

IDEAS FOR GOOD TASTE

33 à la
Dreidoppel



TRAIN TRACK SLICES

INGREDIENTS:

1 baking tray, 60 x 20 cm

750 g 1,65 lb Shortcrust pastry,
4 mm thick, baked
(MELLA-MÜRBE/
IREKS)

BURGUNDY PUNCH FILLING

665 g 1,47 lb Bake Filling Variant
(460)
335 g 11,82 oz Water
60 g 2,12 oz Burgunder Punsch
Paste (215)

POMEGRANATE POWERFILLING

500 g 1,1 lb Powerfilling Neutral
(360)
25 g 0,88 oz Pomegranate Paste
(499)

MANDARINE POWERFILLING

500 g 1,1 lb Powerfilling Neutral
(360)
25 g 0,88 oz Mandarine Paste
(210)

CHERRY POWERFILLING

500 g 1,1 lb Powerfilling Neutral
(360)
25 g 0,88 oz Cherry Paste (205)

DECORATION

200 g 7 oz Sprühfix Apricot
(379)
180 g 6,35 oz Schokoladino (368)

INSTRUCTIONS:

Temperature: approx. 190° C · Time: approx. 30 min.

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

Roll out the shortcrust pastry to a thickness of 4 mm, place on a greased baking tray and bake. Pipe 6 strips of filling onto the cooled shortcrust pastry base and fill the spaces in between as you wish with the mixed power filling and bake. After cooling, glaze the slices with **Sprühfix Apricot**, cut into pieces of any size and place in the **Schokoladino**.

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GINGER LEMON STICKY BUN

INGREDIENTS:

4 baking trays, 60 x 10 cm (28 pieces)

GINGER FILLING

675 g	1,49 lb	Bake Filling Variant (460)
470 g	1,04 lb	Water
55 g	1,94 oz	Ginger Paste (455)
1.500 g	3,3 lb	Butter-yeast quark dough (MELLA-BUTTER- HEFE-QUARKTEIG/ IREKS)
150 g	5,29 oz	Candied lemon peel
300 g	10,58 oz	Butter, melted

DECORATION

400 g	14,11 oz	Blitz-Fondant (136)
60 g	2,12 oz	Water
20 g	0,71 oz	Citrone Noblesse (270)
80 g	2,82 oz	Schokoladino (368)
100 g	3,53 oz	Candied lemon peel

INSTRUCTIONS:

Temperature: approx. 190° C · Time: approx. 18 min.

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

Roll out the butter-yeast quark dough to a size of 65 x 40 cm (a thickness of 3 mm). Spread on the filling, sprinkle on the candied lemon peel, roll up into a spiral and place 7 pieces onto each greased baking tray.

Bake when the dough reaches 3/4 proof. Brush with melted butter after baking. Mix the **Blitz-Fondant** with water and boil for approx. 2–3 minutes, fold in the **Citrone Noblesse** and use this to glaze the cooled buns. Decorate with the **Schokoladino** and top with candied lemon peel.

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APPLE PUNCH SCREW

INGREDIENTS:

Approx. 35 pieces

BURGUNDY PUNCH FILLING

1.000 g 2,2 lb **Bake Filling Variant**
(460)

700 g 1,54 lb Water

170 g 6 oz **Burgunder Punsch**
Paste (215)

1.900 g 4,19 lb Yeast dough
(MELLA-HT-SUPER-
SOFT/IREKS)

475 g 1,05 lb Butter/margarine-
flour mixture

1.050 g 2,31 lb **Fruchtback Apple**
Filling (367)

DECORATION

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

INSTRUCTIONS:

Temperature : approx. 190° C · 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. 500 cm (a thickness of 3 mm). Spread on the mixed filling, roll up into a spiral and cut. Decorate with **Fruchtback Apple Filling** when the dough reaches 3/4 proof and bake. After cooling, glaze with **Sprühfix Apricot**.

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APRICOT STOLLEN CAKE

INGREDIENTS:

9 Stollen cakes or 27 mini Stollen cakes

APRICOT FILLING

800 g	1,76 lb	Bake Filling Variant (460)
480 g	1,06 lb	Water
100 g	3,53 oz	Apricot Paste (206)

PRE-DOUGH

1.400 g	3,08 lb	Wheat flour
770 g	1,7 lb	Milk
180 g	6,35 oz	Yeast

MAIN-DOUGH

1.400 g	3,08 lb	Wheat flour
1.120 g	2,47 lb	Butter
350 g	12,35 oz	Sugar
85 g	3 oz	Whole egg
30 g	1,06 oz	Salt
30 g	1,06 oz	Christstollen Flavour (179)

15 g	0,53 oz	Citroperl (174)
15 g	0,53 oz	Oraperl (704)
30 g	1,06 oz	Panettone Flavour (730)

270 g	9,52 oz	Apricots, dried, diced
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DECORATION

1.800 g	4 lb	Blitz-Fondant (136)
270 g	9,52 oz	Water
100 g	3,53 oz	Apricot Paste (206)
90 g	3,17 oz	Apricots, dried, diced
30 g	1,06 oz	Pistachios, chopped

INSTRUCTIONS:

Temperature : approx. 180° C · Time: 45 or 30 min.

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

Make the Stollen cake dough, weigh into 600 g or 200 g portions, shape into a ball and leave to rest for approx. 15 minutes. Roll out the Stollen cake dough, spread on the filling, sprinkle on the diced apricots and place in the Stollen cake baking moulds. Bake the Stollen cakes for approx. 20 minutes.

Brush with butter immediately after baking. Mix the **Blitz-Fondant** with water and boil for approx. 2–3 minutes. Fold in the **Apricot Paste**, use this to coat the Stollen cakes, top with diced apricots and pistachios.

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CINNAMON CARAMEL STICKY BUN

INGREDIENTS:

4 baking trays, 60 x 10 cm (28 pieces)

CINNAMON FILLING

675 g	1,49 lb	Bake Filling Variant (460)
470 g	1,04 lb	Water
15 g	0,53 oz	Cinnamon Flavour (787)
1.500 g	3,3 lb	Butter-yeast quark dough (MELLA-BUTTER-HEFE-QUARKTEIG/IREKS)
270 g	9,52 oz	Walnuts, chopped
300 g	10,58 oz	Butter, melted

DECORATION

360 g	12,7 oz	Butter Caramel (451)
120 g	4,23 oz	Schokoladino (368)

INSTRUCTIONS:

Temperature: approx. 190° C · Time: approx. 18 min.

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

Roll out the butter-yeast quark dough to a size of 65 x 40 cm (a thickness of 3 mm). Spread on the filling, top with half of the walnuts, roll up into a spiral and cut. Place 7 pieces on each greased baking tray and sprinkle with the other half of the walnuts. Bake when the dough reaches 3/4 proof. Brush with melted butter after baking. Decorate with the **Butter Caramel** and **Schokoladino**.