

BAKE FILLING VARIANT



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

46022 Bake Filling Variant	500 g
Water	350 g
42504 Walnut Paste	25 g

Pear Filling

46022 Bake Filling Variant	500 g
Water	350 g
21104 Pear Paste	85 g

Yeast dough	1.900 g
Butter/margarine-flour mixture	475 g
Walnuts, chopped	120 g
Pears, canned, diced	120 g

Decoration

37988 Sprühfix Apricot	500 g
43208 Alpine Milk Schokoladino	100 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 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

Seabuckthorn Filling

46022 Bake Filling Variant	500 g
Water	350 g
43504 Seabuckthorn Paste	50 g

Chocolate Sponge Mixture

40222 Sacher Mix	660 g
Water	330 g
Edible oil	200 g
72404 Tonka Bean Flavour	10 g

Decoration

34012 Nappage Neutral	150 g
Water	105 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ 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.



BAKE FILLING VARIANT

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

Item-No.	46022
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
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.

Dreidoppel Quality Promise:

- ✓ Only natural flavours
- ✓ No nuts



Neutral filling base for maximum baking variety

Product Information