



HIBISCUS FLAVOR PASTE

PRODUCT INFO



Introducing Hibiscus Flavor Paste from Dreiboppel—fruity, flowery, and slightly tart—a refreshing and ripe taste for summer desserts. Perfect for flavoring mousse, frosting, cakes, and more! Flavor Pastes have reliable color, intense flavor, and are always “in season.” They have a long shelf-life, no artificial preservatives, are a consistent quality and they reduce labor and expense.


DRE 24320 7

Packaging: 6/2.2 lb jars
Dosage: 5% (50 : 1000g)

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KOSHER
BAKE-STABLE



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HIBISCUS HO-HOS

BY JESSICA ELLINGTON

INGREDIENTS

Hibiscus Simple Syrup Soaked Sponge

	G	OZ
Granulated Sugar	100	3.53
Water	100	3.53
Hibiscus Flavor Paste (DRE 24320 7)	20	0.71
Cocoa Sponge Sheet (699820)	1 sheet	

Hibiscus Cream Filling

Heavy Cream	280	9.88
Powdered Sugar	8	0.28
Stabifix F (DRE 31904 9)	6	0.21
Hibiscus Flavor Paste (DRE 24320 7)	30	1.13

Other Ingredients

Natural Dark Confectionery Coating (GM 200059)	As needed	
White Chocolate Coating (GM WCOAT22) with 10% Hibiscus Flavor Paste (DRE 24320 7)	Optional decor	
White Chocolate Microdrops (96361)	Optional decor	



METHOD

Hibiscus Simple Syrup Soaked Sponge

1. Bring water and sugar to a boil.
2. Stir in Hibiscus Flavor Paste.
3. Set aside to cool.
4. Once cool, brush all the simple syrup onto the sugared side of the Cocoa Sponge Sheet.
5. Cut Cocoa Sponge Sheet and parchment in half lengthwise so the two sheets measure 15"x11."

Hibiscus Cream Filling

1. In the bowl of a stand mixer, whip all ingredients on medium speed until soft peaks form.

Assembly

1. Spread half of hibiscus cream filling on each half of the sponge sheet.
2. With the short side facing you, gently roll the edge of the sponge away from you.

3. Lift the parchment paper to help finish rolling the sponge, stop once you've reached the center.
4. Repeat process on the opposite side.
5. Cut the sponge in half where the two rolled pieces meet and gently roll each log over so that the seam rests on the bottom.
6. Repeat process with the second half of sponge sheet.
7. Freeze logs on parchment paper.
8. Once frozen, trim both ends of the log and cut into 3.5" pieces.
9. Dip each log into melted confectionery coating and decorate as desired.

Recommended Decoration

Melt White Chocolate Confectionery Coating with 10% Hibiscus Flavor Paste to stripe the tops of Ho-Hos. Sprinkle with White Chocolate Microdrops to finish.

Bon Appetit!