

MARRY ME!



3 DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.



The perfect Decorative Cream

The perfect decorative cream is characterized by a particularly white colour and smooth structure. This allows the colours of our Pastes for Fine Pastry to shine very bright and you can apply small works of art precisely on the cake (see recipe on the right).

In general, any type of buttercream or rich cream is suitable. Such creams can be processed for a long time and give the cake stability.

In addition, when using sprinkles, they have the advantage that the decorations remain stable for a longer time. They do not soften or run out of colour as quickly.

Product Tips:

Blancoladino (41518), 6 kg

The ready-to-use white filling-cream is not only suitable for preparing our perfect decorative cream, but is also ideal as a coating for cakes and pastries. The highlight: The coating is cut-stable.

Buttercream Base (34611), 12,5 kg

Cream powder for easy and quick preparation of traditional German buttercream.

Basic recipe:

400 g Buttercream Base + 1.000 g Water + 1.000 g tempered Butter

Recipe:

Ingredients:

	Vegetable fat	600 g
41518	Blancoladino	400 g
	Paste for Fine Pastry/ Flavour	as desired ²⁾

Instructions:

Melt vegetable fat and mix it with Blancoladino and Paste for Fine Pastry/Flavour. Let the mixture cool down to a creamy consistency, then whisk it up.

Tips:

For a pure white cream we recommend the use of 3 g Panettone Flavour (73005) instead of a paste. For a brown chocolate cream add 80 g Creme de Cacao Paste (20406).

Getting wedded!

Inspiration for the wedding season

The most beautiful day in life deserves the most beautiful cake of all time!

With our Cake Art series, we are always giving you tips and inspiration on how you can impress your customers with extraordinary creations.

You want to learn more about a specific decoration technique? Please contact our sales team for the appropriate folder.

Have a look at the topics we have already presented.



Must-have for Cake Art: Our Pastes for Fine Pastry

Dreidoppel Pastes are ideally suited to provide the perfect decorative cream or buttercream with colour and flavour. In addition they can be processed reliably and easily for dairy cream, buttercream, fillings for pralines, chocolates, baked goods and ice cream. The structure of the decorative cream is preserved in the best possible way, as no further liquid has to be added.

Delicious creams and our pastes for fine pastry are the perfect couple for creative cake art as shown in our Cake Art series. With just a bit of skill, you can create real eye-catchers for the most beautiful day in life.

Colour¹⁾ and taste with over 50 Pastes for Fine Pastry

Our product line offers a huge variety of flavours

- Native and exotic fruits
- Flowers
- Nuts
- Coffee, chocolate and caramel variations
- Aromatic spices
- Alcoholic specialties

Our pastes allow precise control of colour and taste intensity of your cream. It can be individually controlled by dosing the pastes²⁾.

¹⁾ Only natural colouring from fruit- and vegetable-concentrates.
²⁾ Please consider the maximum dosage of each paste.



Dreidoppel Clean Label

All Clean Label Pastes for Fine Pastry are free from artificial colourings, preservatives, modified starch and further additives (except for citric acid).

Cake 1: Flying High



Three magical design trends in just one cake.
This wedding cake will be remembered for
a long time by the guests.

Structure of the cake

Stage 1 (bottom): Palette technique

Choose from over 50 Pastes for Fine Pastry to add colour and taste to the cream – you determine the intensity*. To decorate a cake (20 cm diameter, 10 cm high, similar to the one in the photo), you will need approx. 150 g of cream.

*Please consider the maximum dosage of each paste.



Prepare the decorative cream with different Pastes for Fine Pastry that are coordinated in terms of colour and taste.

By using small icing spatulas, apply the prepared cream in the desired amounts to the smooth surface of the cake. This provides texture and will be a real eye-catcher.



Use a spatula or a small palette to spread the different creams decoratively onto the body of the cake.

