



Debic Desserts for takeaway

With the closure of their businesses due to the corona crisis, restaurants all over Europe were forced to think and act creatively to ensure the necessary income. Many of them reacted with inventive solutions, such as takeaway and home delivery options for their dishes, including their desserts. And now takeaway is here to stay.

Desserts in 1, 2, 3

To cater to their clients, chefs are looking for desserts that can be served both in disposable, sustainable packaging and on a plate. As a true 'partner in cream' Debic is helping them out with the Takeaway Dessert concept. This formula, which uses the Debic Dessert range, offers easy to prepare creations chefs can add their own personal touches to. The Debic Dessert range combines a fresh, home-made taste and professional quality with extreme ease of use. This means that all creations can be prepared in a maximum of steps and with just a small team. An added advantage is that the prep is the same for both takeaway and restaurant.

HOW DOES IT WORK?

Start with a classic dessert base from the Debic Dessert range, such as Debic Chocolate Mousse, Debic Panna Cotta, Debic Parfait or Debic Tiramisù.

1. Whisk or heat according to the instructions and pour in the desired mould.
2. Refrigerate or freeze.
3. Finish with a sauce, decoration or pieces of fruit. The options are endless so use your own imagination.

The Debic Dessert range does not only present a multitude of possibilities, it also saves time and money. One litre can easily yield 15 portions and the ease of use helps win valuable time.

Takeaway is here to stay

Now that customers are used to takeaway options, many business owners might be sticking to them, even now after reopening. Especially as social distancing rules are significantly lowering the number of actual customers on terraces and in restaurants. The Debic Takeaway Dessert Concept is ideal in all circumstances.

- Offer ready-made dessert options in disposable containers.
- Provide more 'pimped out' versions too, including ingredients to finish desserts at home. Think crumbles, meringue and sauces. Do not forget to add instructions or illustrations so your customers know exactly what to do.
- How about a complete dessert buffet for 2 or 4 people? Your prep will be the same, so your yield will be even higher.

Tips & tricks

- Use disposable containers made from sustainable materials such as bamboo and corn. Customers are increasingly looking for sustainable options.
- Print your logo on your packaging: an extra marketing tool.
- Communicate about your takeaway options through social media and/or flyers.
- Convenience is key: consider starting a webshop if you don't have one yet. It will facilitate online ordering and boost your business.
- Offer clients something extra, such as a free topping or a fidelity card. The perfect way to build customer loyalty and word-of-mouth advertising.

Trusted Debic quality

Professional quality, a fresh, home-made flavour, a guaranteed perfect end result and hygienic, easy to use packaging: the Debic Dessert range has it all. And the classic flavours offer countless options for creative and delicious desserts.

DEBIC CHOCOLATE MOUSSE

- Easy to whip: less than 10 minutes.
- Easy to pipe in any container.
- Stable and firm in all (transportation) circumstances.

DEBIC PANNA COTTA

- Fresh taste and smooth texture.
- Ideal in combination with seasonal fruits.

TIP

Adding some extra gelatin helps create a perfect, stable shape.

DEBIC PARFAIT

- Ideal for making ice cream without an ice cream machine.
- Perfect for ice desserts or mousses: defrosting a creation gives a beautiful mousse.

DEBIC TIRAMISÙ

- One of the top sellers on any dessert menu.
- Authentic, Italian flavour.
- The perfect base for adding flavourings such as liqueur, vanilla, fruit purees.

The cost price per portion (disposable packaging included) averages around €1.25. Offering larger portions for 2 to 4 people will even lower this cost price.

Get a taste with these delicious and easy-to-prepare recipes.

Disposable plates

Many chefs are looking for dishes which they can serve on a plate in their restaurant but are also suitable for take away. The combination offers a lot of advantages since you can use the same preparations. Keep it simple and limit your handlings. Make a short step by step video or drawing so your customers can easily finish their take away dessert at home.

Chocolate mousse with mango and passion fruit

With the liquid desserts base of Debic you can easily prepare a nice chocolate mousse. The mousse is very good to use in silicone molds. Portion in the molds and let set in the fridge. After that place in the freezer so you can unmold them easily afterwards. You can also store them in the freezer.

PREPARATION

Whip the Debic Chocolate mousse until firm and add the passion fruit juice. Mix well and fill a piping bag with the mixture. Fill silicone molds and let set in the fridge. Afterwards, place in the freezer to unmold them. Heat up a small part of the mango puree and add the white chocolate. Stir until dissolved and add the rest of the puree and sugar water. Portion in disposable cups and let set in the fridge. Cut the mango into cubes, mix with the passion fruit and portion in disposable cups. Cut the chocolate cake into small pieces and place in the disposable cups. Divide the crumble and chocolate decoration over disposable cups.

