs	300 g
Oil	225 g
Water	150 g
Baking powder	15 g

Method:

Mix all the ingredients together.

Mixing time: approx. 2 mins, slow speed.

Lay the pastry on a baking tray.

Baking temperature: 180 °C

Baking time: approx. 18 mins

Recipe: fruit mass

CF PEACHES IN JELLY 54%	1000 g
Water	150 g
Gelatine	15 g

Method:

Mix the gelatine with hot water.

Mix with the gelled peach. Spread the fruity mass on the prepared ORANGE CAKE pastry.

Recipe: cream

30 % cream	1500 g
Blended curd cheese	1500 g
CREDI FOND NEUTRAL	400 g
Water	400 g

Method:

Beat the cream, mix with cheese add dissolved CREDI FOND NEUTRAL.

Spread half of the cream over the prepared ORANGE CAKE pastry, cover with a prepared RODEO MIX layer, sprinkle with syrup.

Recipe: syrup

Water (hot)	150 g
Granulated sugar	50 g

Spread the remaining part of the cream over the steeped layer of RODEO MIX pastry. Decorate with crumbled ORANGE CAKE.



by Mirosław Kopel

EGYPTIAN DREAM

Recipe: 60x40 baking tray

MERINGUE CLASSIC	750 g
Granulated sugar	750 g
Water	750 g
Peanut	750 g
Wheat flour T-550	180 g

Method:

Beat the first three ingredients together.

Mixing time: approx. 10 mins, fast speed.

Add peanuts with wheat flour at the end, blend everything together. Divide the meringue mass into three equal layers.

Baking temperature: 150 °C

Baking time: approx. 50 mins

Recipe: caramel-flavoured filling

NAPOLEON CREAM	800 g
Water	2000 g
Butter	1000 g
CF FILLING WITH SALTED	
CARAMEL TASTE	700 g
Raisins (steeped)	400 g

Method:

Mix NAPOLEON CREAM with water and add beaten butter, beat all the ingredients together.

At the end, add CF FILLING WITH SALTED CARAMEL TASTE with steeped raisins. Spread the ready cream between the three meringue layers.

Decoration:

CF FILLING WITH SALTED	
CARAMEL TASTE	150 g



by Ryszard Milewski

ITALIAN COFFEE

Recipe: 60x40 baking tray

CAPPUCCINO CAKE	750 g
Eggs	270 g
Oil	300 g
Water	150 g

Method:

Mix all the ingredients together.

Mixing time: approx. 2 mins, slow speed.

Baking temperature: 180 °C

Baking time: approx. 20 mins

Recipe: roulade

CLASSIC SWISS ROLL	300 g
Eggs	300 g

Method:

Beat all the ingredients together.

Beating time: 10 mins at fast speed.

Baking temperature: 230 °C

Baking time: approx. 6 mins

Recipe: coffee filling

CF COFFEE FILLING	900 g
Butter	300 g
Peanuts	300 g
Raisins (steeped)	300 g

Method:

Beat CF COFFEE FILLING with butter and mix with peanuts and raisins. Lay the mass over the layer of CAPPUCCINO CAKE and cover with the roulade.

Steep the roulade with brewed coffee:

Instant coffee	20 g
Water (hot)	150 g
Granulated sugar	50 g

Recipe: cream

NAPOLEON	
YOGHURT CREAM	200 g
TOP CREAM	400 g
Water	1200 g
Gelatine	30 g
Water	200 g
CREMIN WITH TASTE	
OF ADVOCAT	400 g

Method:

Beat the first three ingredients together, and mix with CREMIN WITH TASTE OF ADVOCAT.

Add gelatine mixed with water at the end. Spread the prepared cream on the pastry.

Decoration:

Ground coffee	30 g
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by Ryszard Milewski

CROATIAN DESSERT

Recipe: 60x40 baking tray

CLASSIC SPONGE CAKE	1250 g
Eggs	1250 g

Method:

Beat all the ingredients together.

Beating time: approx. 10 mins fast speed.

Spread the sponge pastry on a tall baking pan.

Baking temperature: 180 °C

Baking time: approx. 40 mins

After baking, cool the sponge pastry down, and later cut the crust off the sponge cake.

Recipe: coconut cream

34 % cream	2000 g
3,2 % milk	2000 g
Vanilla sugar	100 g
COCONUT MIX	200 g
Gelatine	60 g
Water (for gelatine)	200 g

Method:

Soak the gelatine in cold water.

Boil cream with milk, add gelatine and COCONUT MIX after boiling.

Mix all the ingredients together, pour the hot cream over the cooled-down sponge cake.

Decoration:

Decorate the cake with sponge cake crumbs.



by Sławomir Kotula

SICILIAN CREAM-CAKE

Recipe: 60x40 baking tray

CREDI GREEK STYLE	700 g
Granulated sugar	540 g
Eggs	1000 g
Oil	600 g
Water	70 g

Method:

Mix all the ingredients together.

Mixing time: approx. 5 mins, medium speed.

