

# DIAVIVA

*With no added sugars*

Contains naturally occurring sugars



- For the preparation of pastry with no added sugars
- Pastry easy to prepare
- Creative and tasty recipe



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sugars

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## DIAVIVA NEUTRAL • CHOCOLATE • COFFEE

- Range of CREDIN products, for pastry with no added sugars.
- DIAVIVA products provides a wide possibility of recipes and solutions (cakes, tarts, cookies, muffins, cupcakes, etc.), with the addition of simple ingredients like fruits, vegetables, aromatic plants, coffee, tea, yogurt, etc.
- The pastry products made with DIAVIVA, contains only sugars naturally present in the ingredients used.



DIAVIVA  
Neutral



# DIAVIVA Cakes



Contains naturally occurring sugars

## PROCEDURE:

Mix all ingredients with a beater in low speed, for  $\pm$  4 minutes to obtain a homogeneous dough.

Fill the trays or pans previously greased with CREFINO spray.

- Rectangular molds (500 g): 350 g of dough
- Round molds ( $\varnothing$  18 cm) with hole: 550 g
- Tarts ( $\varnothing$  18 cm and 3 cm height): 300 g
- Mini Tarts ( $\varnothing$  10 cm): 45 g

### Baking:

- Rectangular or Round:  $\pm$  180 °C /  $\pm$  40 to 45 minutes
- Tarts:  $\pm$  180 °C /  $\pm$  30 minutes
- Mini Tarts:  $\pm$  180 °C /  $\pm$  15 to 20 minutes.
- CUPCAKES or MUFFINS:  $\pm$  220 °C /  $\pm$  18 to 20 minutes

## RECIPE:

<b>DIAVIVA:</b>	<b>1000 g</b>
<b>Neutral / Chocolate / Coffee</b>	
Eggs	350 g
Vegetable Oil	300 g
Water	200 g

DIAVIVA  
Chocolate



CREDIN



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RECIPE:

<b>DIAVIVA:</b>	
<b>Neutral / Chocolate / Coffee</b>	<b>1000 g</b>
Eggs	350 g
Vegetable Oil	300 g
Water	200 g

## DIAVIVA Marble Cake

PROCEDURE:

With rectangular molds or round pans with hole, fill using with one part of each DIAVIVA dough, until it reaches the quantity indicated for each pan or tray:

1/3 with DIAVIVA NEUTRAL dough + 1/3 DIAVIVA CHOCOLATE + 1/3 DIAVIVA COFFEE.

Bake at  $\pm 180^{\circ}\text{C}$  during  $\pm 40$  to 45 minutes (according to the shape of the pan and pan/tray or the quantity of dough).





## Cookies with Spinach

# Cookies DIAVIVA

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## Cookies – Neutral, Chocolate or Coffee



### Cookies with Spinach

#### RECIPE:

<b>DIAVIVA NEUTRAL</b>	<b>750 g</b>
Eggs	50 g
Margarine CREDIN MASSAS / CAKE or CREDIN BOLO-REI	150 g
Fresh Spinach - chopped	100 g

#### PROCEDURE:

Mix all ingredients with a beater in low speed, for  $\pm 3$  minutes until a homogeneous dough is obtained.  
 Remove the dough from the mixer and roll it out. Divide into portions of  $\pm 35$  g and shape into small balls.  
 Deposit the balls in trays previously greased with CREFINO spray.  
 Bake at  $\pm 220^\circ\text{C}$  (deck oven) during  $\pm 8$  minutes.

### Cookies: Neutral, Chocolate or Coffee

#### RECIPE:

<b>DIAVIVA:</b>	
<b>Neutral / Chocolate / Coffee</b>	<b>1000 g</b>
Eggs	100 g
Margarine CREDIN MASSAS / Cake or CREDIN BOLO-REI	250 g



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## TARTS AND MINI TARTS

### RECIPE:

#### DIAVIVA Neutral or Chocolate

Eggs	1000 g
Vegetable Oil	350 g
Water	300 g
	200 g

### PROCEDURE:

Mix all ingredients with a beater at low speed, during ± 4 minutes.

Fill the pans or trays, previously greased with CREFINO spray:

- Tarts (Ø18 cm): 350 g dough.  
Bake ± 180°C / ± 30 minutes.
- Mini Tarts (Ø10 cm): 45 g dough.  
Bake ± 180°C for 15 to 20 minutes.

### ASSEMBLY:

Place DIAVIVA CREME over the tart or mini tarts:

Tarts: ± 250 g

Mini Tarts: ± 35 g

Decorate with wild or red berries.