ASSEMBLY

Place the frozen chocolate mousse into the disposable containers and let it defrost in the fridge.



INGREDIENTS FOR 15 PORTIONS

Chocolate mousse

1 l Debic Chocolate Mousse
150 g passion fruit juice (Boiron)

Mango sauce

650 g mango puree (Boiron)
200 ml sugar water (1:1)
150 g white chocolate

Garnish

225 g mango
4 passion fruit
75 g Oreo crumble
75 g chocolate decoration

Panna Cotta with strawberries and crumble

To make sure the panna cotta is stable enough to survive transport we add some extra gelatin. The panna cotta is easy to use in silicone molds. To unmold them easily, place them in the freezer first. By freezing them in individual portions, you can make a good mise en place.

PREPARATION

Soak the gelatin in cold water. Melt the Debic Panna Cotta and add the gelatin. Portion in silicone molds and let set in the fridge. Place in the freezer to unmold them. Place them in the disposable containers and let defrost in the fridge. Mix the sugar water and the strawberry puree and portion in the disposable cups. Cut the strawberries and serve in individual cups. Divide the crumble over the cups.



INGREDIENTS FOR 15 PORTIONS

Panna Cotta

1 ½ l Debic Panna Cotta
2 g gelatin leave

Strawberry sauce

750 ml strawberry puree (Boiron)
250 ml sugar water (1:1)

Garnish

60 strawberries
5 g crumble

Disposable plates



Lemon parfait with citrus fruit and raspberry sauce

The big advantage of Debic Parfait is that you can prepare big volumes of ice cream without an ice cream maker. The applications are endless. Make sure that the parfait is frozen when you deliver it to your customers or when they pick it up for take-out. For the best experience advise them to take the parfait out of the freezer 5 to 10 minutes before consuming.

PREPARATION

Whip the Debic Parfait until firm and add the lemon juice and the peel of the lemon. Mix well and fill a piping bag with the mixture. Fill the silicone molds and store in the freezer. Cut the citrus fruit into parts and put in a separate container. Mix the raspberry puree, lime juice and the sugar water and place in disposable cups. Divide the crumble over the disposable cups.

ASSEMBLY

Unmold the parfait and place in a disposable container. Decorate with the lime peel and cover with a lid. Cut the citrus fruit into parts and use for decoration together with the crumble on top of the parfait.

INGREDIENTS FOR 15 PORTIONS

Parfait

1	l	Debic Parfait
2		lemons
50	ml	Limoncello

Raspberry sauce

600	ml	raspberry puree (Boiron)
150	ml	sugar water (1:1)
1		lime

Garnish

2		tangerine
2		grapefruit
2		orange
50	g	crumble
1		lime (peel)

Disposable cups

Chocolate mousse and mango

A combination of chocolate and tropical fruit. The advantage of this dessert is the speed of preparation. The Debic Chocolate mousse is ready to use in less than 10 minutes and can be used directly from a piping bag into disposable cups. Finish it simple with a sauce and decoration.

PREPARATION

Whip the Debic Chocolate mousse until firm and keep in a piping bag. Heat a small part of the mango puree and add the white chocolate. Stir until dissolved and add the rest of the puree and sugar water. Fill the pipets with the sauce and preserve in de fridge for later.

ASSEMBLY

Cut the chocolate cake into small cubes and place in the disposable cups. Cover with the chocolate mousse and decorate with the mango, some pieces of cake and chocolate decoration. Finish with the mango sauce in pipet. Cover the cups and let set in the fridge.



INGREDIENTS FOR 15 PORTIONS

Chocolate mousse

1 l Debic Chocolate mousse

Mango sauce

50 g mango coulis (Boiron)
20 ml sugar water (1:1)
15 g white chocolate

Garnish

15 mango, in cubes
½ chocolate cake
30 g chocolate decoration
30 g Oreo biscuits, grinded

Tiramisu and coffee sauce

The well-known classic preparation of tiramisu. And it can be easily prepared in bigger batches. Finish the dish completely and store in the fridge so you can easily take it out of the fridge when you need to. Debic Tiramisù has a high overrun which means that you can create 15 portions of this dish out of one liter.

