



40 WAYS TO USE FLAVOR PASTES

Manufactured By



Over
50
Flavors!



40 WAYS TO USE FLAVOR PASTES

Manufactured By Dreidoppel

Dreidoppel Flavor Pastes are concentrated flavoring compounds, and a true work horse in the kitchen. They have reliable color and flavor, are ALWAYS in season and have consistent quality helping to reduce labor and expense. They are a perfect partner for all things pastry and with all of these ideas, they may become your new secret ingredient. Not sure where to start? It's pretty limitless what you can do with flavor paste, but read on for 40 ways to use them to get you started.



More than 50 Natural Flavors!

Fruit Flavors

DRE 29104 8 AMARENA CHERRY
DRE 22304 9 APPLE
DRE 20604 2 APRICOT
DRE 20281 5 BANANA
DRE 27304 4 BLACKBERRY
DRE 21304 0 BLUEBERRY
DRE 20504 5 CHERRY
DRE 19904 7 COCONUT (SMOOTH)
DRE 22808 2 COCONUT
DRE 29804 7 CRANBERRY
DRE 28204 6 ELDERBERRY
DRE 45504 4 GINGER
DRE 27081 8 LEMON NOBLESSE
DRE 20304 1 LEMON
DRE 25183 7 LIME
DRE 21004 9 MANDARIN
DRE 29304 2 MANGO
DRE 20183 2 ORANGE
DRE 26904 7 PASSIONFRUIT
DRE 21104 6 PEAR
DRE 20904 3 PINEAPPLE
DRE 27820 9 PINK GRAPEFRUIT
DRE 49904 8 POMEGRANATE
DRE 20804 6 RASPBERRY
DRE 20704 9 STRAWBERRY
DRE 22104 5 PEACH

Liquor Flavors

DRE 26204 8 AMARETTO
DRE 21704 8 KIRSCHWASSER
DRE 42704 1 CALVADOS
DRE 22904 1 CRÈME DE MENTH
DRE 20004 0 CRÈME NAPOLEON
DRE 24704 5 EGGNOG
DRE 26504 9 IRISH CREAM
DRE 21904 2 JAMAICA RUM
DRE 29204 5 MARC DE CHAMPAGNE
DRE 23004 7 PROSECCO

Caramel, Chocolate, Nut, and Vanilla

DRE 21604 1 Caramel
DRE 20406 2 CREME DE CACAO
DRE 22404 6 PISTACHIO
DRE 41904 TOFFEE
DRE 21204 3 TRUFFLE PRALINE
DRE 21804 5 VANILLA BOURBON
DRE 22004 8 VANILLA MORONI
DRE 24204 0 VIENNESE ALMOND
DRE 42504 7 WALNUT

Coffee Flavors

DRE 25204 9 CAPPUCCINO
DRE 26704 3 ESPRESSO
DRE 28104 9 LATTE MACCHIATO
DRE 25504 0 MOCAFE
DRE 24004 6 TIRAMISU

Floral Flavors

DRE 43704 0 ELDERFLOWER
DRE 24320 7 HIBISCUS
DRE 23820 3 LAVENDER
DRE 25320 6 ROSE

Floral Flavors

Contact our Customer Service Team, your Sale Representative, or visit our website, ifigourmet.com, for the most accurate information on our offering of flavors pastes.



SCAN THE QR CODE
FOR OUR CURRENT
FLAVOR CATALOG



1

Frosting and Buttercream

Dreidoppel has over 40 flavors to choose from for a one-of-a-kind birthday or wedding cake! We totally recommend giving this [Luker 43% Oat Milk Chocolate Buttercream](#) with Vanilla Bourbon Flavor Paste a try (plus, it's vegan)!

2

Icing Glaze for Baked Goods

Try Orange Fruit Paste flavored icing on caramel rolls, Raspberry Fruit Paste flavored icing on coffee cake, Amaretto Flavor Paste flavored icing on pain au chocolat, or opt for flavors like Apple or Amarena Cherry to create glazes for muffins and cookies!

3

Cake Mix

Here's an idea: white cake mix with Pineapple or Coconut Flavor Paste, topped off with Jamaica Rum flavored buttercream. Seconds please!

Want to bake a cake that everyone will love? Try this [Vegan Gluten-Free Chocolate Cake](#) flavored with Vanilla Bourbon and Espresso Flavor Paste by pastry chef Joan Repato.

4

Pastry Cream and Bavarian Cream

A napoleon, an eclair or cream puff can be transformed with Dreidoppel Flavor Paste. Alternatively, you can pipe flavored cream into a tart shell to create a delicious winter tart with walnut flavored cream and top it off with caramelized apple or pears.

5

Stabilized Whipping Cream

Flavor the cream on the outside of cakes, on top of a plated dessert or piped into a cream puff shell! Treat your customers to a new flavor every month!

6

Glaze

Spruce up any glaze with a pop of color and flavor. We love champagne flavored glaze over strawberry tarts, or try out this [Spiced Brown Sugar Cookie recipe](#) with a spiced maple glaze for the holidays!

7

Mousse

Pipe into vessels (you can layer with different flavors) or in between layers of cakes and tortes. Think of all the combinations!

See our [step-by-step guide](#) on how to make mousse filled chocolate cups!

8

Cheesecake

Dreidoppel Flavor Pastes were made for this application! Any flavor would make for a great cheesecake. Combine or layer flavors for a custom creation.

9

Flan

Take this classic dessert and turn it into something new. Create a flight of different flavors of flan: orange, espresso, strawberry, lemon, or pistachio.

