

# **DESSERT SOLUTIONS**





### **KITKAT® SPREAD**

The world's most popular chocolate brand, now in a versatile spread format suited for many branded applications that will boost margin and drive sales.



A versatile spread that inspires creativity in any application



EASY TO SPREAD
Create quick and simple dishes



NEW SPREAD FORMAT The same KITKAT® chocolate that you love but in a spreadable format





Does not take up space in chiller or fridge



DELICIOUS SPREAD

Contains Cocoa, milk and wafer

= ingredients that make a rich,
indulgent spread

#### **PRODUCT INFORMATION:**

**PRODUCT CODE: 12482685** 

**NESTLE PROFESSIONAL® KITKAT® SPREAD 3KG XE** 

INGREDIENTS: Sugar, Vegetable Oils (Sunflower Oil, Palm Oil), Skimmed Milk Powder (Cow's Milk), Milk Fat (Cow's Milk), Wafer (5%) [Wheat Flour, Vegetable Fat (Sunflower), Raising Agent (Sodium Bicarbonate), Salt], Fat-reduced Cocoa Powder (3.75%), Cocoa Mass (2.9%), Hazelnut Paste (0.19%), Emulsifier (Sunflower Lecithin), Salt, Flavouring. Contains Permitted Raising Agent, Emulsifier And Flavouring. Food Additives Are Of Plant Or Synthetic Origin.





## 2 FINGERS

A chocolate-covered wafer bar that takes your curations to another level! Use it as a decoration or crush it to give a crunchy element to your curations and concoctions.



Made from 2 fingers of freshly baked crispy wafer covered with smooth milk chocolate



Ideal to be used as a topping for both food and beverages



**Halal** certified



**Made from sustainably** sourced cocoa through The NESTLÉ® Cocoa Plan

#### PRODUCT CODE: 44147002

#### **NESTLÉ PROFESSIONAL® KITKAT® 2 FINGERS**

INGREDIENTS: Milk Chocolate [Sugar, Milk Solids (Cow's Milk), Cocoa Butter, Cocoa Mass, Vegetable Fat And Oil (Palm, Illipe, Shea), Emulsifiers (Soya Lecithin, Polyglycerol Polyricinoleate), Flavouring], Wafer [Wheat Flour, I cing Sugar, Palm Kernel Stearin, Dried Glucose Syrup, Cocoa Powder, Stabilisers (Sodium Bicarbonate, Calcium Carbonate), Salt, Emulsifier (Soya Lecithin), Flavouring]. Contains Food Allergens: Milk, Gluten (from wheat), Soya. May Contain: Peanuts & Tree Nuts





### BITES

Discover our bag of delicious bite-sized pieces of crispy wafer covered in smooth milk chocolate. Great for sharing with family and friends.



Made of freshly baked crispy wafer covered with smooth milk chocolate



**Halal certified** 



Ideal to be used as a topping for both food and beverages



**Made from sustainably** sourced cocoa through The NESTLÉ® Cocoa Plan

PRODUCT CODE: 12437999

**NESTLÉ PROFESSIONAL® KITKAT® BITES** 





### **COCOA & HAZELNUT SPREAD**

A smooth, rich and versatile Cocoa & Hazelnut Spread that provides an indulgent of milk chocolate and roasted hazelnuts. Perfect for a wide variety of desserts.



#### **PRODUCT INFORMATION:**

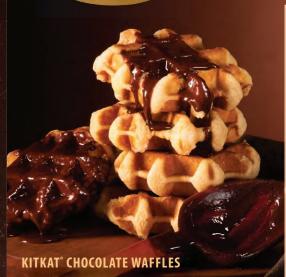
**PRODUCT CODE: 12422692** 

**NESTLÉ PROFESSIONAL° COCOA & HAZELNUT SPREAD** 

INGREDIENTS: Sugar, Vegetable Oils (Hydrogenated Cottonseed, Hydrogenated Palm, Sunflower), Whey Powder (Cow's Milk) Cocoa (6%), Hazelnut (5%) Skimmed Milk Powder (Cow's Milk), Wheat Flour, Emulsifier (Sunflower Lecithin) Flavourings, Salt. Contains Permitted Emulsifier And Flavourings. Food Additives Are Of Synthetic Or Plant Origin.