PREPARATION

Mix the Marsala together with the espresso and divide into two parts. Whip the Debic Tiramisù until firm and add 1 part of the marsala espresso mixture and mix well. Fill a piping bag with the mixture. For the sauce, mix the espresso and the Debic Crème Anglaise. Fill the pipets with the sauce and keep in the fridge for later.

ASSEMBLY

Cut the lady fingers in half and place three pieces on the bottom of the disposable cups. Add the second part of the marsala espresso mixture. Cover with the tiramisu and finish the dish with cacao, half a lady finger, sauce pipet and a chocolate decoration. Cover the cup with a lid and let set in the fridge.



INGREDIENTS FOR 15 PORTIONS

Tiramisu

1 l Debic Tiramisù
45 lady fingers
200 ml espresso (cold)
200 ml Marsala
30 g chocolate decoration
5 g cacao

Coffee sauce

60 ml Debic Crème Anglaise
½ espresso
15 pipets

Disposable cups

Panna Cotta with Greek yogurt and summer fruit

By adding Greek yogurt to the panna cotta it will be fresher and have more acidity, which is a good combination with the summer fruit. The handlings are limited so you can easily prepare lots of these in advantage in a bigger batch. Finish completely and store in the fridge so you can easily take them out when you need them. Your customers can put them in to the fridge at home so they can eat it after their main course.

PREPARATION

Melt the panna cotta and mix with the yogurt. Portion in the disposable cups and place them into the fridge to set. For the sauce, mix the sugar water together with the strawberry puree. Fill the pipets with the sauce and keep in de fridge for later.

ASSEMBLY

Wash and clean the red summer fruit and place on top of the panna cotta when it has set well. Finish with the crumble and the sauce pipet. Cover with a lid and store in the fridge.



INGREDIENTS FOR 15 PORTIONS

Panna Cotta

1½ l Debic Panna Cotta

Strawberry sauce

50 g strawberry puree (Boiron)
20 ml sugar water (1:1)

Garnish

15 strawberries
30 blue berries
15 blackberry
60 g crumble

Lemon parfait with citrus fruit

Debic Parfait has a high overrun which means that you wil get a high margin. The advantage is that the parfait can be served as a mousse when it has defrosted. Your customers can decide if they want to keep it in the fridge or place it in the freezer. You can serve the citrus fruit separate from the parfait so your customers can finish the dish at home themselves.

PREPARATION

Whip the Debic Parfait until firm and add the lemon juice and peel of the lemon. Fill a piping bag with the mixture and divide over the disposable cups. Cover with a lid and store in the freezer.

ASSEMBLY

Cut the citrus fruit into parts and use for decoration together with the crumble on top of the parfait.



INGREDIENTS FOR 15 PORTIONS

Parfait

1 l Debic Parfait
2 lemons
50 ml Limoncello

Garnish

1 tangerine
1 grapefruit
1 orange
60 g crumble

Building kit

To give your customers a real chefs experience at home you can offer a building kit for desserts. Prepare everything so your customers can plate their own dessert at home. Make a short step by step video or drawing of how to plate the desserts at home that your customers can easily finish it themselves.

Chocolate mousse with mango and passion fruit

PREPARATION

Whip the chocolate mousse until firm and add the passion fruit juice. Mix well and fill a piping bag with the mixture. Let the mousse set in the fridge. Heat up a small part of the mango puree and add the white chocolate. Stir until dissolved and add the rest of the puree and sugar water. Portion in disposable cups and keep in the fridge. Cut the mango into cubes, mix with the passion fruit and put in disposable cups. Cut the chocolate cake into small pieces and place in the disposable cups. Divide the crumble, cacao and chocolate decoration over disposable cups.



INGREDIENTS FOR 2 PORTIONS

Chocolate mousse

200 g **Debic Chocolate Mousse**
45 g passion fruit juice (Boiron)

Mango sauce

65 g mango puree (Boiron)
20 ml sugar water (1:1)
15 g white chocolate

Garnish

20 g mango
½ passion fruit
10 g Oreo crumble
20 g chocolate cake
10 g chocolate decoration
2 g cacao

Mascarpone mousse with strawberries and pistachio

PREPARATION

Whip the Debic Tiramisù until firm and add the pistachio paste. Fill a piping bag with the mixture and let set in the fridge. Clean the strawberries and put in disposable cups. Divide the crumble and crushed pistachios over the disposable cups. For the sauce, mix the strawberry puree and the sugar water. Prepare the dressing by mixing together all the ingredients and keeping it in disposable cups.



