



# Hop into 2024

Back to School | Valentine's Day | Easter | Black Forest Day

# INSPIRING POSSIBILITIES.

Stand out and stay competitive with mouthwatering recipes, crafted for every joyous occasion this season.

From Back-to-School lunchbox ideas to colourful Easter creativity or romantic snacks and treats – let us inspire you to make these moments truly memorable.



## Stock up on the essentials



**08500**  
Vanilla Flavoured Bettercreme®



**08506**  
Dairy Flavoured Bettercreme®



**08495**  
Chocolate Flavoured Bettercreme®



**08503**  
Whip Topping® European Style



**18101**  
Versatié®



**04641**  
200 mm (8") Signature Vanilla Sponge



**15155**  
150 mm (6") Signature Vanilla Sponge



**16086**  
Baked Chocolate Cupcake



**10787**  
Baked Vanilla Cupcake



**00397**  
Vanilla Rectangular Sponge



**00395**  
Chocolate Rectangular Sponge



**14860**  
Ring Donuts 60g



**14857**  
Long John Donut



**12630**  
Donut Holes



**18465**  
Brownie (Pre-portioned)



**16601**  
Chocolate Fudge Brownie (With Nuts)



**23322**  
White Wraps



**21145**  
Artisanal Pizza Dough Discs



**29366**  
Premium Puff Pastry Sheets



**09602**  
Ciabatta Loaf 450 g



**16762**  
Multigrain Bagel 100 g



**06393**  
Savoury Batter



**03167**  
Individually Wrapped Muffins | Mixed Case

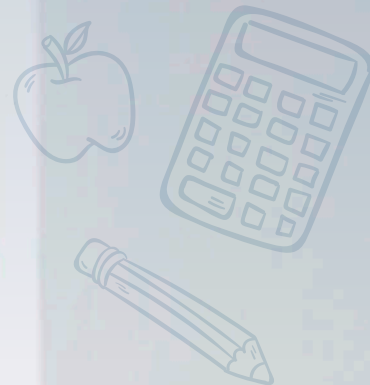


**16458**  
White Dipping Icing 5kg



**18096**  
Gel Colours (Mixed Case)

# Back To School



*Unlock a new year  
of sweet success*



**17 January**

Start of 1st \*School Term



\*RSA public school calendar

# Bento Cake



## Ingredients and utensils required



1 Slice a rectangular sponge in half down the middle. Cut each half into 6 squares.



2 Place a square slice into a burger box.



3 Pipe a layer of Vanilla/Dairy Bettercreme® over the sponge.



4 Smooth the crème using an offset pallet knife.



5 Fill 3 paper piping bags, 1 with light pink, 1 with light blue crème and 1 with red crème. Pipe a pink line down the left side margin of the cake. Pipe 5 blue lines horizontally.



6 Fill a paper piping bag with melted chocolate and write "I", then draw a heart and write "School".



7 Flood the heart using the red crème.



8 Fill a piping bag fitted with a medium-sized plain round nozzle with red crème. Pipe a dollop in the corner of the bento. Place a pretzel stick on top, with a sliced green sweet to resemble an apple.

This season's  
**Bakery Besties**



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# Pull Apart Cake



**Ingredients and utensils required**



1

Place 15 baked vanilla cupcakes onto a rectangular cake board. Fill a piping bag fitted with a large speed-icer with Vanilla/Dairy Bettercreme® and pipe over the top of the cupcakes.



2

Smooth with an offset pallet knife.



3

Using a pallet knife, mark 15 lines horizontally across the cupcakes, and 1 vertically down the left side for the margin.



4

Fill 2 paper piping bags, 1 with a light pink crème and 1 with a light blue crème. Pipe a pink line down the left margin and pipe blue lines over the remaining markings.



5

Fill a paper piping bag with melted chocolate. Pipe "Welcome Back" and draw the outlines of the school accessories.



6

Fill 3 paper piping bags with soft crème. 1 red, 1 green, 1 light yellow. Flood the apple and pencil with the soft coloured crèmes. Accent the other areas of the design with the pink crème and melted chocolate as desired for an extra pop.

