

TOFFEE PASTE

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IDEAS FOR GOOD TASTE. SINCE 1899.



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TOFFEE PASTE

- Food preparation with typical colour and taste of cream caramel
- With condensed skimmed milk and caramel sugar syrup
- Without artificial colourants and preservatives
- With natural flavours
- Natural, Kosher, Bake-Stable

Item-No.	DRE 41904
Product Description	Food preparation for the flavouring of fine bakery wares, desserts and ice cream
Dosage	50 g : 1,000 g
Packaging	2 kg jar
Taste Profile	



Soul Cuddler: Toffee Paste

Give your pastries, cakes and desserts a smooth toffee taste with an appealing caramel note.

Product Information



DRIP CAKE

INGREDIENTS:

1 cake 22 cm Ø, 10 cm height

Dark Base

40222 Dark bases (see Sacher basic recipe)	700 g
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Toffee Base

43113 SandRühr Premium	255 g
Wheat flour	165 g
Water	165 g
Vegetable Oil	165 g
41904 Toffee Paste	50 g

Filling

46720 Fond Royal CL	
White Chocolate	65 g
Water, hot	80 g
Cream, whipped, unsweetened	310 g
31904 Decoration Cream with Stabifix F	300 g

Glaze

Milk	20 g
Cream, liquid	15 g
Glucose syrup	15 g
41904 Toffee Paste	13 g
Couverture, white	100 g
37866 Sanett Solution (see basic recipe Sanett Bovine)	10 g
44018 Topglanz Plus	115 g

INSTRUCTIONS:

approx. 190 °C approx. 12 Min.

For the dark bases, mix all the ingredients and pour 350 g each into a ring and bake. Mix all ingredients for the toffee base together, pour 400 g each into a ring and bake.

Mix Fond Royal CL White Chocolate with hot water, allow to cool slightly and then fold in the whipped cream.

Place a dark base in a ring, spread 150 g of the white chocolate cream, place a toffee base on top and repeat the process. After cooling spread the cake with a thin layer of decoration cream and freeze briefly.

For the glaze, bring milk, cream and glucose syrup to the boil, stir in the couverture, Toffee Paste, Sanett Solution and Topglanz Plus. Spread the glaze on top of the cake and let it run down the edges a little.



MARSHMALLOWS

INGREDIENTS:

1 Basic recipe

Water	100 g
33066 Sanett	60 g
Sugar	270 g
Dextrose	100 g
Water	125 g
Glucose syrup	100 g
41904 Toffee Paste	50 g
Wheat-Strach- Powdered-Sugar-Mixture (1:1)	

INSTRUCTIONS:

Mix water and Sanett and run at slow speed. Bring the sugar, dextrose, water and glucose syrup to the boil (122 °C). Slowly run the slightly cooled sugar syrup (approx. 100 °C) into the Sanett Solution. Add the Toffee Paste whisk everything until it has cooled down.

Now pour into a powdered mould and sprinkle with the starch/sugar mixture. Leave to set overnight. Cut into shapes with a greased knife and roll again in the starch/sugar mixture. Store in an airtight container.



SHORTBREAD BAR

INGREDIENTS:

1 tray 60 x 20 cm, approx. 40 pieces

Shortcrust

	Butter	260 g
	Powdered sugar	110 g
	Whole eggs	60 g
41904	Toffee Paste	14 g
	Wheat flour	390 g
	Salt	1 g
	Baking powder	3 g

15504	Creme Brulee	100 g
	Cream, liquid	260 g
	Cream cheese	140 g
41904	Toffee Paste	30 g

Crumble

	Butter	160 g
	Sugar	130 g
41904	Toffee Paste	32 g
	Wheat flour	280 g

	Pecans, chopped	160 g
	Cashew nuts, chopped	160 g
	Almonds, chopped	160 g
	White chocolate	as desired

INSTRUCTIONS:

approx. 190 °C approx. 20 Min.

Prepare the toffee shortcrust pastry and chill briefly. Roll out the short pastry (to 5) and place in a greased tray.

Mix Creme Brulee, cream, cream cheese and Toffee Paste and pour onto the shortcrust pasty base.

Sprinkle half of the toffee crumble on top of the mixture and sprinkle the chopped nuts, seeds and almonds on top. Sprinkle the remaining crumble on top. Bake.

Once cooled, cut into strips (6 x 2,5 cm) and decorate with white chocolate as desired.



COOKIE

INGREDIENTS:

10 pieces

Butter	100 g
Sugar	70 g
Brown sugar	40 g
Whole eggs	50 g
41904 Toffee Paste	30 g
Wheat flour	140 g
Salt	1,5 g
Baking powder	4 g
Pecans, chopped	75 g
Almonds, chopped	30 g

INSTRUCTIONS:

 approx. 190 °C  approx. 12 Min.

Mix butter and both types of sugar. Add the eggs and stir briefly. Add Toffee Paste, flour, salt, baking powder, pecans and almonds and mix briefly.

Scoop out equal amounts and place them onto baking paper to bake.