10

Cream Cheese

Flavor it up and spread on bagels or sandwiches. How about a turkey sandwich with cranberry flavored cream cheese?



11

Beverages

Try it in your iced tea, craft cocktail, or mix a little with simple syrup to flavor sparkling water or to create signature champagne cocktails!

12

Crème Brûlée

Create your own signature crème brûlée. Blackberry, Coconut, Latte Macchiato, Irish Cream, shall we go on?

13

Ganache

Flavor the filling in truffles, tortes and parfaits. You can even elevate the ganache for moist chocolate cake, like this stunning **Chocolate Espresso Pave!**

14

Muffin Batter

A little blueberry flavor paste added to the batter of a blueberry muffin before folding in the fruit pumps up the flavor and adds a hint of color.

15

Clafoutis

Add a little Amarena Cherry Flavor Paste to the batter and bake with DGF's Amarena Cherries!

16

Mascarpone Cheese

Flavor your mascarpone with Tiramisu and Vanilla Moroni Flavor Paste and pipe into a tart shell for a rich, elevated bite.

17

Pot de Crème

Add lemon or raspberry to white chocolate, or flavor up a classic chocolate with mandarin or caramel.

18

Opera Cake

Add Dreidoppel Flavor Pastes to the layers of your opera cake and create a beautiful symphony of flavors your customers are sure to enjoy.

19

Cold Cream Based Soups

Add the fresh zing of Lime Paste to a chilled avocado and crab soup.

20

Salad Dressings and Vinaigrettes

Create custom salad dressings for parties, catering events and for menu specials.





21 Sorbet, Ice Cream, Gelato and Frozen Custard

Enhance the natural flavors of fresh fruit ice creams or add a supporting flavor to complement the star. Chocolate ice cream could be highlighted with a touch of Espresso Paste, while a raspberry sorbet pairs well with a hint of Rose Flavor Paste.

22 Cookie Dough

Change up the traditional sugar cookie and add a hint of citrus or deepen the richness of a chocolate chip cookie with caramel.

23 Batter

Flavor the batter of a flourless chocolate cake or lava cake creating something dark and devilish.

24 Bread Pudding

Add a little Banana Flavor Paste to enhance your banana chocolate chip bread pudding. We think you just found your new secret ingredient!

25 Simple Syrup

Flavor it up and soak your sponge cake, dip babas, glaze the tops of muffins, or infuse into your favorite beverage. Get our 12 festive holiday drink recipes [here](#)!

26 Brownies

Give your brownies a coffeehouse kick with our Latte Macchiato Paste like these [Toffee Swirled Latte Macchiato Brownies](#)! Adding a cream cheese swirl to your brownies? Flavor with Raspberry Flavor Paste for a chocolatey raspberries and cream bite.

27 Coconut Macaroons

Lime or Pineapple Flavor Paste can transform this recipe into a trip to the tropics.

28 Caramel

Caramels or a caramel glaze can be flavored subtly with Jamaica Rum Flavor Paste for specialty popcorn or dipped apples.

29 Curd, Jam or Jelly

Add Walnut Flavor Paste to your pear jelly or Creme Napoleon Flavor Paste to your raspberry jam.

30 Savory Sauces

Try one of Dreidoppel's Fruit Flavor Pastes with duck, pork, venison or beef. Flavor a beurre blanc sauce; It's a simple sauce that serves as the perfect canvas for more flavors.





31

Meringue

Almond, vanilla, espresso, coconut, strawberry, peppermint: the possibilities are delicious!

32

Fresh Pasta Dough

Try lemon flavor paste in pasta dough for a unique spin and a great partner for your chicken piccata.

33

Infuse into Rice

Add Lime Flavor Paste and lime zest into the water before cooking your rice. This makes an incredible citrus rice to pair with chicken.

34

Risotto

Citrus flavor will complement a risotto nicely or try Walnut Flavor Paste to compliment a mushroom risotto.

35

Flavored Water

Enjoy any flavor to still or sparkling water or freeze into ice cubes and add to punch or specialty drinks.

36

Condiments

Customize homemade BBQ sauce, ketchup, mustard and mayo. How about Cherry flavor paste added to the mayonnaise for a cherry chicken pasta salad or mango flavor paste in a sweet and spicy BBQ sauce?

37

Pancakes and Waffles

We love Viennese almond flavored waffles, or banana flavored pancakes with chocolate chips. Or, put a festive spin on Christmas morning pancakes with our holiday favorite, pomegranate ([recipe here!](#)). Is it breakfast yet?

38

Cheese Spreads

Some excellent pairings could be cranberry flavor paste and goat cheese or lemon flavor paste with an herb cheese.

39

Fondant

Use different flavors on separate layers of a cake, giving new meaning to custom creations. Get our flavored fondant recipe [here!](#)

40

Coffee

Add a little Viennese almond flavor paste in your coffee grounds before brewing, or simply mix some into your coffee creamer for a natural way to add flavor to your morning cup. Now, you can brew one variety of coffee and get tons of different flavors.

Looking for More Recipes Using Flavor Pastes?

Visit our website, ifigourmet.com or scan the QR code to see more.



Contact Us:



ifiGOURMET Headquarters

Serving all U.S. states except California and Reno, Nevada.

☎ 847.855.7400

📠 847.855.7408

✉ cs-gurnee@ifigourmet.com

ifiGOURMET West

Serving California and Reno, Nevada.

☎ 888.882.7288

📠 650.583.4214

✉ cs-sf@ifigourmet.com