Tip:

A dream in shades of rose

We used the following Dreidoppel Pastes for Fine Pastry for the design of the cake:

- Rose (25320)
- Lavender (23820)
- Pomegranate (49904)
- Blackberry (27304)
- Elderberry (28204)



Stage 2 (middle): Fault Line

The attached fault line offers the possibility of an attractive colour contrast with a 3D effect on the cake.

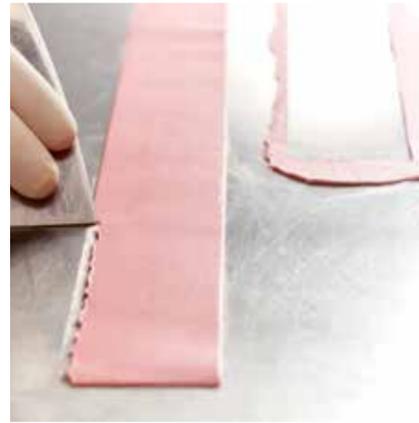
If you like, you can cover the cake base with small dots and dab the upper edge with gold powder.



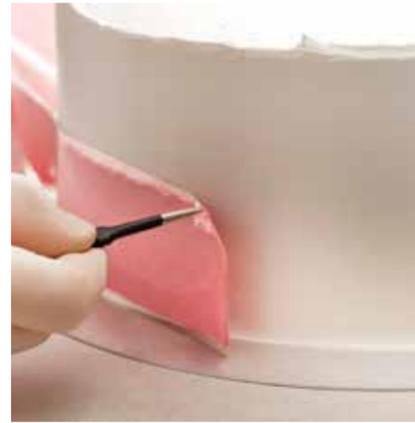
This is how it's done!



Spread the cream for the fault line on a transfer foil.



Place the cream coated foil on a clean work surface and create an irregular edge structure on one of the long sides, e.g. by using a spatula. The other side stays straight.



Place the fault line foil with the foil facing outwards and the textured side up on the edge of the cake. Press slightly, freeze the cake body and then peel off the foil.

Tip:

Foil, piping bag or palette?

There are various techniques for designing the fault line, which lead to different optical results:

- Foil technique: as described above. The result is a smooth surface.
- Piping bag technique: the fault line is applied with different nozzles and bordered with smoothly spread decorative cream. This creates a 3D character.
- Palette technique: The cream is applied and spread directly to the body of the cake using a palette.

Stage 3 (top): Brushstroke

The upper part of the cake is decorated with real flowers, gold powder and matching brushstrokes.

Colourful chocolate brushstrokes are a real eye-catcher. They can be easily prepared ahead in different colours and sizes.



This is how it's done!

1. Prepare basic recipe (see back page).
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.

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.



Good to know:

Use of real flowers

What you need to know when using real flowers for cake decoration:

- Use only edible and untreated flowers.
- There are clips for roses and other flowers that can be filled with water, so they stay fresh longer, alternatively, you can wrap the stems in cling film and then stick them in the cake.
- Always choose flower decors according to the current season.

Cake 2: Floral Glory



This delicate floral decoration is created by combining hand-made cream flowers and leaves with real flowers and leaves.

Noble and filigree: flower technique

A clean white cake with finely placed cream flowers will quickly become an eye-catcher thanks to the 3D effect of the blossoms.

But it doesn't always have to be white. Chocolate cakes are also very popular at weddings. Take a look at our tip for the perfect decorative cream in combination with our Creme de Cacao Paste (see page 3).



This is how it's done!



Attach a piece of baking paper on a flower nail and pipe the flower. Important: The narrow side of the nozzle is at the top.



The prepared flowers are placed on the cake with a palette.