### Grow Your Dessert Meru With Urique Applications!







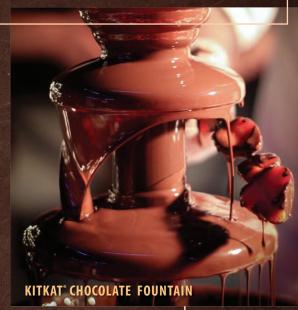






















Grow Your Dessert Menu With Unique Applications!



**PREPARATION TIME: 30 minutes** 

SERVES: 10

#### **INGREDIENTS**

5 pcs Pizza base

1kg KITKAT® Spread

500g Fresh fruits

- 1. Warm up the pizza base and spread 100g of NESTLÉ® KITKAT® Spread on the base.
- 2. Add fruits of your choice. Make sure to cut them into smaller pieces.
- 3. Serve warm.



#### **INGREDIENTS**

**BATTER:** 

120g Egg

g Butter

80g Butter 160g Sugar, caster

64g Cocoa powder

160g Plain flour

128g Milk, 1.5%

4g Baking powder

2g Bicarbonate of soda

150g soaking milk, 1.5%

Filling:

500g KITKAT® Spread

Topping:

180g Ganache

(semi-sweet)

20g Cream, 25%

200g KITKAT® 2F (whole)

40g KITKAT® 2F (chopped)

#### **METHOD**

#### Sponge:

- 1. Cream the butter and sugar until pale.
- 2. Gradually add in the beaten eggs.
- 3. Fold in sieved dry ingredients alternating with milk.
- 4. Pour the cake batter into a 20cm round cake pan.
- 5. Bake at 155°C for 38 minutes until dry.
- 6. Remove from the oven and let cool to room temperature.
- 7. Cut the sponge in 3 even discs. Brush the top of the sponge discs with milk.
- 8. Use KITKAT® Spread as a filling between the layers (250g x 2)

#### Ganache:

- 1. Whisk the ganache with cream until soft and pale.
- 2. Cover the whole cake with ganache.

#### Finish:

- 1. Break KITKAT® 2F in half and arrange them on the side of the cake, cut the lower part of the finger to make it flat.
- 2. Roughly chop the remaining finger and scatter them over the top of the cake.



PREPARATION TIME: 15 minutes

SERVES: 10

#### **INGREDIENTS**

10 pcs

Freshly baked croissants

300g

KITKAT® Spread

- 1. Cut the croissants in half and spread 30g of KITKAT® Spread and close the croissants.
- 2. Dip the two ends of the croissant and let rest for 15 minutes.
- 3. Ready to be served.



### **INGREDIENTS**

200g KITKAT® Spread 1 cup Hot coffee

1 to 2 tbsp Granulated sugar to taste ¼ cup Milk (any percentage)

1 tbsp Unsweetened cocoa powder 1 tbsp Heavy cream (optional)

1 tbsp Water Whipped cream for topping (optional)

- 1. In a small pot or microwave-safe cup, stir together sugar, cocoa powder, and water.
- 2. Heat on the stove (or in your microwave for about 15 seconds), and stir until sugar and cocoa powder dissolve and sauce is completely smooth.
- 3. Stir in coffee and milk and continue to heat until steaming (about 30 seconds in the microwave). If making on the stove, you can whisk the mixture vigorously until foamy.
- 4. Pour into a cup that has already been layered with KITKAT® Spread all the way to the rim of the cup, top with whipped cream if desired, and enjoy!



### KITKAT® CHOCOLATE DOUGHNUT

PREPARATION TIME: 15 minutes | SERVES: 10

#### **INGREDIENTS**

2pcs	Eggs	250g	Milk
7g	Baking powder	500g	Flour
60g	Sugar	200g	KITKAT® Spread
2g	Salt	150g	Crushed KITKAT®
60g	Butter	10g	Vanilla extract

- 1. Melt the butter with the milk at slow heat, add vanilla extract and put in a bowl.
- 2. Add the sugar, eggs, salt, baking powder and mix well with a whisk.
- 3. Add the flour little by little until smooth. Let rest for 1h 30mins.
- 4. Spread the dough on a table 1.5cm thick and cut with doughnut cookie cutter and put them on atray with flour on top, cover and let rest for 30 mins.
- 5. Cook in a 180°C oil for 1 minute and put on a piece of absorbing paper.
- 6. Warm up the KITKAT® Spread and dip the doughnut halfway and dip in the crushed KITKAT® fingers. Serve.



#### NESTLÉ® PRODUCTS SDN BHD (197901000966)

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