

BEAUTIFUL SLICES

A DELICIOUS LEMONY MEDLEY



MODERN SLICES

Custard and cream slices are a part of the familiar assortment in the display of every bakery or pastry shop. We've dusted off the classic tray-bake recipes for you and interpreted them in a new way, so you can bring a breath of fresh air to your product range. The optics are appetising, and the taste is convincing.

Select ingredients, inspiring recipes, and new ideas for garnishing and shaping — they are sure to win over your guests, from the first glance to the last bite. With

our new tray-bake ideas we've re-interpreted the classics from A to Z. Tray-Bake 2.0 will bring you higher revenue and better sales. In these recipes, we've concentrated on fruity lemon flavouring in exciting combinations.

For more information about our products and to find more recipes and inspiration for tray-bakes and other cakes, visit us at www.dreidoppel.de, or consult your sales representative.



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TANGY, SWEET AND SOUR

CITRUS IS IN VOGUE

A delicate hint of refreshing citrus lends a lighter note to every cream slice. This is one of the reasons that the demand for pastries with exotic citrus flavours continues to grow.

Whether orange, lemon, lime or mandarin – Dreiboppel, the flavouring specialist, has a complete range of pastry pastes, flavourings and cream stabilisers in these trendy tastes. The perfect product is available for every occasion and every preparation.

- Our Fine Pastry Pastes are food-grade preparations that are particularly suited for flavouring whipped cream, creams and other fillings. They will also win you over with their intensive, authentic colours.
- Our flavourings were specially developed to season doughs and batters.

They mix in evenly, and have excellent baking and freezing stability.

- Our classic products Citroperl and Oraperl develop their matchless taste during the production and baking process, thanks to our special granulation technology.
- Our stabilising agents contain only natural flavours and are made with bovine gelatine. As Dreiboppel Clean Label products, you'll find they have a very short list of ingredients.

Bring taste to your pastries with Dreiboppel!



CITRUS VARIETY

PASTES FOR FINE PASTRY

- 20104 **Orange**
- 20304 **Lemon**
- 25104 **Lime**
- 21004 **Mandarin**
- 27820 **Pink Grapefruit**

BAKING FLAVOURS

- 72104 **Lemon Europe**
- 72308 **Lemon Prima**
- 27006 **Lemon NOBLESSE**
- 17303 **Oraperl**
- 17403 **Citroperl**

CREAM STABILIZER

- 12166 **Fond Royal CL Lemon**
- 12566 **Fond Royal CL Orange**

CREAM MARMORIA (MARBLING)

- 52906 **Cream Marmorina Lemon**



*Clean Label à la Dreiboppel see website

DREIDOPPEL DIVERSITY

IN FLAVOURING

When it comes to taste, Dreiboppel has been THE partner for patisseries and bakeries since 1899. With nearly 12 decades of experience, we continue to create trendy taste compositions for our customers to lend more variety to their cakes, baked goods, and ice-creams.

Our assortment of over 50 different pastes continues to be developed and refined, and offers a complete spectrum of flavour variety:

- Made from select ingredients
- Consistently high quality
- For high success and product reliability
- With paste-like consistency for optimum measurement

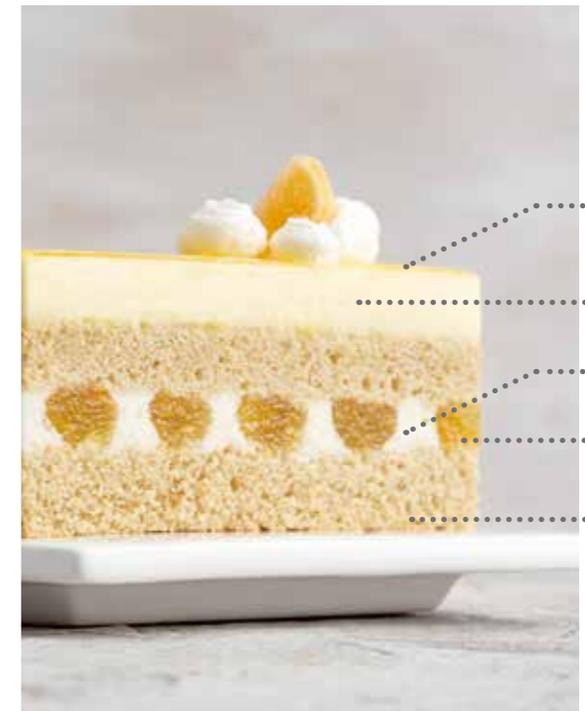
Thanks to the various consistencies we offer, from granules to pastes, our 40+ flavourings can be optimally mixed in with all sorts of doughs and mixtures, and give cakes and pastries that final flavour flourish that will set you apart from your competition:

- Easy to measure out
- Bake and freezer stable
- Highly concentrated and therefore especially economical

With our pastes and flavourings, you will be able to develop lots of new, trendy recipes that will delight your customers and guests. Let yourself be inspired to put more creativity in your display cases with our new tray-bake ideas.



