

FOND ROYAL CL

CHERRY AYRAN



3 DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.



1.001 NIGHT CAKE

INGREDIENTS:

5 cakes, 18 cm Ø, 7 cm height

Base

Shortcrust base, baked (MELLA-MÜRBE/IREKS)	5 pcs.
38708 Power Filling Amarena-Cherry	100 g
Sponge cake bases 16 cm Ø, height 1 cm	10 pcs.
Swiss roll 4 cm x 60 cm (see recipe Special rolls)	5 pcs.
Pistachios, chopped	25 g

35926 Fruchtback Cherry	1.500 g
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Cherry-Ayran-Cream

48130 Fond Royal CL	
Cherry Ayran	500 g
Water	800 g
Cream, whipped, unsweetened	2.000 g

Decoration

44018 Topglanz Plus	150 g
20504 Cherry Paste	15 g

Pistachio-Cream

12466 Fond Royal CL Neutral	50 g
Water	65 g
Cream, whipped, unsweetened	250 g
43230 Pistachio 100 Paste	35 g

Pistachio dust	5 g
Natural rose	1 pc.

INSTRUCTIONS:

Spread the shortcrust pastry bases with Power Filling Amarena-Cherry and place one sponge cake base on each. Sprinkle the swiss roll (see basic recipe special roll) with chopped pistachios. Bake at 220 °C for 5 minutes. Line the 18 cm Ø cake rings with foil and place the swiss rolls in them. Place the bases in the rings. Spread three rings of Fruchtback Cherry onto the bases.

Mix Fond Royal CL Cherry Ayran with water and level with some of the cream, fold in the remaining cream. Pour 210 g of the cream up to the edge of the swiss rolls, cover the base and the foil edge completely, place the second base on top, fill with the remaining cream and freeze the cake. Mix Topglanz Plus with Cherry Paste and glaze the frozen cake.

Mix the pistachio cream and pipe dots of different sizes onto one half of the cake using 12 mm and 10 mm nozzles.

Decorate with pistachio dust and a natural rose.



CHERRY-AYRAN-SLICES WITH COCONUT

INGREDIENTS:

1 tray 20 x 60 cm

Semolina rolls

46022 Bake Filling Variant	1.060 g
Water	530 g
19904 Coconut Paste	30 g
97201 Chocolate Flakes	30 g

Cherry-Ayran-Cream

48130 Fond Royal CL	
Cherry Ayran	300 g
Water	480 g
Cream, whipped, unsweetened	1.200 g

Decoration

44018 Topglanz Plus	200 g
29104 Amarena Paste	15 g
31904 Cream for decoration with Stabifix F	100 g
Coconut flakes	20 g

INSTRUCTIONS:

approx. 190 °C approx. 12 Min.

For the bases, line two 60x20 baking trays with baking paper. Mix all the ingredients for the semolina rolls together, spread 825 g on each tray, smooth out, let rest for approx. 20 minutes and bake.

Mix Fond Royal CL Cherry Ayran with water and level with some of the cream, then fold in the rest of the whipped cream. Spread half of the cream on one semolina roll, smooth and place the second base on top, spread the remaining cream on top and smooth again. Briefly freeze the cake.

Marble Topglanz Plus with Amarena Paste and cover the cake with it. Use the cream for decoration to pipe dots onto the slices and decorate with coconut flakes.



CHERRY-AYRAN-PETITS-FOURS WITH NUTS

INGREDIENTS:

1 tray 20 x 60 cm

Base

43113 SandRühr Premium	350 g
Wheat flour	235 g
Vegetable oil	235 g
Water	235 g
78704 Cinnamon	3 g
Walnuts, chopped	80 g
Dates, chopped	80 g

Cherry-Ayran-Cream

48130 Fond Royal CL	
Cherry Ayran	265 g
Water	425 g
Cream, whipped, unsweetened	1.060 g

Decoration

31904 Cream for decoration with Stabifix F	100 g
33518 Bienetta	80 g
whole almonds, unpeeled	20 g
Walnuts, chopped	25 g
Pistachios, chopped	5 g
09801 Cherries, candied	10 g
Hazelnut break	20 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 20 Min.

Mix all ingredients for the base at low speed for 4 minutes, fold in the chopped walnuts and dates, pour into a tray and bake.

After cooling, cut off a thin layer from the base and crumble.

For the filling, mix Fond Royal CL Cherry Ayran with water, level with some of the cream, then fold in the remaining cream.

Pour cherry-ayran-cream onto the base and sprinkle the cake crumbs over the top.

Divide the petits fours and garnish with dots of cream for decoration.

For the decoration, mix Bienetta with almonds, chopped nuts and candied cherries and place the mixture in a silicone mat with a 2.5 cm Ø. Bake at 190 °C approx. 12 minutes. Place a bienetta element on top of the cream on each piece.



CHERRY-AYRAN-DESSERT

INGREDIENTS:

10 glasses à 180 ml

35926 Fruchtback Cherry 300 g

Cherry-Ayran-Cream

48130 Fond Royal CL

Cherry Ayran 90 g

Water 145 g

Cream, whipped,
unsweetened 360 g

99101 Black Cookie Crunch 150 g

Pistachio-Cream

12466 Fond Royal CL Neutral 70 g

Water 85 g

43230 Pistachio 100 Paste 50 g

Cream, whipped,
unsweetened 350 g

Decoration

Pistachio dust 10 g

INSTRUCTIONS:

Fill 30 g Fruchtback Cherry into each glass using a piping bag.

For the cherry-ayran-cream, mix Fond Royal CL Cherry Ayran with water, level with some of the cream and fold in the remaining cream. Use a piping bag to pipe 50 g of cherry-ayran-cream into each glass.

Spread 15 g of Black Cookie Crunch on each. Prepare pistachio-cream and pipe 55 g in each glass.

Use a piping bag with a fine star nozzle (Ø 12 mm) to pipe the rest of the cherry-ayran-cream onto the glasses.

Garnish the dessert glasses with pistachio dust.



NEW

FOND ROYAL CL CHERRY AYRAN

Fruity cherry meets mildly sour Ayran with a fine hint of salt. Thanks to the new Fond Royal CL Cherry Ayran, you can create refreshingly delicious cream creations with the magic of the Orient.

- Ayran is a popular yogurt drink and is becoming increasingly well-known among consumers outside the oriental region
- special freshness due to 20% whole milk yogurt powder
- fruity-milky taste with typical salty note
- easy and efficient to prepare

Item-No.	48130
Product Description	Cream stabilizer for the preparation of a cherry-ayran cream filling
Basic recipe	250 g Fond and 400 ml Water to 1.000 g Cream, whipped
Packaging	2 x 2,5-kg-PE-bag in a carton

Dreidoppel product promise:

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



Orient is that simple!
With the new Fond Royal CL Cherry Ayran, you can bring a refreshing wind of flavour with a fruity twist to your cream creations.

Product Information

04/2023 Mat.-No. 1492 E | Food law information for packaged / loose goods is the responsibility of the processor.