*This season's  
Bakery Besties*



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# 'Sum' Brownie Bites

15 minutes 

Serves 16 

Easy 

## INGREDIENTS

- 1 Rich's® Fudge Brownie Sheet
- 100g Dark Chocolate
- 150g Chocolate Bettercreme®
- 160g Vanilla Bettercreme®, whipped
- Green gel colour
- Red gel colour
- 2 Pretzel sticks

## METHOD

1. Defrost the Brownie sheet and cut into 16 equal pieces.
2. Over a double boiler. Heat the **Chocolate Bettercreme®** and melt the dark chocolate.
3. Mix until silky smooth. Allow to cool.
4. Spread the set ganache over the brownie sheet and separate the pieces.
5. Fill a piping bag fitted with a small star nozzle with the set ganache, pipe a border along the edge of each brownie portion.
6. Fill a paper piping bag with **Vanilla Bettercreme®** and pipe a variety of calculations onto each portion.
7. Fill 2 paper piping bags, 1 with red crème and 1 with green crème. Pipe a small red dollop on each brownie.
8. Add a piece of pretzel stick into the red dollop.
9. Cut a 'V' shape into the green paper piping bag and pipe a leaf on top of the red dollop.



# Endless lunchbox inspiration

Pack wholesome lunches that are ready-to-go, using all your favourite Rich's® treats



03167  
Individually Wrapped Muffins | Mixed Case  
09602  
Ciabatta Loaf 450 g  
12630  
Donut Holes



23322  
White Wraps



16601  
Chocolate Fudge Brownie (With Nuts)  
18465  
Brownie (Pre-portioned)  
16762  
Multigrain Bagel 100 g



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Individually Wrapped Muffins | Mixed Case  
23322  
White Wraps

# Valentine's Day



*Share the love*



**14 February**

Valentine's Day



# Colours Of Love

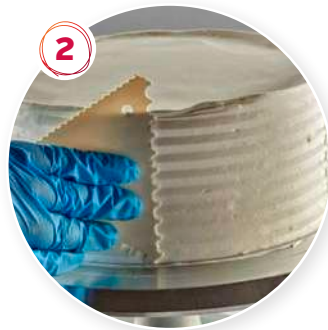


Ingredients and  
utensils required



1

Base ice an 8" vanilla sponge using Vanilla/ Dairy Bettercreme®.



2

Use a comb scraper to scrape the sides of the cake.



3

Using a pallet knife, create a spiralled effect on the top of the cake.



4

Fill 5 paper piping bags, 1 with green, 1 with yellow, 1 with blue, 1 with red and 1 with orange crème. Pipe a collection of small hearts using the various coloured crèmes around the entire cake.

This season's  
*Bakery Besties*



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# True Love Cake



## Ingredients and utensils required



- 1 Begin by melting white chocolate. Split the melted chocolate into 2 batches. Colour 1 batch of the melted chocolate dark pink, and the other a lighter pink.

- 2 Pipe different sized hearts onto a sheet of baking paper. Set aside for use later.



Base ice 3 layers of 6" vanilla sponge using Vanilla/Dairy Bettercreme®.



Using a pallet knife apply texture to the sides of the cake.



Apply the chocolate hearts around the side of the cake.

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Bakery Besties*



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# Have A "Pizza" My Heart

10 minutes



5 - 7 minutes



Serves 2



Medium



## INGREDIENTS

- Rich's® Artisanal Pizza Dough Disc, prepared
- 90ml Pizza sauce
- 120g Mozzarella slices, cut into hearts
- 200g Exotic tomatoes, cut in halves
- 10g Basil pesto
- 10g Pine nuts, toasted
- 120g Bocconcini, cut in halves
- Fresh basil
- Salt
- Pepper

## METHOD

1. Preheat the oven to 250°C.
2. Remove the pizza dough from the refrigerator and allow it to come to room temperature. Proof at room temperature for a minimum of 2 hours.
3. Place the dough onto a baking tray or pizza stone.
4. Stretch the dough into a round shape.
5. Pinch and stretch the bottom of the dough to create a V shape.
6. Pull and pinch the top of the dough inwards to create a heart.
7. Top the pizza with the pizza sauce.
8. Bake for 5-7 minutes.
9. Top with the tomatoes, heart shaped mozzarella slices, Bocconcini, pine nuts and drizzle with pesto.
10. Garnish with basil, salt and pepper before serving.