Flavour variety by Dreiboppel, for many uses



- *Apricot jelly*
- *Orange whipped cream*
- *Coconut cream*
- *Apricot filling*
- *Hazelnut cake base*



**TYP ORANGE
APRICOT COCONUT**

Recipe p. 17

Cream Marmorata Lemon

Lemon whipped cream

Filling Type Pineapple-lemon

Curry cake layer



**LEMON
CURRY**

Recipe p. 18



Chocolate wafer

Chocolate whipped cream

*Chocolate cake base
soaked in mandarin syrup*

Mandarin filling



**MANDARIN
CHOCOLATE**

Recipe p. 19

Orange Meringue

Whipped cream Type Orange

Beetroot cake layer



**ORANGE
BEET**

Recipe p. 20



Jelly

Lime Cheesecake

Middle layer featuring
biscuit bits

Biscuit base



**LIME
CHEESECAKE**

Recipe p. 21



TYPE ORANGE

APRICOT COCONUT

INGREDIENTS:

**1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)**

HAZELNUT CAKE BASE

560 g 1,23 lb **Spezialmassen Mix**
(40922)
85 g 3 oz Ground nuts, roasted
3 g 0,11 oz **Zimtino** (15104)
365 g 12,87 oz Water

55 g 1,94 oz Butter, melted
85 g 3 oz **Hazelnut Paste,**
smooth (22206)

COCONUT CREAM

120 g 4,23 oz **Creme Classic**
(33611)
30 g 1,06 oz **Coconut Paste**
(19904)
300 g 10,58 oz Water (max. 20° C)

730 g 1,61 lb **Paradiso Fruit Delight**
Apricot (31118)

WHIPPED CREAM TYPE ORANGE

110 g 3,88 oz **Fond Royal CL**
Orange (12566)

140 g 5 oz Water
550 g 1,21 lb Cream, whipped,
unsweetened

DECORATION

200 g 7 oz **Topglanz Plus**
(44018)
10 g 0,35 oz **Apricot Paste**
(20604)
70 g 2,47 oz Cream for decoration
with **Stabifix F**
(31904)
25 pcs **Jelly Orange Slices**
(08101)

INSTRUCTIONS:

Baking temperature: approx. 170° C

Baking time: approx. 30 minutes

Beat together **Spezialmassen Mix**,
nuts, **Zimtino** and water for 5–7 minu-
tes at high speed. Stir melted butter
and **Hazelnut Paste** into batter. Bake.
Cut the cooled cake in half leng-
thwise and place one half on a 60 x
20 cm tray. Whip **Creme Classic**, **Co-**
conut Paste and cold water together

*A tender cake base with exotic coconut cream, apricot filling,
and fresh orange cream. Refined with an apricot mirror glaze,
whipped cream and jelly orange slices.*

for 3 minutes at high speed. Pipe alter-
nating stripes of coconut cream and
Paradiso Fruit Delight Apricot onto
the nut cake using a size 14 nozzle,
then lay remaining cake layer on top.
Mix **Fond Royal CL Orange** and wa-
ter, then stir in part of the whipped
cream to blend. Fold in remaining
whipped cream. Spread the orange
cream onto the cake and chill at least
3 hours.

Marble **Topglanz Plus** with **Paste**
Apricot, spread and garnish



Fond Royal CL Orange (12566)

- fresh, fruity orange taste
- with a hint of orange zest
- cream stabiliser made with bovine gelatine
- all-natural flavourings



Special cake layer with the subtle taste of lemon and curry, layered with a flavourful pineapple filling. Topped with a refreshing lemon cream and decorated with lemon cream rosettes. The Kataifi angel hair threads give these slices a special look.

LEMON

CURRY

INGREDIENTS:

**1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)**

CURRY SQUARES

3 Pcs 60 x 20 cm
600 g 1,32 lb **Spezialmassen Mix**
(40922)

10 g 0,35 oz Curry powder
6 g 0,22 oz **Citroperl** (17403)
360 g 12,7 oz Water

FILLING

375 g 13,23 oz **Power Filling Neutral**
(36008)
23 g 0,8 oz **Pineapple Paste**
(20904)
2 g 0,08 oz **Lemon Paste**
(20304)

LEMON CREAM

245 g 8,64 oz **Fond Royal CL
Lemon** (12166)
310 g 10,93 oz Water
1225 g 2,70 lb Cream, whipped,
unsweetened

DECORATION

80 g 2,82 oz **Cream Marmorìa
Lemon** (52906)
20 g 0,71 oz Sanett solution
Sanett (33066), see
label for preparation

PASTRY THREADS

50 g 1,76 oz Kataifi angel hair
pastry
30 g 1,06 oz Butter
10 g 0,35 oz Sugar

INSTRUCTIONS:

Baking temperature: approx. 210° C
Baking time: approx. 6 minutes

Whip **Spezialmassen Mix**, curry powder, **Citroperl** at fast speed for 5–7 minutes. Divide batter among 3 trays and bake. After cooling, lay a cake layer on a tray. Mix **Power Filling Neutral** with the pineapple and lemon pastes. Spread 200 g filling on one curry square. Repeat, ending with the last curry square.

Prepare lemon cream, spread

2/3 on the cake, then pipe the rest on top. Freeze slices. To decorate, mix **Cream Marmorìa Lemon** with the **Sanett** solution. Pipe between the cream rosettes and let freeze. Cut into 12 x 3,5 cm pieces and decorate with the angel hair pastry.

