



GOURMET INGREDIENTS TO ELEVATE YOUR EDIBLES

11

RECIPES

FOR CANNABIS
INFUSED GOODIES

A SWEET COMPANY

A Gourmet Dessert Ingredient Supplier Driven by Love, Quality, & Family Values.

ifiGOURMET was born in the bakery business. Over the past 30 years, it has evolved into a leading importer and master distributor of high-quality products for professional culinary industry use. We offer high-end ingredients to the 420 industry for use in gummies, pâte de fruit, baked goods, infused ice creams, drinks, and more. We have an outstanding selection of top-quality products sourced from the world's finest producers and manufacturers.

TAKE YOUR EDIBLES TO A HIGHER LEVEL

ifiGOURMET HQ

Serving all U.S. states except California and Reno, Nevada.

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11 INSPIRING RECIPES

USING DREIDOPPEL FLAVORS & OUR PREMIUM LINE OF CHOCOLATE

FLAVORS

Your life is about to change— get ready for four incredible, versatile, all natural flavors! Created by Dreidoppel, the world's premier manufacturer of flavorings, Flavor Pastes are a work horse in the kitchen. They have reliable color and flavor, are ALWAYS in season and have consistent quality helping to reduce labor and expense. They are a perfect partner for all things pastry, chocolate, and candy and with all of this potential, they may become your new secret ingredient!

We offer over 50 flavors available in Fruit, Nut, Coffee, Liquor, Botanical, and other flavor profiles.

CHOCOLATE

Couvertures, Derivatives, and Confectionery Coatings

ifGOURMET offers a wide selection of gourmet chocolate, from fine couvertures by Luker Chocolate, made singularly from South American fine flavor cocoa beans, to our portfolio of the world's finest Belgian Chocolate. Whatever your chocolate needs may be, ifGOURMET's extraordinary product collection can be trusted to make a lasting impression.

We proudly offer:

Luker Chocolate, Callebaut, Cocoa Barry, Van Leer, Guittard, ifgourmet, and Grand Marque.

LET'S GET INTO IT!

CHOCOLATEY CARMELLY GOODNESS

A bite into these Luker Tumaco 65% Dark Chocolate and Caramel Truffles opens the doors to caramel paradise! These gems mix the decadent sweetness of caramel with the subtle bitterness of dark chocolate.

INGREDIENTS:

250g	Heavy Cream
50g	Glucose Syrup (DGF 8369)
525g	Luker Tumaco 65%, chopped (LUK D102)
35g	Unsalted Butter, softened
150g	DGF Salted Caramel Cream (DGF 5817)
3g	Sea Salt

METHOD:

Place the heavy cream and the glucose into a sauce pan. When the mixture comes to boil, slowly add it to the chopped chocolate in a bowl. Allow the hot cream to melt the chocolate for a few minutes, before stirring from center of mixture outward, to keep the mixture homogenous.

Set aside to cool to 90°F. Stir in the softened butter, followed by the caramel cream and salt.

Fill into **Dark Chocolate Truffle Shells (96156)** or pipe into molds. Allow it to crystalize and harden properly before handling. Once hardened, if in a shell, fill in the opening with dark chocolate. If free form, enrobe in dark couverture.



ADD SOME
SPARKLE

MIX OUR BRONZE
BRILLIANT POWDER WITH
ALCOHOL AND SWIPE
ONTO TRUFFLES OR IN
MOLDS BEFORE
FILLING.

OOOOHH
AAAAAH

LOLLIPOPS

1 C	Light Corn Syrup
2/3 C	Granulated Sugar
1 3/4 tsp	Dreidoppel Flavor Paste (50+ flavors available)

INSTRUCTIONS:

Place lollipop sticks in hard candy molds or arrange sticks 3" apart on greased foil-lined baking sheets; set aside. In a heavy saucepan, combine corn syrup and sugar. Bring to a boil over medium heat, stirring occasionally. Cover and cook for 3 minutes to dissolve sugar crystals. Uncover and cook over medium-high heat, without stirring, until a candy thermometer reads 300°F (hard-crack stage). Remove from the heat; stir in Dreidoppel Flavor Paste of your choice. Immediately pour into prepared molds or pour free-form over ends of lollipop sticks on baking sheets. Allow to cool.

