

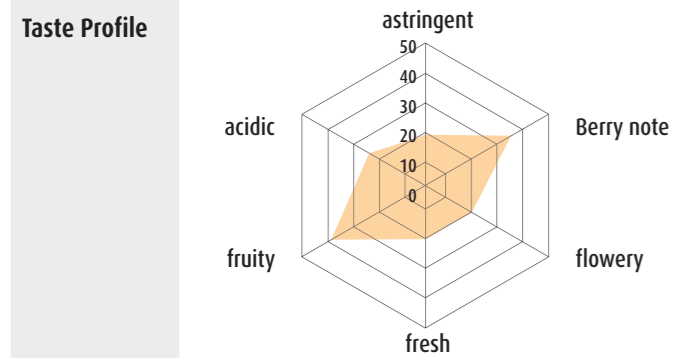
NEW

ARONIA CASSIS PASTE

Black currants - or „cassis“ - are a popular and local classic in the berry assortment. In our new paste for fine pastry, Aronia Cassis, we pair the intensely fruity taste of this classic with the tart note of the Aronia berry.

- Fruity, tangy taste with a tart note
- Intense colour for cream and custard
- Contains 15 % black currant juice concentrate and 11 % Aronia extract
- Vegan

Item-No.	48170
Product Description	Aronia Cassis preparation for the flavouring of fine bakery wares, desserts and edible ices
Dosage	50 g : 1.000 g
Packaging	1,0-kg-jar



Summery taste all year long
Our new Aronia Cassis Paste for Fine Pastry captures the summer all year round in cakes and slices.

Product Information



Modern in tradition

Since 1899, we have been the specialist for the development and production of fruity and sweet flavours. As a traditional company with 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration.

From Langenfeld into the world

Our wide product range, from cream stabilisers to baking mixes to flavours and pastes for fine pastry, lightens daily operations in bakeries and confectioneries, and is exported from Langenfeld (Rhineland) all over the world.

Our core competence: taste

With over 80 different pastes for fine pastry and flavours – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of customised creations, from delicate cakes to efficient traybakes. Dreidoppel – Ideas for good taste! Since 1899.

Discover our product range for more creativity in bakeries, pastry shops and ice-cream parlours at www.dreidoppel.de

ARONIA CASSIS PASTE



07/2023 Mal.-No. 1494 E | Food law information for packaged / loose goods is the responsibility of the processor.



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ARONIA-CASSIS-CHEESECAKE

INGREDIENTS:

4 cakes, 18 cm Ø

Oat-Crumble

47880 Oat Mix	280 g
Wheat Flour	140 g
Sugar	60 g
Edible Oil	200 g
Whole eggs	56 g
Rolled Oats	72 g
15104 Zimtino	2 g

Cheesecake-Yoghurt-Cream

18966 Cheesecake Mix	340 g
Water (45 °C)	340 g
Yoghurt, low fat	260 g
Cream Cheese	300 g
48170 Aronia Cassis Paste	70 g
Cream, whipped, unsweetened	170 g

Decoration

Black currants, frozen	200 g
66720 Gel Doro	20 g
Sugar	80 g
Water	200 g
48170 Aronia Cassis Paste	15 g
41518 Blancoladino	80 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 15 Min.

Briefly knead all the ingredients for the oat-crumble, sprinkle 220 g into each ring, press down and bake.

Mix the Cheesecake Mix with water, add yoghurt, cream cheese and Aronia Cassis Paste and whip for three minutes, then fold in the whipped cream. Pour 370 g of cheesecake mixture into each ring and smooth.

Sprinkle the frozen black currants on top and freeze briefly.

Cook a jelly glaze with Gel Doro, season to taste with Aronia Cassis Paste and glaze.

Decorate with Blancoladino.



ARONIA-CASSIS-SLICES

INGREDIENTS:

1 tray 60 x 20 cm

Oat-Batter

47880 Oat Mix	500 g
Edible Oil	200 g
Water	250 g
Black currants, frozen	200 g

Light Cream

67980 Vegan Whip	110 g
Milk 1,5% (chilled to 5 °C)	140 g
21806 Vanilla BOURBON Paste	1 g

Aronia-Cassis-Cream

67980 Vegan Whip	440 g
Milk 1,5% (chilled to 5 °C)	560 g
48170 Aronia Cassis Paste	50 g

Decoration

44018 Topglanz Plus	200 g
48170 Aronia Cassis Paste	10 g
67980 Vegan Whip	50 g
Milk 1,5% (chilled to 5 °C)	75 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 25 Min.

Mix all the ingredients for the oat-batter briefly in the slow machine speed, spread into the tray and sprinkle with frozen black currants, then bake.

After cooling, whip Vegan Whip with very cold milk (5 °C) and Vanilla BOURBON Paste at high speed for 2-3 minutes.

Pipe dots onto the oat base so that they are later visible in the cut of each piece.

Freeze briefly and fill with Aronia-Cassis-Cream, freeze again and cover with marbled Topglanz Plus. Garnish with cream.



ARONIA-CASSIS-ROLL

INGREDIENTS:

1 Roll

Dark Special Roll

40922 Spezialmassen Mix	500 g
Baking Cocoa	25 g
Water	400 g
Whole eggs	75 g

Aronia-Cassis-Cream

37866 Sanett Solution, Sanett (See label for preparation)	100 g
Sugar	40 g
48170 Aronia Cassis Paste	50 g
Cream, whipped, unsweetened	800 g

08401 Decor Mini Chocolate Shavings, dark	50 g
Black currants, frozen	100 g

Decoration

68390 Meringue Mix	250 g
Water	125 g
97201 Decor Chocolate Flakes	50 g
Berries	as desired
03401 Decor Chocolate Rolls, dark/white	6 pcs.
Pistachios, chopped	5 g

INSTRUCTIONS:

🕒 approx. 250 °C ⌚ approx. 5 Min.

For the dark special roll, whip all the ingredients in the all-in process at high speed for approx. 7 minutes. Spread on a baking tray lined with baking paper (60 x 40 cm) and bake.

Spread the mixed Aronia-Cassis-Cream, sprinkle on Decor Mini Chocolate Shavings and black currants then roll up and chill.

Whip the Meringue Mix with water at high speed for approx. 5 minutes to a meringue consistency, spread over the roll and flame. Decorate with Decor Chocolate Flakes, berries, pistachios and Decor Chocolate Rolls.