Angel Hair:
Pull thawed angel hair threads apart, mix with melted butter. Add sugar, then distribute in single-portion sizes on baking paper. Bake.



MANDARIN

CHOCOLATE

INGREDIENTS:

**1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)**

CHOCOLATE CAKE

1200 g 2,65 lb **Sacher Mix** (40222)
360 g 9,71 oz Edible oil
600 g 1,32 lb Water
70 g 2,47 oz **Mandarin Paste**
(21004)

SYRUP

100 g 3,53 oz Simple syrup
5 g 0,18 oz **Mandarin Paste**
(21004)

FILLING

110 g 3,88 oz Sugar
45 g 1,59 oz **Triquell Neutral**
(32810)
280 g 9,88 oz Mandarin Oranges,
canned
55 g 1,94 oz Orange juice
3 g 0,11 oz **Mandarin Paste**
(21004)
2 g 0,08 oz **Fruit Acid** (53304)

CHOCOLATE CREAM

85 g 3 oz **Fond Royal CL
Chocolate** (12066)
105 g 3,7 oz Water
430 g 15,17 oz Cream, whipped,
unsweetened

DECORATION

25 pcs Chocolate wafers
(own production)

INSTRUCTIONS:

Baking temperature: approx. 190° C
Baking time: approx. 45 minutes

Mix all ingredients for the chocolate cake base at slow speed for 4 minutes. Spread onto a greased baking tray and bake. When cooled, cut cake in half lengthwise. Place one half on a tray and soak in half the flavoured syrup. For the filling, mix sugar and **Triquell Neutral**; puree the remaining ingredients and thicken with the **Triquell** mixture. Spread cake with filling.

Place remaining cake half on top and soak with rest of syrup. Prepare chocolate cream and pipe onto the slice. Chill for at least 3 hours.

Chocolate Decoration:
Spread tempered couverture thinly onto cling film. Place another piece of cling film on top, then roll out lightly with a rolling pin. Use the back of a knife to press 25 rectangles onto the film, each about 12 x 3,5 cm, being careful to avoid actually cutting through the film. Place chocolate between two baking trays so that it remains flat. Allow to firm up for approx. 3 hours at room temperature, then use to decorate slices.



**Cream Marmorìa
Lemon** (52906)

- fresh flavour of sun-ripened lemons
- brilliant shiny colour
- no artificial colours



Mandarin Paste
(21004)

- light bitter zest note
- with natural orange flavour
- bake stable
- vegan



A surprising combination with grated beetroot and orange flavour in a light sponge, covered with aromatic orange cream and decorative flambéed meringue puffs and chocolate decor.

ORANGE

BEET

INGREDIENTS:

1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)

SPONGE BASE

420 g 14,82 oz SandRühr Premium (43113)
280 g 9,88 oz Flour
280 g 9,88 oz Water
280 g 9,88 oz Edible oil
170 g 6 oz Ground almonds, roasted
60 g 2,12 oz Orange Paste (20104)
6 g 0,22 oz Oraperl (17303)

400 g 14,11 oz Beetroot, grated
50 g 1,76 oz Decor Almond Crunch (51806)

CREAM TYPE ORANGE

200 g 7 oz Fond Royal CL Orange (12566)
250 g 8,82 oz Water
1000 g 2,2 lb Cream, whipped, unsweetened

DECORATION

12 g 0,43 oz Eisan (30781)
75 g 2,65 oz Water
150 g 5,29 oz Sugar
1 g 0,04 oz Oraperl (17303)
25 g 0,88 oz Sanett solution
Sanett (33066), see label for preparation
25 pcs Decor Coin Orange / White (37401)

INSTRUCTIONS:

Baking temperature: approx. 190° C
Baking time: approx. 35 minutes

Mix all ingredients for the sponge for 3 minutes at slow speed until batter is smooth, then fold in grated beetroot and Decor Almond Crunch. Pour batter into a greased tray, smooth flat, and bake. Prepare orange cream, spread on cake, then freeze. Mix Eisan with water, then continue to beat while adding sugar bit by bit, adding Sanett solution last. To decorate,

pipe the meringue onto the slices and flambée lightly. Garnish with Decor Coins.



LIME

CHEESECAKE

INGREDIENTS:

1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)

BISCUIT BASE

600 g 1,32 lb Decor Black Cookie Crunch (99101)
300 g 3,53 oz Butter, melted

MIDDLE LAYER

680 g 1,5 lb Bake Filling Variant (46022)
340 g 12 oz Water
10 g 0,35 oz Lemon NOBLESSE (27006)
170 g 6 oz Decor Black Cookie Crunch (99101)

CHEESECAKE BATTER

515 g 1,14 lb Cheesecake Mix (18966)
30 g 1,06 oz Sugar
120 g 4,23 oz Lime Paste (25104)
515 g 1,14 lb Water, 45° C
875 g 1,93 lb Cream cheese
410 g 14,46 oz Cream, whipped, unsweetened

This cake's bright green mirror topping will catch the eye immediately. Beneath it lies fluffy cheesecake flavoured with lime and two different cake layers – a crunchy chocolate biscuit base and a moist layer with chocolate bits.