INGREDIENTS FOR 2 PORTIONS

Mascarpone mousse

200 g **Debic Tiramisù**
20 g pistachio paste

Garnish

6 strawberries
5 g crushed pistachio
10 g crumble

Strawberry sauce

25 ml strawberry puree (Boiron)
5 ml sugar water (1:1)

Dressing

50 ml aceto balsamico
100 ml olive oil
5 g crushed pink pepper
5 g powdered sugar

Take away for 2

These examples show that you can easily prepare desserts in disposable containers. These disposables can be easily kept in the fridge. You can sell these desserts for a minimum of two person so your margin is high.

Chocolate mousse and mango

After the chocolate mousse is whipped it is easy to use from a piping bag. Decorate the desserts with a simple decoration or serve separated so the guests can do the last handling at home themselves.

PREPARATION

Whip the Debic Chocolate mousse until firm and keep in a piping bag. Heat a small part of the mango puree and add the white chocolate. Stir until dissolved and add the rest of the puree and sugar water. Fill the pipets with the sauce and preserve in de fridge for later. Cut the chocolate cake into small cubes and place in the disposable cups. Cover with the chocolate mousse and decorate with the mango, some pieces of cake and chocolate decoration.

ASSEMBLY

Finish with the mango sauce in pipet. Cover the cups and let set in the fridge.



INGREDIENTS FOR 2 PORTIONS

Chocolate mousse

150 g Debic Chocolate mousse

Mango sauce

65 g mango puree (Boiron)
20 ml sugar water (1:1)
15 g white chocolate

Garnish

10 g chocolate cake
5 g chocolate decoration
15 g mango

Tiramisu

Easy to prepare Italian dessert that is known all over the world. The base of this desserts consists for 55% of mascarpone which you can easily give some extra flavor by adding liquor or fruit puree.

PREPARATION

Mix the Marsala together with the espresso and divide into two parts. Whip the Debic Tiramisù until firm and add 1 part of the marsala espresso mixture and mix well. Keep in a piping bag. Cut the lady fingers in half and put two pieces on the bottom of the disposable cups. Add the second part of the marsala espresso mixture.

ASSEMBLY

Cover with the tiramisu and finish the dish with cacao, half a lady finger, a pipet filled with sauce and a chocolate decoration. Cover the cup with a lid and let set in the fridge.



INGREDIENTS FOR 2 PORTIONS

Tiramisu

150 g Debic Tiramisù
4 lady fingers
60 ml espresso (cold)
60 ml Marsala
4 g chocolate decoration
1 g cacao

Take away for 2

Panna Cotta of Greek yogurt and red summer fruit

Panna Cotta can be easily prepared in bigger batches. Make sure you don't heat up the panna cotta too far. You only have to melt it, so when portioning in the disposable containers it won't get soft. You also can choose to serve the fruit and crumble separately so your customers can do the last handling at home themselves.

PREPARATION

Melt the Debic Panna Cotta and mix with the Greek yogurt. Divide in disposable containers and let set in the fridge. For the sauce, mix the strawberry puree and the sugar water.

ASSEMBLY

Wash the red fruit and use as decoration for the panna cotta, together with the strawberry sauce and crumble and pistachio.



INGREDIENTS FOR 2 PORTIONS

Panna Cotta

3 dl Debic Panna Cotta
30 g Greek yogurt

Strawberry sauce

25 ml strawberry puree (Boiron)
5 ml sugar water (1:1)

Garnish

2 strawberries
2 blue berries
2 raspberries
3 red berries
5 g crumble
2 g pistachio

Lemon parfait with citrus fruit

A refreshing preparation of parfait and citrus. By using parfait as a base you have a time saving solution with a very high overrun. The advantage of Debic Parfait is that after defrosting you can still serve it as a great mousse. So your customers can decide for themselves if they want to put it in the fridge or freezer at home. For the best experience advise them to take the parfait out of the freezer 5 to 10 minutes before consuming.

PREPARATION

Whip the Debic Parfait until firm and add the lemon juice and the peel of the lemon. Fill a piping bag with the mixture and divide over the disposable containers. Cover with a lid and keep in the freezer.

ASSEMBLY

Whip the Debic Parfait until firm and add the lemon juice and the peel of the lemon. Fill a piping bag with the mixture and divide over the disposable containers. Cover with a lid and keep in the freezer.

INGREDIENTS FOR 2 PORTIONS

Parfait

150 g Debic Parfait
½ lemon
5 cl Limoncello

Garnish

¼ tangerine
¼ grapefruit
¼ orange
5 g crumble