Divide the pastry into two equal parts, and lay out on baking trays.

Baking temperature: 180 °C

Baking time: approx. 20 mins

Recipe: lemon cream

34 % cream	2000 g
Granulated sugar	200 g
Vanilla sugar	100 g
CREDI LEMON	
NAPOLEON CREAM	300 g
Gelatine	20 g
Water	200 g

Method:

Boil the three first ingredients together, add soaked gelatine. Add CREDI LEMON NAPOLEON CREAM at the end, mix all the ingredients together. Spread the prepared cream over the CREDI GREEK STYLE pastry layer.

Recipe: creamy spread

34 % cream	1400 g
CREDI FOND NEUTRAL	280 g
Water	280 g

Method:

Beat 34% cream, add CREDI FOND NEUTRAL dissolved in water.

Beating time: approx. 10 mins, medium speed.

Spread the prepared cream on the lemon cream, and cover with another layer of CREDI GREEK STYLE pastry.

Decoration:

CREDI SNOW	50 g
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by Ryszard Milewski

GREEK HOLIDAYS

Recipe:

CREDI GREEK STYLE	1000 g
Wheat flour T-500	300 g
Granulated sugar	800 g
Eggs	1500 g
Oil	900 g
Water	100 g

Method:

Mix all the ingredients together.

Mixing time: 5 mins, medium speed.

Put the pastry inside the forms (250 g)

Form diameter: 16 cm.

Pipe 100 g CF PUMPKIN AND PASSION FRUIT FILLING on top of the pastry.

Baking temperature: 180 °C

Baking time: approx. 35 mins

Method:

Use fresh fruit for decoration.

Strawberries 100 g

Kiwi 100 g

Blueberries 30 g

Red currant 30 g

Fresh mint

Sprinkle the top of the tart with CREDI SNOW 3 g

Decoration:

Arrange the fruit to taste.



by Maciej Schmidt

GREEK SUMMER

Recipe:

CREDI GREEK STYLE	1000 g
Wheat flour T-500	300 g
Granulated sugar	800 g
Eggs	1500 g
Oil	900 g
Water	100 g

Method:

Mix all the ingredients together.

Mixing time: 5 mins at medium speed.

Put the dough inside the forms (300 g)

Form diameter: 21 cm.

Baking temperature: 180 °C

Baking time: approx. 30 mins

Recipe: cream-lemon spread

34 % cream	2000 g
Granulated sugar	200 g
Vanilla sugar	100 g
CREDI LEMON	
NAPOLEON CREAM	300 g
Gelatine	20 g
Water	200 g

Method:

Boil the three first ingredients together, add soaked gelatine.

At the end, add CREDI LEMON NAPOLEON CREAM, mix everything together.

Take the cooled-down tart out of the form and place upside down.

Fill the tarts with cream.

Decorate to taste.





CANNOLI

Recipe:

CREDI GRISSINI	900 g
Butter	150 g
Egg yolks	180 g
Powdered sugar	60 g
Baking powder	10 g
Buttermilk	300 g
Cinnamon	6 g

Method:

Mix all the ingredients together until even consistency.

Mixing time: 4 mins low speed.

Roll the ready pastry until it's 0.8 mm thick, and then cut out circles with a diameter of 10 cm.

Roll the pastry on a metal tube, precisely glue the edge of the pastry with an egg.

Frying temperature: 170 °C

Frying time: approx. 2.5 mins

After cooling, fill the shells with NAPOLEON CREAM.

Recipe: cream

NAPOLEON CREAM	400 g
Water	1000 g

Method:

Mix all the ingredients together.

Mixing time: 2 mins at medium speed.

Decoration:

CREDI SNOW	10 g
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MOROCCO ON THE PLATE

Recipe:

CROISSANT WITH BUTTER TASTE 50	1400 g
Wheat flour T-550	1400 g
Yeast	100 g
Eggs	250 g
Butter	150 g
Water (cold)	1200 g

Method:

All the ingredients should be cold. Mix all the ingredients together.

Mixing time: 3 mins at slow speed, 6 mins at fast speed.

Rest time (before rolling out): 5 mins

Rolling out: with margarine Puff

Pastry 1200 g, 3x4 up to 10 mm pastry thickness.

The pastry must rest in the fridge for 30 mins. Final rolling out of the pastry to 2.5 mm thickness.

Cut the rolled out pastry into 25 cm-wide ribbons.

Spread water over each ribbon, sprinkle with 300 g of raisins and roll.

Divide the rolled pastry into 4 cm-wide bites (weight approx. 50 g).

Place the dough bites in the forms.

Final fermentation: approx. 30 mins

Baking temperature: 210-180 °C

Baking time: 18 min.





by Maciej Schmidt

GREEKOS WITH PEAR

Recipe: 76 pcs

CREDI YEAST CAKE FRESH	1000 g
Wheat flour T-550	1500 g
Yeast	100 g
Eggs	500 g
80 % Margarine	600 g
Granulated sugar 4	00 g
Water	500 g

Method:

Mix all the ingredients together.