DECORATION

200 g 7 oz Topglanz Plus (44018)
Pistachio Green PLUS (91504), as needed
25 pcs Black-white biscuits, halved
25 pcs Decor Lime Slices (03301) or
25 pcs Chocolate wave (homemade)

INSTRUCTIONS:

Baking temperature: approx. 190° C
Baking time: approx. 25 minutes

Crush Decor Black Cookie Crunch into fine crumbs and mix with melted butter. Press firmly onto a 60 x 20 cm tray and chill.
Mix Bake Filling Variant, water and Lemon NOBLESSE and leave to thicken for approx. 20 minutes. Stir in Black Cookie Crunch, spread onto a 60 x 20 cm tray lined with baking paper and bake.

Combine Cheesecake Mix with sugar, Lime Paste and water, then add cream cheese and beat for 3 minutes at high speed. Fold in whipped cream. Spread half the batter onto the crumb base, place the cooled middle layer on top, and cover it with the remaining cream cheese mix. Chill for at least 3 hours. Mix Topglanz Plus with Pistachio Green PLUS and use it to glaze and decorate.

CLEAN LABEL



Oraperl (17303)

- long-lasting, natural orange flavour
- made from select cold-pressed oranges
- develops full flavour even with heavy mixing and high heat

CLEAN LABEL



Lime Paste (25104)

- with a characteristic lime taste
- bake stable
- vegan

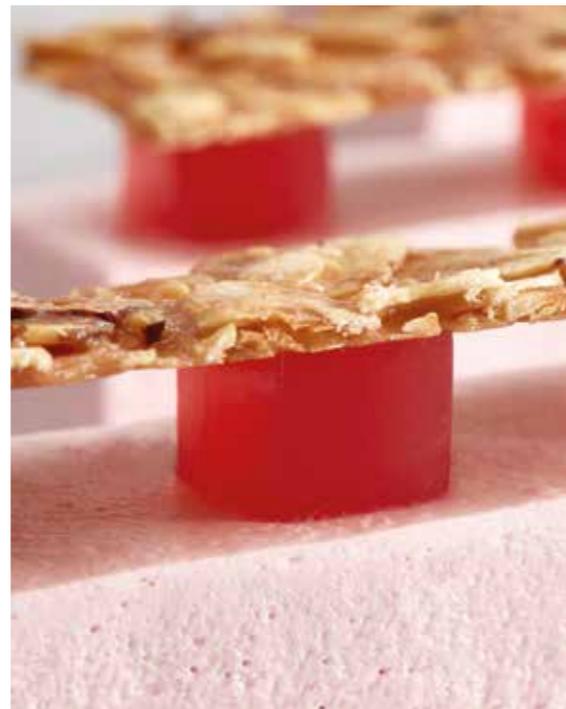
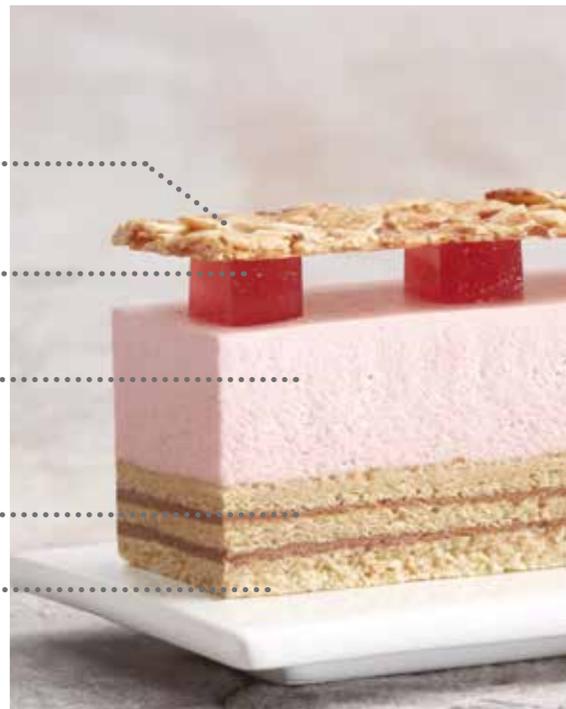
Hazelnut crunch