# Date Night



*Create the ultimate dipping and sharing experience!*

Fill a date night box with a selection of treats including Donut Holes, Brownie Squares and Danish Twists. Add a bento cake to capture a sweet message that celebrates any occasion.

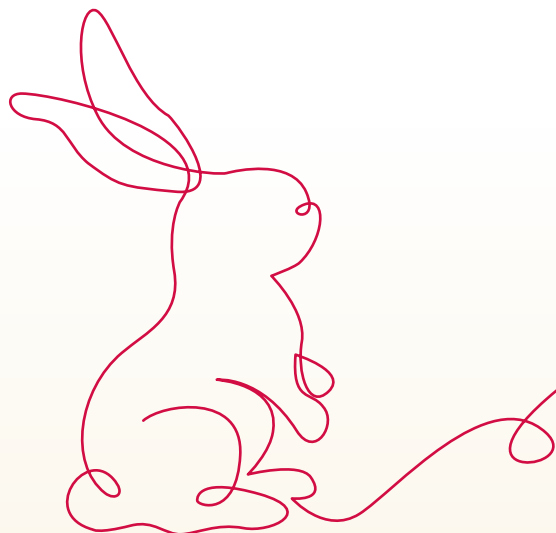


# Easter



## *Hop into Easter*

- 🌸 **29 March** Good Friday
- 🌸 **31 March** Easter Sunday
- 🌸 **1 April** Family day



# Creative Carrots

## Ingredients and utensils required



**1** Base ice 3 layers of 6" vanilla sponge using Vanilla/Dairy Bettercreme®.



**2** Fill 2 paper piping bags, 1 with orange and 1 with green crème. Pipe a collection of tiny carrots around the side of the cake.



**3** Place complimentary sprinkles in-between the carrots.



**4** Fill a piping bag fitted with a large plain nozzle with orange crème. Pipe a set of carrots around the top of the cake.

**PRO TIP** Use a slight back and forth motion to make the carrots look realistic.



**5** Fill a piping bag fitted with a grass nozzle with green crème. Pipe carrot leaves onto each carrot.

## Did you know?

The leaves on the tops of carrots are also called "Fronds"

## This season's Bakery Besties

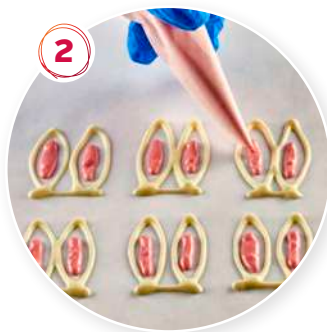


# Vintage Bunnies

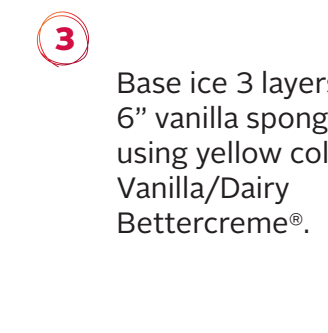
## Ingredients and utensils required



**1** Begin by melting white chocolate. Split the chocolate into 2 batches, colour one batch light pink.



**2** Fill 2 paper piping bags, 1 with white chocolate and 1 with pink chocolate. Pipe bunny ears onto a sheet of baking paper as shown. Set aside for use later.



**3** Base ice 3 layers of 6" vanilla sponge using yellow coloured Vanilla/Dairy Bettercreme®.



**4** Fill 2 paper piping bags, 1 with orange and 1 with green crème. Using a circle cutter, score semi-circles around the top section all along the side of the cake.



**5** Pipe orange dots along the markings.



**6** Pipe tiny carrots in between each semi-circle.



**7** Fill a piping bag fitted with a small star nozzle with a light green crème. Pipe a shell border at the top and bottom of the cake.



**8** Press a few sets of bunny ears around the side of the cake.



**9** Fill a piping bag fitted with a small star nozzle with orange coloured crème. Pipe a scroll border ensuring each scroll faces the opposite direction.