ELEVATE A
CHILDHOOD
FAVORITE

TAFFY

SOFT &
CHEWY

2 C	Granulated Sugar
2 tbsp	Cornstarch
4 tbsp	Unsalted Butter
1 tsp	Salt
1/2 C	Corn Syrup
1 1/2 C	Water
2 tbsp	Dreidoppel Flavor Paste (50+ flavors available)

INSTRUCTIONS:

In a large saucepan, stir together the sugar and cornstarch. Add the butter, salt, corn syrup and water; mix well. Bring to a boil over medium heat, stirring to mix in butter. Heat to 275°F (134°C), or until a small amount of syrup dropped from a spoon forms hard but pliable threads. Remove from heat and stir in the Dreidoppel Flavor Paste of your choice. Pour into a greased 8x8" baking dish. When cooled enough to handle, remove candy from the pan, and pull until it loses its shine and becomes stiff. Pull into ropes and use scissors to cut into 1 inch pieces. Wrap each piece in waxed paper.

CHEWY FLAVOR BLASTERS

Fruity, chewy, and delicious! Make these fruit chews your own with our selection of Dreidoppel Flavor Pastes.

INGREDIENTS:

20g	Heavy Cream
0.50g	Kosher Salt
126g	Glucose Syrup (DGF 8369)
16g	Trimoline Invert Sugar Syrup (DGF 8301)
110g	Granulated Sugar
30g (3%)	Dreidoppel Flavor Paste* (50+ flavors available)
4g	Fruit Acid (DRE 53304)
6g	Belgian Cocoa Butter (96346)

**Strawberry pictured. Flavor Paste dosage may vary, adjust to your taste.*

INSTRUCTIONS:

Heat all ingredients except fruit acid and cocoa butter in a medium saucepan to 245°F (118°C), stirring gently. Remove from heat and whisk in cocoa butter and fruit acid. Cast into an 18 cm frame. Cool and cut into desired size.

*More information on products in **bold** available at ifiGOURMET.com*

PUNCH OF
FLAVOR!

SATISFY YOUR
SWEET TOOTH!

THESE FLAVOR-PACKED
MORSELS ARE SIMPLE
TO MAKE AND WILL
CERTAINLY SATISFY
YOUR CRAVINGS!



SQUISH



FLUFFY FLAVORED MARSHMALLOWS

The only thing better than scratch-made marshmallows are these Fluffy Dreidoppel Flavored Marshmallows! Whether you're whipping these up with classic flavors like Vanilla, Espresso, and Strawberry or adding a kick with one of our boozy or floral flavors, these extra fluffy sweet treats are sure to be a customer favorite.

Get our recipe at our QR code.

**MORE THAN
A MARSHMALLOW**

TURN THEM INTO S'MORES
OR USE TO GARNISH A
SPECIALTY COFFEE OR
HOT CHOCOLATE



GOURMET "POT" CORN

Take your movie nights to the next level! Gourmet popcorn is a super easy, customizable snack using all-natural ingredients! Simply pop, melt, drizzle, and decorate for a snack you just can't stop eating.

See our flavor combo suggestions like Bananas Split, Birthday, S'mores and more at the QR code!



BIRTHDAY "POT" CORN



GLUTEN FREE!

CHOCOLATE POP TARTS



Our Gluten-Free Chocolate Pop Tarts are made with our White Almond Flour, Luker Chocolate Couvertures, and Natural Cocoa Powder. These charming treats feature a subtly sweet dark chocolate filling in crumbly pastry. Get the recipe at the QR code!