Gin-Grapefruit jelly

Pink Grapefruit cream

Alpine Milk Schokoladino

*Hazelnut cake base
soaked with gin syrup*



**PINK GRAPEFRUIT
HAZELNUT**

Recipe p. 33



Lemon cream

*Whipped
lemon cream*

*Semolina base
with a hint of ginger*

Shortcrust pastry



**LEMON
SEMOLINA**

Recipe p. 34

Chocolate cream

Orange-kumquat jelly

*Cake layer with chocolate bits,
soaked with lemon syrup*



KUMQUAT CHOCOLATE

Recipe p. 35



Cheese cream

Orange-thyme filling

Chocolate-thyme cake base



**ORANGE
THYME**

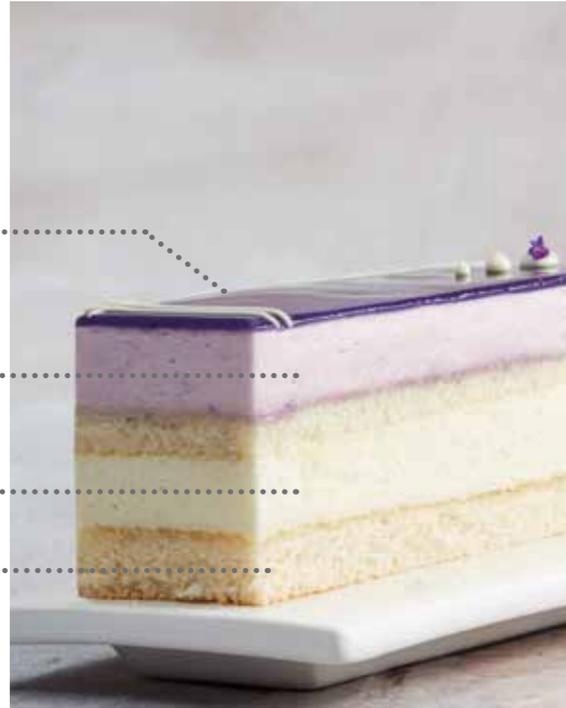
Recipe p. 36

Mirror glaze

Lavender cream

Lemon cream

*Cake layer,
soaked in lemon syrup*



**LEMON
LAVENDER**

Recipe p. 37



PINK GRAPEFRUIT HAZELNUT

INGREDIENTS:

1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)

NUT RECTANGLES

3 Pcs 60 x 20 cm

500 g 1,1 lb **Spezialmassen Mix**
(40922)

325 g 11,46 oz Water

75 g 2,65 oz Ground nuts, roasted

5 g 0,18 oz **Citroperl** (17403)

50 g 1,76 oz Butter, melted

75 g 2,65 oz **Hazelnut Paste,**
smooth (22206)

FILLING

300 g 10,58 oz **Alpine Milk**
Schokoladino (43208)

SYRUP

50 g 1,76 oz Gin

PINK GRAPEFRUIT CREAM

230 g 8,11 oz **Fond Royal CL**
Neutral (12466)

80 g 2,82 oz **Pink Grapefruit**
Paste (27820)

Optically, these elegant slices evoke the Bauhaus style. The pink grapefruit cream on a hazelnut base is topped with gin-grapefruit jelly cubes and crunchy hazelnut wafers.

285 g 10 oz Water

1140 g 2,51 lb Cream, whipped,
unsweetened

275 g 9,7 oz Grapefruit jelly

BASIC RECIPE

GRAPEFRUIT JELLY

260 g 9,71 oz Sanett solution

Sanett (33066), see
label for preparation

45 g 1,59 oz Sugar

35 g 1,23 oz **Pink Grapefruit**
Paste (27820)

25 g 0,88 oz Gin

480 g 1,06 oz Grapefruit juice
(no pulp)

DECORATION

110 g 3,88 oz **Bienetta** (33518)

110 g 3,88 oz Hazelnut flakes

INSTRUCTIONS:

Baking temperature: approx. 210° C

Baking time: approx. 6 minutes

Whip **Spezialmassen Mix**, nuts, **Citroperl** and water for 5–7 minutes at high speed. Mix in melted butter and **Hazelnut Paste**, bake. Lay the cold base in a tray, spread with 150 g melted **Alpine Milk Schokoladino**. Place a second cake layer on top, soak with gin and cover with more **Schokoladino**. Prepare the pink grapefruit cream, spread it on the nut cake and freeze briefly.

For the grapefruit jelly: stir together **Sanett** solution, sugar and **Pink Grapefruit Paste**, add gin and grapefruit juice. Pour mixture into a 30 x 20 cm tray lined with cling film. Let firm up overnight. Cut into 1 x 1 cm cubes and use to decorate slices. To garnish, combine **Bienetta** and hazelnut flakes, spread on a tray lined with baking paper, and bake at 180° C for approx. 7 minutes. While still warm, cut into 25 12 x 3,5 cm rectangles and lay atop slices.



Pink Grapefruit Paste (27820)

- bright pink
- delicate bitter fruit taste
- vegan



Moist ginger-semolina cake layered with lightly tart lemon creme and attractive decorations featuring chocolate rolls and lemon cream.

LEMON SEMOLINA

INGREDIENTS:

**1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)**

SEMOLINA SWISS ROLL

4 pcs 60 x 20 cm

1440 g 3,17 lb **Bake Filling Variant**
(46022)

50 g 1,76 oz **Ginger Paste**
(45504)

720 g 1,59 lb Water

415 g 14,64 oz Shortcrust pastry base
(MELLA-MÜRBI/IREKS)

LEMON CREAM

165 g 5,82 oz **Crème Tradition TK**
(34490)

400 g 14,11 oz Sugar

490 g 1,08 lb Lemon juice

1.285 g 2,83 lb Water

65 g 2,29 oz **Lemon NOBLESSE**
(27006)

12 g 0,42 oz **Fruit Acid** (53304)

190 g 6,70 oz Cream, liquid

520 g 1,15 lb Butter

SYRUP

140 g 5 oz Simple syrup

10 g 0,35 oz **Ginger Paste**
(45504)

DECORATION

375 g 13,23 oz Lemon cream

25 pcs **Decor Chocolate**
Rolls (00701)

INSTRUCTIONS:

Baking temperature: approx. 190° C

Baking time: approx. 20 minutes

Mix all ingredients for the Swiss roll and let thicken for approx. 20 minutes. Roll shortcrust to 2,5 mm thick, place on tray and spread with ¼ of the Swiss roll mixture. Divide the remaining batter among 3 trays lined with baking paper. Bake.