Keep it in a refrigerated environment.

## DIAVIVA Coffee Cake

### RECIPE :

#### DIAVIVA COFFEE

Eggs	1000 g
Vegetable Oil	350 g
Water	300 g
	200 g

### PROCEDURE:

Mix all the ingredients with beater at low speed during ± 4 minutes, until a homogeneous dough is obtained.

Pour the mix ± 925 g into 2 molds (Ø 22 cm), previously greased with CREFINO spray.

Bake ± 160°C / ± 170 °C, for ± 50 minutes



# DIAVIVA CREME

- Custard Cream with no added sugars
- To be prepared with water or milk
- Other ingredients (without added sugars) might be used, for example coffee, tea, cream, yogurt, etc.

### RECIPE:

<b>DIAVIVA CREME</b>	<b>400 g</b>
Water	1000 g
or	
Semi-skimmed Milk	1100 g

### PROCEDURE:

Mix DIAVIVA CREME with water or milk and whip at medium speed during 3 to 4 minutes until a homogeneous custard cream is obtained. The custard cream obtained must be kept in a refrigerated environment.

## DIAVIVA

## Wild and Red berries Tarts



## DIAVIVA Cake with Coffee Custard

### RECIPE Coffee Custard:

<b>DIAVIVA CREME</b>	<b>400 g</b>
Water	950 g
Coffee (liquid)	50 g

### PROCEDURE:

Mix DIAVIVA CREME with water and coffee. Whip the mix during ± 3 to 4 minutes at a medium speed until a homogeneous cream is obtained.

### ASSEMBLY:

Divide the cake in 3 similar layers. Fill and cover the cake with Coffee custard and decorate the cake (with grinded dry coconut, for example).





## DIAVIVA Cakes with Fresh Flavors

- DIAVIVA range of products offers to consumers a wide and attractive variety of products, used in traditional pastry, with the benefit of being a no added sugars recipe.
- Cakes using recipes with DIAVIVA might contribute positively in prevention of disorders related with over consumption of sugar like obesity and others.

## Cakes with Fruits



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### DIAVIVA Pineapple and Coconut Cake

RECIPE:

DIAVIVA NEUTRAL	1000 g
Eggs	350 g
Vegetable Oil	300 g
Water	200 g
Pineapple – chopped (small pieces)	150 g
Grinded dry Coconut	50 g

### DIAVIVA Strawberry Cake

RECIPE:

DIAVIVA NEUTRAL	1000 g
Eggs	350 g
Vegetable Oil	300 g
Water	200 g
Strawberries - chopped	250 g

PROCEDURE:

Mix all ingredients with a beater in low speed, during  $\pm$  4 minutes.

Fill round ( $\varnothing$  18 cm) or rectangular pans, previously greased with CREFINO spray.

Bake at  $\pm$  180°C during  $\pm$  40 to 45 minutes.

CUPCAKES or MUFFINS:

bake at  $\pm$  220 °C, for  $\pm$  15 to 20 minutes.

**CREDIN**

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## DIAVIVA Cake with Spinach

### RECIPE:

<b>DIAVIVA NEUTRAL</b>	<b>1000 g</b>
Eggs	350 g
Vegetable Oil	300 g
Water	200 g
Fresh Spinach – minced	200 g

## DIAVIVA Cake with Cucumber and Mint

### RECIPE:

<b>DIAVIVA NEUTRAL</b>	<b>1000 g</b>
Eggs	350 g
Vegetable Oil	300 g
Water	200 g
Cucumber - minced	165 g
Fresh Mint - minced	35 g

## DIAVIVA Chocolate Cake and Mint

### RECIPE:

<b>DIAVIVA CHOCOLATE</b>	<b>1000 g</b>
Eggs	350 g
Vegetable Oil	300 g
Water	200 g
Mint - minced	40 g
Pink Pepper - grinded (optional)	4 g

### PROCEDURE:

Mix all ingredients with a beater in low speed, during  $\pm$  4 minutes.  
Fill round ( $\varnothing$  18 cm) or rectangular pans, previously greased with CREFINO spray.  
Bake  $\pm$  180°C during  $\pm$  40 to 45 minutes.  
CUPCAKES or MUFFINS:  
bake at  $\pm$ 220 °C, for  $\pm$  15 to 20 minutes.



## DIAVIVA Cakes with Fresh Flavors



## Cakes with Vegetables and Aromatic plants



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