

# MERINGUE MIX

A premix for all occasions



**3** DREIDOPPEL  
IDEAS FOR GOOD TASTE. SINCE 1899.



# CHEESECAKE

## INGREDIENTS:

3 cakes Ø 18 cm

Shortcrust Base (MELLA-MÜRBE/IREKS)	480 g
31818 Paradiso Fruit Delight Red Currant	600 g
<b>Cheese mass</b>	
33811 Creme Tradition	150 g
Sugar	375 g
Whole eggs	450 g
73904 Vanilla Bourbon Europa	7 g
18804 Cream Cheese 5-Plus	15 g
Curd cheese, low fat	1.500 g
Cream, whipped, unsweetened	600 g
<b>Meringue</b>	
68390 Meringue Mix	450 g
Water	225 g
<b>Decoration</b>	
Almonds, sliced, roasted	10 g

## INSTRUCTIONS:

🕒 approx. 180 °C ⌚ approx. 60 Min.

Roll out the shortcrust bases on level 5 and place in the rings (at least 7 cm high). Pipe in the Paradiso Fruit Delight Red Currant with a 4 cm spacing from the edge. For the cheese mass mix the Creme Tradition with sugar, whole eggs, Vanilla Bourbon Europa and Cream Cheese 5-Plus and then stir into the curd cheese until smooth. Finally, fold in the whipped cream, fill the mass into the rings with the unbaked short pastry and bake.

After cooling whip Meringue Mix with water at high speed for about 5 minutes and pipe 225 g on each cheesecake. Then brown the meringue.

**Tip:** Lightly grease the ring and line with a strip of baking paper 2 cm higher than the ring. Bake with bottom tray if needed.

### Ideal for Cheesecake: Creme Tradition (33811)

- Vanilla flavoured powder for the preparation of traditionally cooked cream as a base for butter cream, for setting cheesecake
- Can be processed with cream pasteuriser
- 10 kg bag



### Product tip





# PASSIONFRUIT-TARTLET

## INGREDIENTS:

10 Butter Short Crust Tartlets

### Passionfruit-Cream

33811 Creme Tradition	50 g
Water	330 g
Passionfruit juice	130 g
Sugar	100 g
Cream	50 g
27520 Passionfruit Paste	55 g
53304 Fruit acid	5 g

36201 Butter Short Crust Tartlet 10 pcs.

### Meringue

68390 Meringue Mix	750 g
Water	375 g

### Decoration

00701 Chocolate Rolls 10 pcs.

## INSTRUCTIONS:

For the passionfruit-cream, mix Creme Tradition with some of the liquid, bring the remaining ingredients of the passionfruit cream to the boil, stir in the mixed Creme Tradition and bring to the boil again. Pour 70 g passionfruit-cream into each Butter Short Crust Tartlet and leave to cool. Whip Meringue Mix with water at high speed for about 5 minutes and pipe 110 g each onto the cream. Then brown it.

### Passionfruit Paste (27520)

Add a touch of the exotic to pastries, cakes and creams:

- Authentic, tangy-fruity taste
- Appealing yellow colour in creams
- Without artificial colourants and preservatives
- With natural flavours
- 1 kg jar



## Product tip



# OAT-GOOSEBERRY-MERINGUE-SLICES

## INGREDIENTS:

1 tray, 20 x 60 cm

### Oat-Batter

47880 Oat Mix	1.000 g
Edible Oil	400 g
Water	400 g

Gooseberries, drained	1.200 g
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### Meringue

68390 Meringue Mix	500 g
Gooseberry juice or water	250 g

### Decoration

Rolled Oats, roasted	10 g
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## INSTRUCTIONS:

approx. 190 °C approx. 30 Min.

Mix all ingredients for the oat-batter shortly, spread into the tray and smooth.

Drain the gooseberries (save the liquid for the meringue), sprinkle on top and bake.

For the meringue whip Meringue Mix with gooseberry juice or water at high speed for about 5 minutes. Pipe the meringue with a 18-star tip alternately across as bear paws and brown it.

### Oat Mix (47880)

With our premix Oat Mix, oats have found their way into sweet baked goods:

- more than 50 % whole grain oats in the cereal content
- refined with rye malt
- warm brown colour in the baked dough
- good baking ability and good stability for example for fruit cakes
- 12,5 kg bag



## Product tip





# MERINGUE CHARACTERS

## INGREDIENTS:

Basic recipe

68390 Meringue Mix	1.000 g
Water	500 g

### According to choice, e.g.

28204 Elderberry Paste	50 g
43504 Sea Buckthorn Paste	50 g

### Decoration proposals

- 05401 Decor Black Sheep
- 92601 Decor Party Animals
- 51706 Decor Hazelnut Croquant
- 98701 Decor Chocolate Granules
- 94508 Decor Nonpareille
- 95804 Decor Konfetti
- Cocoa powder

## INSTRUCTIONS:

🕒 approx. 50 °C ⌚ over night

Whip Meringue Mix with water at high speed for about 5 minutes to a firm mass.

For unflavoured meringue, pipe the meringue mixture into the desired shape.

For flavoured and marbled meringue stir 50 g Paste for Fine Pastry (e.g. Sea Buckthorn Paste or Elderberry Paste) into 500 g meringue mass.

Pour the flavoured meringue into one side of the piping bag, fill the remaining piping bag with neutral meringue and pipe into the desired shape.

Decorate with decorations of your choice. Dry in the oven at 50 °C overnight.



# MERINGUE MIX

With Dreidoppel Meringue Mix you can create wonderfully firm egg white meringues - refined with real bourbon vanilla - which is ideal for cut-resistant and permanently stable, browned or baked meringue toppings.

## Dreidoppel Meringue Mix:

- Easy preparation
- Perfect stability of the meringue over several days
- No crystallisation, no softening in the refrigerator or toughening of the meringue during storage
- Freeze and thaw stable
- Can be flavoured with our Pastes for Fine Pastry

<b>Item-No.</b>	68390
<b>Product Description</b>	Powdered product for rational production of meringue masses
<b>Basic Recipe</b>	1.000 g Meringue Mix : 500 g Water Whip at high speed for about 5-6 minutes to a firm mixture
<b>Packaging</b>	10 kg paper bag



## Meringue, so simple!

Thanks to Meringue Mix, typical meringue pastries can now be made without any complicated production methods. Just whip the powder with water (2:1) and continue to process as usual. This is how easy it is to make meringue, without having to boil sugar!

## Product Information