









1. Brush Technique

Our pastes for fine pastry can be applied pure and undiluted on cooled cakes frosted with buttercream. Using various brush shapes and sizes, simple yet effective patterns can be conjured on your cakes

Use the cake as a canvas and let your creativity run free as you prepare your own personal work of art with help from our fine pastry pastes.





2. Palette Technique

Not much artistic talent? Then try the palette technique. Choose from over 50 pastes for fine pastry to add color and taste to buttercream – you determine the intensity. To decorate a cake similar to the one in the photo (20 cm diameter, 10 cm high), you will need approx. 150 g buttercream.

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





3. Spatula Technique

Our pastes for fine pastry let you create smooth, colorful effects and gradients on the prepared cake.

You begin by coloring and flavoring buttercream with your choice of our 50+ pastes for fine pastry. Using a spatula, simply arrange dots of buttercream on the surface of the cake. Spread them carefully with a broad, flat offset spatula and fade them out as desired. You can create buttercream cakes in the popular ombré look as well as other great color effects.







Delicious buttercream and our fine pastry pastes are the perfect pair for creative cake art. With just a bit of skill, you can create real eye-catchers for your display case in no time.

Color and taste with over 50 pastes for fine pastry

Our product line offers a huge variety of flavors

- Native and exotic fruits
- Flower-Notes
- Nut-Variations
- · Coffee, chocolate and caramel
- Aromatic spices
- Alcoholic specialties

Our pastes allow precise control of color and taste intensity of your buttercream.



Discover all Dreidoppel Pastes for Fine Pastry in our pastes folder!



PRODUCT INFORMATION

