

**IDEAS FOR  
GOOD TASTE**

**33 à la  
Dreidoppel**



## **BAKE FILLING VARIANT**

**NEUTRAL BAKE-STABLE FILLING**

**INDIVIDUAL FLAVOUR VARIATIONS**

**IDEAL FILLING FOR YEAST PASTRIES, BISCUITS AND DANISH PASTRIES**

# THE TASTE OF DIVERSITY!

The universal basic mixture **Bake Filling Variant** is the perfect base for a varied range of bakery products. Classic and trendy pastries with a full variety of flavours can be created in combination with the numerous DREIDOPPEL baking flavours and pastes for fine pastry. The mixed filling is suitable for machine use and can be made with a variable working consistency – individually tailored to your needs.

Ask your sales representative for more recipes!



## PEAR & WALNUT SWIRL

### INGREDIENTS:

Approx. 35 pieces

#### WALNUT FILLING

500 g 1,1 lb **Bake Filling Variant** (460)  
 350 g 12,35 oz Water  
 25 g 0,88 oz **Walnut Paste** (425)

#### PEAR FILLING

500 g 1,1 lb **Bake Filling Variant** (460)  
 350 g 12,35 oz Water  
 85 g 3 oz **Pear Paste (with Williams-Pear Brandy)** (211)

1.900 g 4,2 lb Yeast dough  
 475 g 1,05 lb Butter/margarine-flour mixture

120 g 4,23 oz Walnuts, chopped

120 g 4,23 oz Pears, canned, diced

#### DECORATION

500 g 1,1 lb **Sprühfix Apricot** (379)

100 g 3,53 oz **Alpine Milk Schokoladino** (432)

### INSTRUCTIONS:

**Baking temperature: approx. 190° C**

**Baking time: 18–20 min.**

Mix all the ingredients for the filling together and leave to rise for approx. 20 minutes.

Roll out and fold the butter/margarine-flour mixture 3 times. Roll out the puff pastry to a width of approx. 50 cm (a thickness of 3 mm). Spread each filling mixture over half of the pastry, top with the walnuts and diced pear. Roll up into a spiral from the top and bottom and cut.

Bake when the dough reaches 3/4 of its original size. After cooling, glaze with the **Sprühfix Apricot** and decorate with the **Alpine Milk Schokoladino**.

# THE NEW FILLING VARIETY BY DREIDOPPEL

A wide range of fruits, chocolate flavour notes, coffee specialties, nut flavours, spice worlds or spirits – all these flavours give your fine bakery products a special delight. Over 70 DREIDOPPEL pastes for fine pastry and flavour products individualise the bake-stable **Bake Filling Variant** filling to suit any pastry.



OVER 70 PASTES AND FLAVOURS

MAXIMUM VARIETY FOR AROMATIC FILLINGS!



## MARBLED CHOCOLATE SLICES

### INGREDIENTS:

1 baking tray, 60 x 20 cm

#### SEA BUCKTHORN FILLING

500 g 1,1 lb **Bake Filling Variant** (460)  
 350 g 12,35 oz Water  
 50 g 1,76 oz **Seabuckthorn Paste** (435)

#### CHOCOLATE SPONGE MIXTURE

660 g 1,49 lb **Sacher Mix** (402)  
 330 g 11,64 oz Water  
 200 g 7 oz Edible oil  
 10 g 0,35 oz **Tonka Bean Flavour** (724)

#### DECORATION

150 g 5,29 oz **Nappage Neutral** (340)

105 g 3,7 oz Water

### INSTRUCTIONS:

**Baking temperature: approx. 190° C**

**Baking time: approx. 25 min.**

Mix all the ingredients for the filling together and leave to rise for approx. 20 minutes.

Mixed all ingredients for the sponge mixture in a mixer at a slow speed for 4 minutes, smooth into a greased baking tin and pipe on the mixed filling and bake.

After cooling, glaze the slices with the jelly glaze.

# OPPORTUNITIES IN THE SNACK BUSINESS

Yeast- and Danish pastries with different fillings are among the fast-moving items in a baker's product range – and these can be upgraded to a snack range with very few ingredients.

Served warm and garnished with a ball of ice cream and fresh cream, the cake or pastry becomes a highlight on the plate.

New flavour creations also attract high attention and numerous impulse purchase in the to-go business.

You can get a variety of recipe inspirations, such as for the "Sticky Bun", from your DREIDOPPEL sales adviser.



## PRODUCT INFORMATION

### BAKE FILLING VARIANT (46022)

Neutral in taste, the **Bake Filling Variant** offers the perfect base for an individual flavoured filling.

- Bake-stable
- Freeze and thaw-stable
- Suitable for machine use
- No air pockets
- Variable consistency
- Suitable for decorating and coating

#### Product description:

Base mixture for making a bake-stable filling

#### Consistency:

Powdered

#### Basic recipe:

500–700 ml water : 1.000 g **Bake Filling Variant** + a paste for fine pastry or baking flavour as required

#### Packaging:

12,5 kg paper bag

#### Allergens:

Semolina, sweet whey powder, milk protein, whole egg powder

#### To use:

Mix the **Bake Filling Variant** with water and a DREIDOPPEL paste for fine pastry or baking flavour in a mixer at a slow speed for 3 minutes until it has a uniform texture. Leave to rise for approx. 20 minutes and then continue to prepare.

**Tip:** Use approx. 500 ml of water with 1.000 g of the **Bake Filling Variant** for a decorative filling and approx. 700 ml of water for a filling to be used for drizzling.

**Neutral filling base for maximum baking variety**

#### THE DREIDOPPEL QUALITY PROMISE:

- ✓ Only natural flavours
- ✓ No nuts