Use your favorite traditional Luker Chocolate or try Oat Milk Chocolate to make this recipe dairy-free.

GOOEY, CRUNCHY, AND CRISPY

These Dreidoppel flavored crispy rice bars are a fun canvas that can be personalized to your palette. Try flavors like Strawberry, Banana, Pistachio and more!

INGREDIENTS:

240g	Unsalted Butter
900g	Mini Marshmallows
400g	Crisped Rice Cereal
77-154g (5-10%)	Dreidoppel Flavor Paste* (50+ flavors available)

**For fruit flavors use 10%, nut and coffee flavors use 5%.*

METHOD:

Melt the butter over low heat, then add in the marshmallows and stir in continuously until the marshmallows have melted completely. Add your Dreidoppel Flavor Paste of choice and stir until completely incorporated.

Immediately pour the mixture onto a parchment-lined half sheet pan. Spread the mixture evenly onto the tray. The mixture is easier to spread when still warm. Grease your spatula or knife to avoid sticking.

Once the treats have cooled they can be cut into desired portion sizes.

More information on products in **bold** available at ifiGOURMET.com



A CHOCO-LOTTA FLAVOR

Gorgeous colors using natural ingredients? Now that's the best of both worlds! These colorful, flavor-packed bars are made with our White Chocolate Confectionery Coating - no tempering required! All you need is a mold and Dreidoppel Flavor Paste to customize.

INGREDIENTS:

1000g	White Chocolate Confectionery Coating (GM WCOAT22)
50g	Cocoa Butter (96346)
50g	Dreidoppel Flavor Paste (50+ flavors available)

More information on products in **bold** available at ifiGOURMET.com

METHOD:

Melt couverture and cocoa butter. Add Flavor Paste of your choice and mix thoroughly until a homogenous mass has formed. Pour chocolate into molds. Shake molds gently to avoid air bubbles. Set aside to solidify.

INFINITE FLAVOR COMBOS

FLAVOR IT UP!

PICK A FRUIT, NUT, COFFEE, BOTANICAL, OR OTHER DREIDOPPEL FLAVOR OR COMBINE SEVERAL FOR A TRULY CUSTOM TASTE.

PÂTE DE FRUIT



This scrumptious Pâte de Fruit packs a flavorful punch with Dredioppel's intense and vibrant Flavor Pastes! Easy and delicious, you'll enjoy them all year long. Get the recipe at the QR code to the left.

GUMMY CANDIES

INGREDIENTS:

620g	Water
10g	Tartaric Acid
430g	Sugar
10g	Pectin-Citrus (DGF 8285)
30g-50 (3-5%)	Dreidoppel Flavor Paste* (50+ flavors available)

**Flavor Paste dosage may vary, adjust to your taste.*

METHOD:

In a small bowl, combine 20g water and 10g tartaric acid. Whisk until acid is fully dissolved and set aside. In a separate small bowl, dry blend 30g sugar and 10g pectin and set aside. Grease a 10 x 13 inch pan.

In a small pot, combine remaining water (600g) with the Dreidoppel Flavor Paste of your choice & pectin mixture. Lightly whisk out any clumps. Bring mixture to a boil over high heat and continue to boil for 60 seconds to ensure pectin is fully hydrated.

Add remaining sugar (400g) & bring back to a boil. Continue to boil to as low as 225°F (107°C) or as high as 248°F (120°C). Higher heat will result in a more dense texture and thoroughly cooked taste. Once desired cooking temperature has been achieved, add tartaric acid and water mixture. Whisk aggressively to ensure everything is fully combined, then cast immediately into a pan or mold.

The candies will be fully set and ready to cut or unmold in about an hour. Coat demolded gummies in mineral oil to preserve them and keep in airtight container or packaging.

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EXQUISITE &
DELECTABLE





KEEP IN TOUCH

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SHOW US
YOUR SWEET
STYLE



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