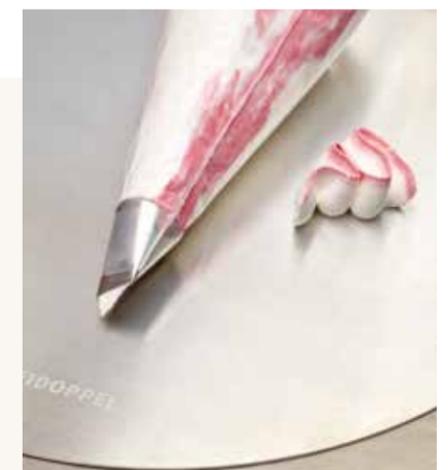
Now pipe the leaves (and, if necessary, supplement with real leaves).

Tip:

Two-tone eye-catcher

The applied cream flowers provide an additional wow effect when they consist of two colours.

White roses with contrasting pink edges are easy to make yourself. Simply place a thin strip of pink cream on the narrow side of the nozzle in the piping bag and fill the rest of the piping bag with white cream.



Cake 3: Drip Dream



A picture-perfect cake – thanks to the combination of ombre with a melt-in-the-mouth chocolate drip.

The perfect drip

The cake design trend, which originally came from the USA, has slowly developed into a long-running hit – and rightly so in our opinion. Especially for high cakes the drip comes into its own visually.

Production and application are not as difficult as you might think. To create the drip use for example chocolate, candy melts or ganache – or our Schokoladino with the instructions below.

This is how it's done!

Ingredients:

36818 Schokoladino

Instructions:

Melt Schokoladino and fill it in a piping bag. See step photos for use.

Tip: Before placing the drip, cool the cake well.



First, sweep the edge of the cake with the piping bag and let the drips run down selectively.



Fill the remaining surface and smooth with a palette.

Decoration:

Decorate the surface of the cake as you like. We used home-made meringues and circles made from Chocolate Confectionery (for basic recipes, see back page). Real flowers and a high-quality wooden cake topper complete this picture.

Tip:

Ombre-Look



With the spatula technique you can create great colour gradients in an ombre look in a simple way.

You begin by colouring and flavouring buttercream or rich cream with your choice of our 50+ Pastes for Fine Pastry. Using a spatula, simply arrange dots of cream on the surface of the cake. Spread them carefully with a broad, flat offset spatula and fade them out as desired.

Tip: In our Cake Art folder "Painted Cake" you will find further great techniques on how to use the cake body as a canvas for your creativity.



Decoration: It's all about the mix

You decide whether it is home-made or purchased decoration elements!

Our Dreidoppel decor range offers a lot of choices!

Our favorite decoration for wedding cakes from the Dreidoppel assortment:

- Love Seal (19280)
- Heart 3D (19400)
- Marzipan Roses, red large (91201)
- Marzipan Roses, red small (04601)
- Marzipan Roses, pink large (91301)
- Marzipan Roses, white large (91601)
- Marzipan Rose Leaves, large (91801)
- Marzipan Rose Leaves, small (05501)
- White Shavings (96901)
- Dark Shavings (97301)

Basic recipes for hand-made decorations

Meringue- and chocolate decorations are real eye-catchers. They are easy to make by yourself and can be prepared ahead.

Meringue

Ingredients:

30781	Eisan	160 g
	Water	1.000 g
	Sugar	2.000 g
any	Paste for Fine Pastry	as desired*

Instructions:

Mix Eisan with water at low speed, then add sugar bit by bit at high speed until stiff peaks form. Marble as desired with any Paste for Fine Pastry. Pipe meringue in desired forms and let dry overnight in oven at 60 °C.

Storage advice: Store meringue- and chocolate decoration in a cool, dry place. Also pack the meringue decoration airtight.

Chocolate Confectionery

Ingredients:

	Couverture, white	1.000 g
	Cocoa butter	50 g
any	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. For Brushstrokes: Place dots of the confectionery mass on a baking tray lined with baking paper, spread dots with a brush and set aside to cool and harden. For Circle decors: Spread the confectionery mass extensively on baking paper and cut out with a ring.

* Please consider the maximum dosage of each paste.