



CHOCOLATE

CONFECTIONERY

*Cake
Art*

With Dreidoppel Pastes

3 DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.



TREND: BRUSHSTROKE

Colorful brushstrokes for unique pastry decoration are a real eye-catcher. They can be made well in advance and in different sizes, as needed. Choose from over 50 pastes for fine pastry to add color and taste to your brushstrokes.

It's as simple as that:

1. prepare basic recipe (see overleaf)
2. place dots of the confectionery mass on a baking tray lined with baking paper
3. spread dots with a brush
4. set aside to cool and harden



Brushstrokes as individual decoration:

To professionally stick the brushstrokes to a cake: Simply arrange a dot of buttercream on the surface of the cake and press the brushstroke gently in place.



TREND: CHOCOLATE CONFECTIONERY

Our basic recipe for chocolate confectionery will make every chocoholic's mouths water! Inspire with unique patterns, appealing colors and exciting flavors.

We have over 50 pastes for fine pastry to help you create individual sweets for every occasion.

It's as simple as that:

1. prepare basic recipe (see overleaf)
2. pour chocolate in moulds
3. shake moulds gently to avoid air bubbles
4. set aside to cool and harden



Chocolate confectionery for every occasion!

As you know, chocolate is always the answer. Have you ever tried the following ideas? If not, it's high time:

- small, flat chocolate confectioneries for decorating cakes and desserts
- extraordinary chocolate confectionery bar shapes as coffee companions
- eye-catching bars of chocolate confectionery for retail sale





DELICIOUS CHOCOLATE CONFECTIONERIES

Whether individual decorations like modern brushstroke shapes or delicious confectionery in the shape of bars – Dreidoppel's pastes for fine pastry add color and taste to your creations!

Variety with over 50 Pastes for Fine Pastry

Native or exotic fruits, flowers, nuts, coffee, chocolate or caramel, aromatic spices or alcoholic specialities – the variety of flavors in our assortment sets no limits to your creativity.

Dreidoppel Quality Promise

This product is **free from**

- artificial colors
- modified starch



Basic Recipe Chocolate Confectionery

INGREDIENTS:

	Couverture, white	1.000 g
	Cocoa butter	50 g
any	Dreidoppel Paste for Fine Pastry	50 g

INSTRUCTIONS:

Melt couverture and cocoa butter. Add paste of your choice and mix thoroughly until a homogenous mass has formed. Continue as desired.

Storage advice:

Store in a cool, dry place.

Our tasty and beautiful treats:

- 21304 Blueberry
- 21604 Caramel
- 20504 Cherry (Morello)
- 28204 Elderberry
- 26704 Espresso
- 23820 Lavender
- 20804 Raspberry

Note: Please pay attention to the legal requirements in your country for the further processing of chocolate. Food law information for packaged / loose goods is the responsibility of the processor.

FAVORITES