



FOND ROYAL CL

CAFÉ AU LAIT

Fantastic cakes and traybakes with a delicious café au lait flavour will bring a touch of French flair to your products. The delicate taste of this cold-soluble cream stabilizer fits perfectly with chocolate and caramel flavours.

- Typical roasted coffee notes
- The taste of the French café au lait speciality
- Foolproof and economical to prepare

Item-No.	46420
Product Description	Cream stabilizer for the preparation of coffee-cream fillings
Basic recipe	250 g Fond and 250 ml Water to 1.000 g Cream, whipped, unsweetened
Packaging	2 x 2,5-kg-PE-bag in a carton

Dreidoppel product promise:

- ✓ No artificial colours
- ✓ No modified starch
- ✓ Only natural flavourings



Bonjour Pleasure:

Coffee fans discover café au lait not only in their cup but also on their plate.

Product information



08/2023 Mat.-No. 1395 E | Food law information for packaged / loose goods is the responsibility of the processor.



CAFÉ AU LAIT

INGREDIENTS:

1 tray, 60 x 20 cm

Chocolate Cake Base

40222 Sacher Mix	500 g
Vegetable oil	150 g
Water	250 g
72404 Tonka Bean Flavour	10 g
97201 Dekor Schokoklein	50 g
Simple syrup 2:1	90 g
28104 Latte Macchiato Paste	10 g

Café au Lait Cream

46420 Fond Royal CL	
Café au Lait	215 g
Water	270 g
Cream, whipped, unsweetened	1.075 g

Decoration

Cocoa Powder	
31904 Decor cream with Stabifix F	100 g
97101 Dekor Chocolate Mocha Beans	22 pcs.
19040 Decor Chocolate Coins milk and white chocolate	22 pcs.

INSTRUCTIONS:

approx. 190 °C approx. 20 Min.

Mix all ingredients for the cake base for 4 minutes at slow speed. Spread onto a greased tray and bake. When cooled, soak with simple syrup, then spread four lines of butter caramel onto cake. Mix Fond Royal CL Café au Lait with water; stir in a bit of the whipped cream, then fold in the rest. Spread onto cake, adding texture with a palette knife. Keep in a cool place. Garnish with Cocoa, decor cream, Dekor Chocolate Mocha Beans and Dekor Chocolate Coins.