For the Lemon Cream: Stir **Crème Tradition TK** with a bit of this liquids. Boil all the other ingredients. Add the cream powder mixture and bring to a boil again. Remove 200 g of the cream and reserve for garnishing.

Stir the butter into the hot cream and let cool.

Beat the cold cream-butter mixture at high speed and spread ¼ on the roll with the shortcrust pastry. Lay a semolina roll on top, soak with ginger syrup, and spread with more cream. Repeat these steps, ending with a lemon cream layer. Garnish with the reserved lemon cream and chocolate rolls.



KUMQUAT CHOCOLATE CREAM

INGREDIENTS:

**1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)**

LIGHT CAKE LAYER

370 g 13 oz **Spezialmassen Mix**
(40922)

220 g 7,76 oz Water

40 g 1,41 oz **Decor Schokoklein**
(97201)

JELLY

700 g 1,54 lb Orange juice

150 g 5,29 oz Kumquats, cubed,
seeds removed

100 g 3,53 oz Sugar

50 g 1,76 oz **Lemon Paste**
(20304)

80 g 2,82 oz **Sanett** (37866)

20 g 0,71 oz **Triquell Neutral**
(32810)

SYRUP

115 g 4,1 oz Simple syrup

5 g 0,18 oz **Lemon Paste**
(20304)

An exciting taste composition made from dark chocolate and refreshing citrus fruits. The lemon-soaked cake featuring chocolate bits is topped with an orange-kumquat gelee, refined with chocolate cream, and decorated with fresh kumquat slices.

CHOCOLATE CREAM

200 g 7 oz **Fond Royal CL**
Chocolate (12066)

250 g 8,82 oz Water

1000 g 2,2 lb Cream, whipped,
unsweetened

DECORATION

1 pc **Decor**
Schoko Gitterplatte
(92901)

25 pcs Kumquat slices

10 g 0,35 oz **Blancoladino**
(41518)

25 pcs Pistachios

INSTRUCTIONS:

Baking temperature: approx. 190° C

Baking time: approx. 20 minutes

Beat **Spezialmassen Mix** and water for 5–7 minutes at high speed. Stir in **Decor Schokoklein**, bake. To prepare the jelly, bring orange juice, cubed kumquat, sugar and **Lemon Paste** to the boil, stir in **Sanett**. Pour mixture onto a 60 x 20 cm tray lined

with cling film. Let firm up, then lay jelly atop the soaked cake. Dust with **Triquell Neutral**. Mix **Fond Royal CL Chocolate** with water. Stir in a bit of the whipped cream to mix thoroughly, then fold in the remaining whipped cream. Spread on cake, smooth, let chill for at least 3 hours. Garnish with **Decor Schoko Gitterplatte** (cut to fit), kumquat slices, and pistachios.



Citrone NOBLESSE
(27006)

- the full fruity taste of sun-ripened lemons
- fruity juice components with a fresh hint of zest
 - lends a note of freshness to all doughs and batters



Lemon Paste (20304)

- juicy-sour taste
- approx. 98 g of lemon juice per 100 g paste
- bake stable
- vegan



Orange Paste (28506)

- with the taste of sun-ripened oranges
- bake stable
- vegan

ORANGE THYME

INGREDIENTS:

**1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)**

BASIC RECIPE

ORANGE-THYME FILLING

1000 g 2,2 lb Orange juice
50 g 1,76 oz **Orange Paste**
(20104)
50 g 1,76 oz Thyme, fresh
100 g 3,53 oz **Triquell Neutral**
(32810)
150 g 5,29 oz Sugar

CHOCOLATE-THYME CAKE

450 g 1 lb **Sacher Mix** (40222)
130 g 4,6 oz Edible oil
220 g 7,76 oz Water
20 g 0,71 oz Thyme, dried

SYRUP

95 g 3,35 oz Simple syrup
5 g 0,18 oz **Orange Paste**
(20104)



Cheesecake cream slices, marbled with an orange-thyme filling atop an orange-soaked chocolate cake base, strikingly decorated with orange-thyme filling and coloured sugar sails.

CHEESECAKE CREAM

250 g 8,82 oz **Fond Royal CL
Cream-Cheese**
(13066)

400 g 14,11 oz Water
1000 g 2,2 lb Cream, whipped,
unsweetened

600 g 1,32 oz Orange-thyme filling

DECORATION

200 g 7 oz Isomalt
8 g 0,28 oz **Egg Yellow
Food Colour** (92204)
8 g 0,28 oz **Pistachio Green
PLUS** (91504)
Thyme, fresh,
as desired

INSTRUCTIONS:

Baking temperature: approx. 190° C

Baking time: approx. 25 minutes

For the filling, bring orange juice and **Orange Paste** to the boil, add the fresh thyme, and chill overnight. Mix **Triquell Neutral** with sugar and stir

together with the thyme-orange juice. Boil the ingredients for the orange syrup and let cool.

