Kandy 1985

DONUTS

Donuts

Lauretta fillings are great for donuts. They are tasty, convenient to use, fully thermostable, and available in many flavors.

One of the most popular uses is as a pączki filling. All types of fillings: cream, standard fruit, and those with fruit pieces, are perfect for making this treat. Lauretta can be used in pączki filled before or after frying, in ring donuts, or mini pączki.

The fillings are also suitable for filling machines. Temperature does not affect their quality or consistency.

CREAM FILLINGS

Ready-to-use cream fillings with a smooth consistency and texture. The core flavors in the range include:

- vanilla
- advocaat (egg liqueur)
- chocolate

Equally delicious and interesting are the alternative versions with flavors such as:

- coconut
- toffee
- rum & chocolate
- strawberry yogurt
- cappuccino
- Lemon Twist
- cream

SMOOTH FRUIT FILLINGS

Customers typically prefer pączki with fruit-flavored fillings, which are very popular and widely available in Poland. These primarily include fillings like:

- strawberry
- sour cherry
- raspberry

However, it's worth experimenting occasionally by using bolder fillings, such as Lauretta in flavors like:

- apricot
- kiwi
- orange
- apple filling cinnamon
- lemon
- blackcurrant

We also recommend pączki with traditional plum filling. It's a classic at its best! Plum butter is thick, aromatic and very… plummy! We produce them with the highest quality plums.

FRUIT FILLING WITH FRUIT PIECES

Products with high fruit content and clearly noticeable pieces are essential for premium pączki. These types of fillings are suitable for filling machines with needles. An intense flavor and rich texture characterize, among others, fillings like:

- blackcurrant 50%
- sour cherry 50%
- raspberry 60%
- strawberry 50%

Our specialties also include:

- dark berries 35%
- orange50%
- apricot 40%
- pumpkin 50%
- sour cherry in gel 60%
- sour cherry 50%
- pineapple 35%
- peach 35%

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