

FOND ROYAL CL

BANANA





BANOFFEE-CAKE

INGREDIENTS:

1 cake, 26 cm Ø

Shortcrust base (MELLA-MÜRBE/IREKS), baked	150 g
36818 Schokoladino	30 g

Oat Batter

47880 Oat Mix	300 g
Water	150 g
Edible Oil	120 g
73904 Vanilla Bourbon Europa	5 g

45118 Butter Caramel	180 g
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Banana-Cream

13966 Fond Royal CL Banana	140 g
Water	175 g
Cream, whipped, unsweetened	700 g

Decoration

31904 Cream for decoration with Stabifix F	150 g
45118 Butter Caramel	185 g
37866 Sanett Solution, Sanett (See label for preparation)	35 g
Banana chips	14 pcs.

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 14 Min.

Briefly mix all the ingredients for the oat batter at low speed. Split the mixture into two rings (26 cm Ø). Pipe two rings of Butter Caramel onto the oat batter in one ring and bake both bases.

Spread the shortcrust base with Schokoladino, place the oat base with Butter Caramel on top and place a ring around it. Spread 500 g of the mixed banana-cream and place the second base on top. Top up with the remaining banana-cream and cool.

Remove the ring, spread a thin layer of cream for decoration around the edge so that the bases are still visible and freeze briefly. Gently warm the Butter Caramel and mix with the Sanett Solution. Cover the cake with it so that a little Butter Caramel runs over the edge. Garnish with the remaining cream for decoration and banana chips.



BANANA-HAZELNUT-CAKE

INGREDIENTS:

1 cake, 26 cm Ø

Shortcrust base (MELLA-MÜRBI/IREKS), baked	150 g
36818 Schokoladino	30 g
40922 Special nut base, 26 cm Ø, 1,5 cm thick (see basic recipe Spezialmassen Mix)	2 pcs.
41122 Nougette	160 g

Banana-Cream

13966 Fond Royal CL Banana	100 g
Water	125 g
Cream, whipped, unsweetened	500 g

Decoration

31904 Cream for decoration with Stabifix F	150 g
Hazelnuts, sliced, roasted	50 g
41518 Blancoladino	200 g
22206 Hazelnut Paste, without pieces	20 g
36818 Schokoladino	10 g
Banana chips	14 pcs.

INSTRUCTIONS:

Spread the shortcrust base with Schokoladino, place a special nut base on top and place a ring around it. Pipe two rings of Nougette onto the base.

Mix the banana-cream and spread 350 g on top, place the second base on top and pour in the rest of the banana-cream.

After cooling spread the edge with cream for decoration and cover it with roasted sliced hazelnuts.

For the glaze, warm the Blancoladino slightly, mix with Hazelnut Paste without pieces and apply the mixture to the surface. Garnish with Schokoladino and banana chips.



CHERRY-BANANA-SLICES

INGREDIENTS:

1 tray 60 x 20 cm

Base

43113 SandRühr Premium	250 g
Wheat flour	250 g
Edible Oil	200 g
Water	200 g
70404 Bitter Almond	3 g
16604 Trisan	5 g

50008 Decor Chocolate Chips 60 g

35926 Fruchtback Cherry 600 g

Banana-Cream

13966 Fond Royal CL Banana	215 g
Water	270 g
Cream, whipped, unsweetened	1.080 g

Decoration

44018 Topglanz Plus	200 g
20504 Cherry Paste	5 g
31904 Cream for decoration with Stabifix F	120 g
Banana chips	25 pcs.

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 22 Min.

Mix all ingredients for the base at low speed for 4 minutes, then fold in Decor Chocolate Chips. Smooth the mixture into a greased tray, pipe four strands of Fruchtback Cherry on top and bake.

Spread the mixed banana-cream on the cooled base and freeze briefly.

Marble Topglanz Plus with Cherry Paste and spread over the surface. Garnish with cream for decoration and banana chips.



BANANA-SPLIT-SLICES

INGREDIENTS:

1 tray 60 x 20 cm

Chocolate Base

40222 Sacher Mix	500 g
Edible Oil	150 g
Water	250 g
72404 Tonka Bean	5 g

Bananas, fresh	4 pcs.
36818 Schokoladino	150 g

Banana-Cream

13966 Fond Royal CL Banana	200 g
Water	255 g
Cream, whipped, unsweetened	1.000 g

08401 Decor Chocolate Shavings, dark	85 g
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Decoration

36818 Schokoladino	20 g
39930 Decor Confetto Crisp	30 g
31904 Cream for decoration with Stabifix F	120 g
Banana chips	48 pcs.

INSTRUCTIONS:

approx. 190 °C approx. 18 Min.

Mix all ingredients for the chocolate base at low speed for 4 minutes, pour into a greased tray and bake.

Cut the bananas in half lengthways, brush with melted Schokoladino and place them on the cooled base.

Mix Fond Royal CL Banana with water, level with some of the cream and fold in the remaining cream. Fold in Decor Chocolate Shavings, dark and spread the cream on the base.

Cover with Schokoladino, sprinkle with Decor Confetto Crisp and garnish with banana chips.



NEW

FOND ROYAL CL BANANA

The new Fond Royal CL Banana in Dreidoppel's clean label quality brings the classic flavour as a cream topping and filling to your cakes and slices.

- Authentic flavour of ripe, sweet banana
- With banana powder
- Banana is one of the most popular types of fruit in Germany with increasing consumption*.
- Reliable and efficient to prepare

Item-No.	13966
Product Description	Cream stabilizer for the preparation of a banana cream filling
Basic recipe	200 g Fond and 250 ml Water to 1.000 g Cream, whipped
Packaging	2 x 2,5-kg-PE-bag in a carton

Dreidoppel product promise:

- ✓ No artificial colours
- ✓ No modified starch
- ✓ Without preservatives
- ✓ Only natural flavourings



Popular banana combinations
Banana can be combined excellently and transformed into real dessert classics. See our recipes.

Tip

03-2024 Mat.-Nr. 1503 E | Food law information for packaged / loose goods is the responsibility of the processor.
* Source: <https://de.statista.com/statistik/daten/studie/247425/umfrage/die-beliebtesten-obstsorten-der-deutschen/>