**10** Complete the cake by placing candy coated eggs on top of the cake.

*This season's  
Bakery Besties*



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# Savoury Carrot Muffins

## *with whipped feta spread*

45 minutes\*



5 minutes



Easy



\*Baking times may vary

### INGREDIENTS

#### *For the batter*

- 1 Tube Rich's® Savoury Batter
- 125g Carrots, grated

#### *For the spread*

- 300ml Versatié®
- 100g Plain feta
- 20g Honey

### METHOD

#### *For the muffin*

1. Preheat the oven to 180°C.
2. Prepare the muffin tray with liners.
3. Decant the batter into a bowl and fold in the carrots.
4. Spoon the batter mixture into liners and bake for 40-45 minutes until muffins spring back to the touch.
5. Allow to cool.

#### *For the spread*

6. Whip the feta and honey on a low speed until soft.
7. Add the Versatié® into the softened feta and whip on medium speed until soft peaks form.

#### *Assembly*

8. Spread the whipped feta onto the muffins.
9. Garnish as desired.





# Puff Pastry Cones

*filled with Snoek mousse.*

20 minutes



30 - 35 minutes



Serves 14



Easy



## INGREDIENTS

- 600ml Versatié®
- 1 Rich's® Puff Pastry Sheet
- 250g Snoek pâté
- 15g Parsley, chopped
- 45ml Lemon juice
- Parsley sprigs to garnish

## METHOD

### *For the puff pastry cones*

1. Preheat oven to 175°C.
2. Cut the puff pastry into 2.5 cm strips, down the length of the sheet.
3. Wrap a pastry strip around prepared pastry horns.
4. Bake the cones, ensuring they are standing upwards for 30 - 35 minutes or until golden brown.
5. Allow to cool.

### *For the mousse*

6. Whip the **Versatié®** until soft peaks form. Fold in the lemon juice, chopped parsley and snoek pâté.
7. Pipe the mixture into the cones and garnish with sprigs of parsley to resemble a carrot.



# Black Forest Day

*Irresistible taste  
combination*

 **24 March**  
Black Forest Day



# White Chocolate Black Forest Log Cake



## Ingredients and utensils required

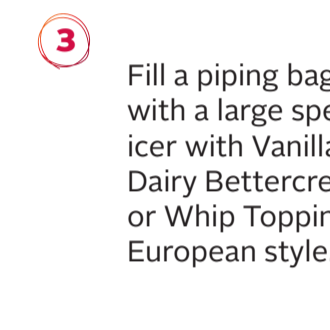


**1** Begin by melting white chocolate. Spread the melted chocolate over a sheet of baking paper, add another piece of baking paper on top and roll into a cylinder, set aside for use later.



**2** Slice a chocolate rectangular sponge into 3 equal layers.

**PRO TIP**  
2 sponges will yield three logs.



**3** Fill a piping bag fitted with a large speed icer with Vanilla/Dairy Bettercreme® or Whip Topping™ European style.



**4** Apply a thin layer of crême onto a layer of sponge. Build up a thicker layer using more crême towards one side, for an easier roll.



**5** Add a few dollops of black cherry filling over the crême layer.



**6** Roll the sponge lengthways to create a log.



**7** Crumb-coat the log with a thin layer of crême. Add a few more dollops of black cherry filling.



**8** Place a second sponge layer over the rolled sponge and base ice with a thin layer of crême.



**9** Once the chocolate is set, unroll the cylinder and break it into shards.



**10** Apply the shards over the log.



**11** Dab a layer of crême onto the top of the log and garnish with an assortment of fresh berries.



**12** Dust with icing sugar for the finishing touch.

*This season's  
Bakery Besties*



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# Black Forest Brownie

10 minutes



Serves 6



Easy



## INGREDIENTS

- 6 Rich's® Brownie squares, pre-portioned

### *For the Crème Chantilly*

- 200ml Versatié®
- 50g Icing sugar
- 8ml Vanilla essence

### *For the Garnish*

- 120g Black Forest filling
- Chocolate shavings
- Cherries

## METHOD

1. Defrost the Brownie squares.
2. Whip the **Versatié®** until slightly aerated, add the icing sugar and vanilla essence, continue to whip until the Crème Chantilly forms stiff peaks.
3. Prepare each brownie square with a generous portion of Crème Chantilly, black cherry filling, cherries and chocolate shavings.
4. Plate as desired.



# Celebrate WITH US

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