Mix all ingredients for the chocolate cake at slow speed for 4 minutes. Pour batter onto a greased baking tray, smooth flat and bake. Soak cake with syrup after cooling. Mix **Fond Royal CL Cream-Cheese** with water, stir in part of the whipped cream, then fold in remaining whipped cream. Spread cake with 1/3 of the cheesecake cream, marble with 140 g of the orange filling. Using a large nozzle, pipe remaining cream in stripes on top. Fill in spaces between the stripes with the orange-thyme filling, and decorate with coloured isomalt and thyme.



LEMON LAVENDER

INGREDIENTS:

**1 Tray 60 x 20 cm,
25 pcs (12 x 3,5 cm)**

CAKE LAYER

370 g 13 oz **Spezialmassen Mix**
(40922)
220 g 7,76 oz Water
5 g 0,18 oz **Lemon Europa
Flavour** (72104)

SYRUP

120 g 4,23 oz Simple syrup
3 g 0,11 oz **Lemon NOBLESSE**
(27006)

LEMON CREAM

110 g 3,88 oz **Fond Royal CL
Lemon** (12166)
140 g 5 oz Water
550 g 1,21 lb Cream, whipped,
unsweetened

LAVENDER CREAM

25 g 0,88 oz **Fond Royal CL
Neutral** (12466)
25 g 0,88 oz **Lavender Paste**
(27510)

Both in appearance and taste, lavender is this year's big hit — it's presented in these slices featuring a striking mirror glaze and lavender cream. Lemon cream and lemon-soaked cake round out this special taste experience.

60 g 2,21 oz Water
500 g 1,1 lb Cream, whipped,
unsweetened

BASIC RECIPE MIRROR GLAZE

150 g 5,29 oz Water
270 g 9,52 oz Sugar
280 g 9,88 oz Glucose
200 g 7 oz Condensed milk
150 g 5,29 oz **Sanett** (37866)
300 g 10,58 oz Couverture, white
150 g 5,29 oz **Lavender Paste**
(27510)

DECORATION

200 g 7 oz Mirror Glaze
(See basic recipe)
50 g 1,76 oz **Blancoladino**
(41518)
25 pcs Lavender flowers,
dried or candied

INSTRUCTIONS:

Baking temperature: approx. 190° C

Baking time: approx. 25 minutes

Beat **Spezialmassen Mix** with water for 5–7 minutes; bake. When cooled,

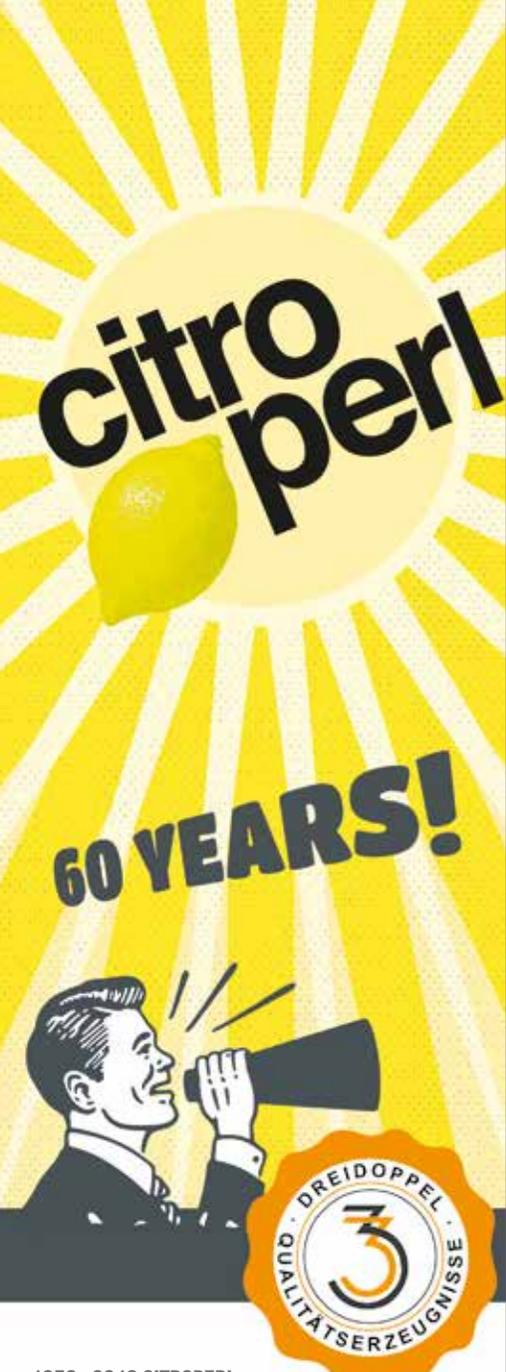
slice cake in half lengthwise. Mix **Fond Royal CL Lemon** with water. Stir in a bit of the whipped cream to mix thoroughly, then fold in the remaining whipped cream. Spread on one cake half and top with second cake half. Mix lavender cream and frost cake, spreading smooth.

For the mirror glaze: Bring water, sugar, and glucose to the boil, stir into the couverture together with the condensed milk and add **Sanett**. Spread on mirror glaze and garnish with **Blancoladino**.