Mixing time: 6 mins at slow speed, 3 mins at fast speed.

Primary fermentation: 15 min.

Divide the pastry into 60 g balls.

Decoration:

Pear in syrup 3040 g Coarse granulated sugar 760 g

Method:

Roll the yeast dough balls into oval-shaped pastry.

Decorate with sliced pear (40 g/pc.)

Final fermentation: approx. 40 mins

Sprinkle with water and coarse granulated sugar before baking.

Baking temperature: 220-200 °C

Baking time: approx. 12-13 mins



by Mariusz Kaczerzewski

FOCCACINA

Recipe: 30 pcs

POTATO BREAD	200 g
Wheat flour T-550	800 g
Salt	20 g
Oil	60 g
Yeast	40 g
Water	550 g
Dry marinated tomatoes	130 g

Method:

Soak the POTATO BREAD

blend in water for approx. 10 mins.

Mix all the ingredients together without oil. Add oil after 6 mins of blending.

Add finely chopped marinated tomatoes at the end of blending.

Mixing time: 6 min at slow speed, 4 mins at fast speed.

Pastry dough temperature: 24-26 °C

Primary fermentation: 15 min.

Divide the pastry dough into 30 pcs.

Round the bites and later roll out to a diameter of approx. 12 cm.

Final fermentation: 30 min.

After proofing, press the points of the dough with your fingers soaked in olive oil.

Decoration: 30 pcs

Rosemary 15 g
Feta cheese 200 g
Black olives 200 g
Dried tomato 100 g
Coarse salt 55 g

Final fermentation: approx. 15 mins

Baking temperature: 240-220 °C

Baking time: approx. 10 mins





OLIVES BAGUETTE

Recipe:

MOUNTAIN BREAD	1000 g
Wheat flour T-550	4000 g
Yeast	100 g
Water	4100 g

T-2000 wholemeal flour	300 g
Green olives	500 g

Method:

Mix the 4 initial ingredients together.

Mixing time: 10 mins at slow speed, 8 mins at fast speed.

Roll the olives in T-2000 wholemeal flour, add at the end of mixing.

Pastry dough temperature: 26 °C

Primary fermentation: 40 mins in a tray.

Weighted amount: 350 g

Elongate the dough bites until they are approx. 35 cm long.

Final fermentation: 30 min.

In the middle of the fermentation, cut with a dough cutter in two spots and extend slightly until they form an „8" shape.

Baking temperature: 240-220 °C

Baking time: approx. 20-25 mins

FOCCACINI

Recipe: 28 pcs

MOUNTAIN BREAD	1000 g
Wheat flour T-550	4000 g
Yeast	100 g
Water	4100 g
T-2000 wholemeal flour	300 g
Green olives	500 g

Method:

Mix the 4 initial ingredients together.

Mixing time: 10 mins at slow speed, 8 mins at fast speed.

Roll the olives in T-2000 wholemeal flour, add at the end of mixing.

Pastry dough temperature: 26 °C

Primary fermentation: 40 mins in a tray

Weighted amount: 350 g

Carefully round the bites of the dough. Leave for approx. 15 mins.

Transfer on dough extenders and extend to approx. 15x25 cm.

Decoration: 28 pcs

Rosemary	15 g
Feta cheese	300 g
Green olives	300 g
Coarse salt	55 g

Baking temperature: 240-220 °C

Baking time: approx. 10-13 mins





by Mirosław Kopel

COLOURFUL BRIOCHE

Recipe: 10 pcs. 400 g

MOUNTAIN BREAD	500 g
Wheat flour T-750	1700 g
Rye flour T-720	300 g
Yeast	60 g
Buttermilk	2000 g

Method:

Mix all the ingredients together.

Mixing time: 6 mins at slow speed, 4 mins at fast speed.

Primary fermentation: 15 min.
Divide the pastry into 150 g balls.

Decoration:

YELLOW MIX	20 g
CREDI PEARL DECORATION	20 g
Crunched pumpkin seeds	40 g

Method:

Spread water over three balls, cover each with a different spread, place inside a form.

Final fermentation: approx. 40 mins

Baking temperature: 220-200 °C

Baking time: approx. 30-35 mins



by Sławomir Kotula

GRISSINI RAZZINI

Recipe:

CREDI GRISSINI	1200 g
T-2000 wholemeal rye flour	500 g
Yeast	100 g
80 % Margarine	450 g
Water	500 g

Method:

Mix all the ingredients together, do not knead the dough.

Mixing time: approx. 4 mins, slow speed.

Dough temperature: approx. 24 °C

Final fermentation: approx. 5 mins

Weighted amount: 45 g

Form a 10-mm thick dough ribbon. Cut out 10x10x300 mm slices.

Final fermentation: 20 min.

Decorate with, depending on your preferences: sesame, sea salt
GOLDEN DECORATION
or YELLOW MIX.

Baking temperature: 190 °C
(with slightly open door)

Baking time: 23 mins





Photos, composition and development: Marcin Szywała

