



Eco-Cuisine, Inc.
A Flexitarian® True to Nature Company

INSTANT SOY PUDDING MIX

YIELD: 4 lbs. 3 oz. Vanilla Pudding

1 pound	Eco-Cuisine® Instant Soy Pudding Mix
6 cups	water
½ cup	canola oil or oil of choice

1. Pour 3 cups water into medium mixing bowl.
2. Add Instant Soy Pudding and mix with paddle on medium speed for 1 minutes.
3. Add final 1-1/2 cups water and oil and mix another 2 minutes or until a smooth texture is achieved. Can serve immediately, or can be chilled and served as desired.

INSTANT CHOCOLATE SOY PUDDING

YIELD: 2 cups or 20.5 oz. Chocolate Pudding

4 ounces	Eco-Cuisine Instant Soy Pudding Mix
¼ cup	granulated sugar
6 tablespoons	cocoa powder
1½ cups	water
3 tablespoons	oil or palm shortening
1 teaspoon	vanilla extract

Mix pudding, sugar and cocoa powder together in mixing bowl and mix to evenly disperse. Pour water and vanilla into the mixing bowl and mix with paddle on medium speed for 1 minute to incorporate. Stop mixer and add melted oil or shortening and continue mixing for another 3-4 minutes on medium speed to develop the pudding's smooth texture and delicate flavor. Pour into pie shell, spread evenly and refrigerator for 4 hours or until cold and serve.



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Brief Sample of Existing “Gr. Beef Style” Recipe Applications

Recipes

 Puddings.....

Basic Instant Vanilla Soy Pudding

Chocolate Pudding
 Chocolate Pudding (1 lb. recipe)
 Chocolate Pie Filling
 Rice Pudding.....

Simple Coconut Cream Pudding / Pie Filling.....

Coconut Cream Pudding / Pie Filling (Version 2)

Tapioca Pudding

 Lemon Ginger Pudding
 Mocha Pudding

 Pie Filling.....

Basic Vanilla Pie Filling / Custard

Kahlua Custard/ Pie Filling.....

 Mousse.....

Vanilla Mousse.....

Peanut Butter Mousse.....

 Passion Fruit Mousse

 Icing

Vanilla Soy Buttercream Icing.....

Hazelnut Buttercream Icing.....

German Chocolate Cake Icing.....

Trans Fat Free Peanut Buttercream Icing.....

 Vegan Lemon Butter Cream Icing
 Lemon Butter Cream Icing (Dairy Version)

 Cream Glace'.....

Apple Brandy Cream Glace'

 Dessert

Strawberry-Lemon Napoleons

Banana Napoleon

Pumpkin Torte.....

 Bread Pudding
 Vegan Meringue

 Ice Cream
 Coconut Ice Cream
 Vanilla Ice Cream
 Mocha Ice Cream.
 Coffee Ice Cream
 Lemon Ice Cream