Fond Royal CL Lemon (11266)

- fresh, fruity lemon taste
- cream stabilizer made with bovine gelatine
- all-natural flavourings



CLASSIC METHODS,

MODERN PRESENTATION

Cream slices have a prominent place in today's bakeries and pastry shops. In order to stand out from the crowd and set oneself apart from the competition, it often only takes a few simple ideas and tricks. For our tray-bake collection we have cut the slices narrower than usual, instead concentrating on eye-catching, modern decoration. The resulting slices have a much more modern and youthful appearance than the classic format.

A new style for more revenue

Using our modern cutting techniques, it is possible to cut more individual servings from classic baking sheets (20 x 30 cm, 20 x 60 cm or 40 x 60 cm). And thanks to the opulent decoration, you can price your wares with high added value. This will bring fresh breeze to your sales.



The narrower format allows for more distinctive decorations than the classic size. It is much easier to conjure delicate garnishes, graphic elements or playful dots and rolls that look light and easy, and will whet your guests' appetites. That means more impulse purchases and increased sales at the counter.

Try it out for yourself and transform your classical tray-bakes into modern creations your guests and customers will love.

MEETING INDIVIDUAL DEMANDS!

IT'S ALL A QUESTION OF (CUTTING) TECHNIQUE

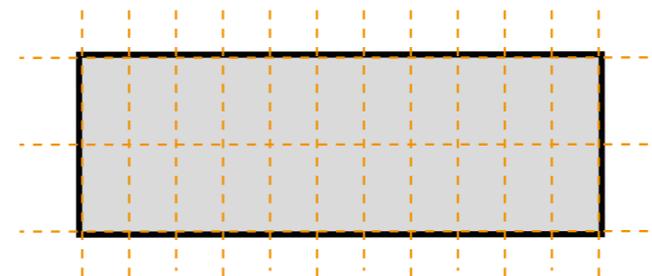
The classic baking tray is more versatile than you'd think. From small gateaux to petits fours, there is no end to the new variations you can create with the same recipe and different cutting techniques to excite your guests:

- The mini-cake that can be sold as a whole piece
- The classic slice that the customer knows and loves
- The narrow slice, for a real eye-catcher in the display case
- Petit Fours, for all who want more variety in their pastry range



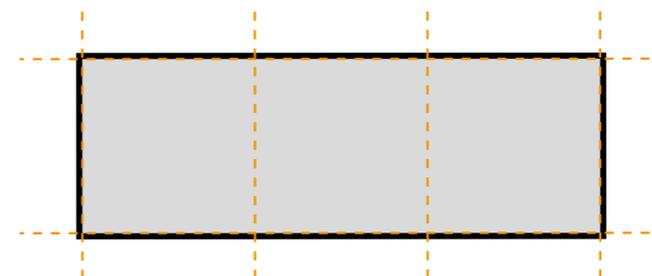
CLASSIC SLICES

22 pcs per 60 x 20 cm tray
fast division: 2 and 11



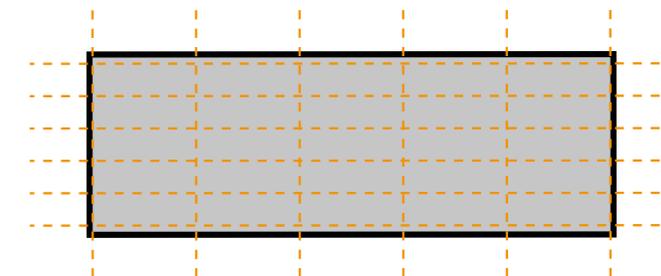
MINI-CAKE

3 pcs per 60 x 20 cm tray



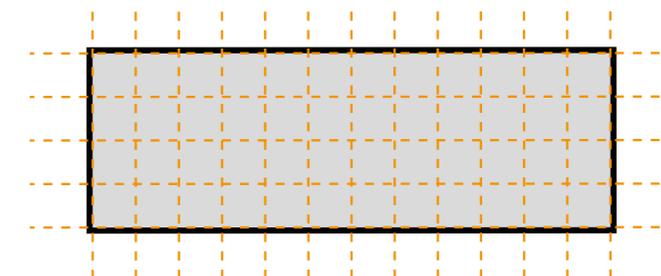
MODERN SLICES

25 pcs per 60 x 20 cm tray
fast division: 5 and 5



PETITS FOURS

48 pcs per 60 x 20 cm tray
fast division: 4 and 12



1958-2018 CITROPERL

NATURAL, SPARKLING, FRUITY

LONG-LASTING, GRANULATED LEMON FLAVOUR
MADE WITH HIGH-QUALITY LEMON OILS

MODERN IN TRADITION

Since 1899, we have been the specialist for the development and production of fruity and sweet flavourings. As a traditional company with nearly 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration

FROM LANGENFELD INTO THE WORLD

Our extensive product range, from cream stabilisers to baking mixes to flavourings and pastry pastes, lightens daily operations in bakeries and confectioneries, and is exported from Langenfeld (Rheinland) all over the world.

OUR CORE COMPETENCE: TASTE

With over 80 different pastry pastes and flavourings – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of custom creations, from delicate cakes to efficient traybakes.

Dreidoppel – Ideas for good taste! Since 1899.

**DISCOVER OUR PRODUCT RANGE FOR MORE CREATIVITY IN BAKERIES,
PASTRY SHOPS AND ICE-CREAM PARLOURS
AT WWW.DREIDOPPEL.DE**