

**THAT'S HOW
OATS WORK!**



3 DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.



FRUITY OAT-CHEESECAKE

INGREDIENTS:

1 tray 60 x 20 cm

Oat-Batter

47880 Oat Mix	1.110 g
Edible Oil	445 g
Water	445 g

Cheesecake

18966 Cheesecake Mix	325 g
Water (45 °C)	325 g
Cream Cheese	550 g

51006 Cream Marmorina Strawberry	100 g
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33066 Sanett Solution (see basic recipe Sanett)	12 g
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44018 Topglanz Plus	80 g
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INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 20 Min.

Mix all ingredients for the oat-batter at low speed for about 2 minutes. Pour into a greased tray and bake.

Mix Cheesecake Mix with warm water, add cream cheese and whip at high speed for about 4 minutes. Pour onto the cooled cake.

Stabilize Cream Marmorina Strawberry with Sanett Solution, dress in strips on the cheesecake and marble a little.

Freeze briefly and glaze with Topglanz Plus.



OAT-BANANABREAD

INGREDIENTS:

1 loaf pan, 30 x 12 cm

Rolled Oats	25 g
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Oat-Batter

47880 Oat Mix	500 g
Edible Oil	200 g
Water	200 g
20204 Banana Paste	35 g
78704 Cinnamon	1 g

Banana	1 pc.
53308 Fruit acid	1 g
45118 Butter Caramel	25 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 40 Min.

Grease the loaf pan and sprinkle it with rolled oats.

Mix all ingredients for the oat-batter at low speed for about 2 minutes, pour into the mould and smooth.

Cut the banana lengthways and brush it with fruit acid, place it on the batter with the cut surface facing up.

Dress the Butter Caramel on top and bake.



OAT-COOKIES

INGREDIENTS:

1 basic recipe for approx. 110 pieces

47880 Oat Mix	1.000 g	97201 Decor Schokoklein	265 g
Wheat flour	500 g		
Sugar	240 g		
Edible Oil/Butter	700 g		
Whole egg	200 g		
Rolled Oats	250 g		
16503 Tri-Vanil	5 g		

INSTRUCTIONS:

approx. 190 °C approx. 12 Min.

Mix all ingredients until the dough is smooth and briefly knead in Decor Schokoklein. Use an ice cream scoop to portion approx. 25 g on a baking sheet lined with baking paper and bake.

OAT MIX

Oats gain a lot of consumer popularity as a regional superfood in form of porridge and other foods. Dreidoppel has succeeded with the premix Oat Mix to pave the way for oats in the sweet display of the cake counter in the bakery and pastry shops!

- more than 50 % whole grain oats in the cereal content
- refined with rye malt
- good processing and baking ability (despite the lack of cereal protein in the oats) and good stability for example for fruit cakes
- warm brown colour in the baked dough

Our Dreidoppel Sales Team supports you with further recipe ideas.

Item-No.	47880
Product Description	Premix for manufacturing oat-based and long-lasting oat pastry
Packaging	12,5 kg bag



INGREDIENTS:

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

INSTRUCTIONS:

approx. 190 °C

Mix all ingredients for the oat batter at low speed for about 2 minutes. Pour into a form, smooth and bake.

BASIC RECIPE