



A Unique Chocolate-based Ready-to-use Foundation for Creating Quick and Easy Desserts — Limited Only by Your Own Imagination

*Use as a building block to produce delicious fillings, mousses, frostings, glazes, and sauces, this 'Clean' All- Natural pastry base is adaptable and simple to use*



A cross between a **rich** fudge and a *light* mousse, Seattle Silk® has a satiny-smooth creamy texture, never heavy or cloyingly sweet. Expandable with other components and flavor compounds, use as a blank canvas to invent hundreds of signature desserts



Cakes & Tarts



Mini Desserts



Single-Serving



Gluten Free



Wedding Cakes

# What is Seattle Silk®?

Seattle Silk is a ready-to-use dessert base developed as a foundation for creating a wide range of simple yet elegant desserts.

A cross between a rich fudge and a light mousse, Seattle Silk has a satiny-smooth creamy texture, never heavy or cloyingly sweet.

## Fully Versatile and Adaptable

A fundamental ingredient for making fillings and mousses – use as a blank canvas to invent hundreds of signature desserts.

So Easy to Use, you don't need to be a trained pastry chef. A convenient and cost effective way to help your busy kitchen or bakery save time and labor.

## Made with the Highest Quality 'Clean' Ingredients and Is Naturally Gluten-free

Seattle Silk is chocolate-based and formulated without stabilizers, gelatins, fillers, artificial colors or flavorings

Made only with, pasteurized eggs, unsalted butter, heavy cream and cane sugar to achieve a consistent rich flavor and creamy texture



## Available in 2 Ready-to-use Compounds

### ChocoBlanka™ White Chocolate Silk

Made with full cocoa butter white chocolate

### ChocoScura™ Dark Chocolate Silk

Blend of finest cocoa beans give a refined smoothness and intense deep, rich chocolate flavor

Available in 2/ 2 lbs (4lbs) cs or 15 lbs box



## How to use Seattle Silk?

Both compounds can be used straight from the container or expandable with other components or flavors to create hundreds of variations.

✓ Flavor with Pastes, Nuts, Fruit Purees Extracts or Liquors

By using our recommended ratios and recipes you can create fillings and mousses that can be layered in cakes or piped into ready-made tart shells and pastry cups

### Ratios for easy Mousse:

For White Chocolate Mousse 1 part silk: 1 part cream  
For Dark Chocolate Mousse 2 parts silk : 1 part cream

### For Flavoring fillings and Mousses:

	Per lb of Silk
Fruit or Berry Puree.....	1.5 -2 oz
Citrus Puree.....	2 oz
Liquors.....	1 oz
Extracts.....	1 tsp



Fill pie or tart shells and layer cakes

Create mousse fillings - fill elegant glassware or chocolate shells



Whip up foolproof "buttercreams", icings and glazes



Create crème anglaise, semifreddo, custards or crème brulee

- Easy, Ready-to-Use
- Not a Powder or Mix
- Versatile, great for fillings, mousses, and glazes
- Profitable-Saves Time and Labor
- Cost Effective, no Waste
- Convenient Frozen Product stores easily
- After thawing; 7 to 10 day shelf life in refer
- Anyone can master—from novice prep person to pastry chef

Seattle Silk can be cooked, baked, microwaved, frozen, and refrozen several times

## Recipe for Easy Coconut Silk Tartlettes



1

Microwave ChocoBlanka White Silk slowly be sure to not overheat to semi-liquid form



2

Blend in coconut puree



3

Fill half way into pre-made tartlet shells

4

Let set in refer or freezer until set



5

For mousse: Beat ChocoBlanka Silk with more coconut puree, whip with heavy cream



6

Fill mousse in shell and top with toasted coconut

\*For Gluten free dessert, fill into glass or GF crust