VEGAN WHIP

Vegetable whipping cream powder

INDULGENCE
FOR ALL!

3 DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.

BEERY CAKE

INGREDIENTS:
2 cakes, 24 cm Ø

Base
MELLA-VEGAN-RÜHR (IREKS)	1.000 g
Edible Oil	300 g
Water	450 g
27006 Citrone NOBLESSE	15 g

Berry-Filling
46310 Fill&Gloss	100 g
Sugar	35 g
Berry Mix (frozen, thawed)	800 g
27304 Blackberry Paste	40 g

Raspberry-Cream
67980 Vegan Whip	330 g
Water	500 g
20804 Raspberry Paste	40 g

Cream, light
67980 Vegan Whip	200 g
Water	300 g
21804 Vanilla BOURBON Paste	2 g

Decoration
Fresh berries	as desired
92901 Decor Chocolate Grid Plates	
00701 Decor Chocolate Rolls	4 pcs.
Pistachios, chopped	5 g

INSTRUCTIONS:
🌡 approx. 190 °C   🕐 approx. 30 Min.

Mix all ingredients for the base at middle speed for about 3 minutes, spread into 4 rings and bake. After cooling cut each into 2 slices. Mix Fill&Gloss with sugar, blend into berry mix and Blackberry Paste and whip at high speed for about 2 minutes. Allow to rest for 10 minutes. Whip again for another 5 minutes until you receive a homogeneous mass. For each of the two creams, whip Vegan Whip with very cold water (0–5 °C) and Paste for Fine Pastry at high speed for 2–3 minutes.
Use a French star nozzle to pipe rosettes of raspberry-cream around the edge of the bottom cake layer and alternately pipe 2 rings of cream and berryfilling into the centre. Proceed in the same way with the second and third cake layers with light cream and again with raspberry-cream. Spread both creams alternately around the edges of the last cake layer and spread the remaining berry filling in the centre. Garnish with fresh berries, decorations and pistachios.

CHOCOLATE WALNUT SLICE

INGREDIENTS:
1 tray 60 x 20 cm

Dark Base
MELLA-VEGAN-RÜHR (IREKS)	420 g
Edible Oil	125 g
Cocoa-/powdered sugar-mixture	85 g
Water	275 g
Walnut, chopped	150 g

Cream
67980 Vegan Whip	540 g
Water, cold (0–5 °C)	810 g
42504 Walnut Paste	30 g

43422 Schogette	250 g

Decoration
67980 Vegan Whip	50 g
Water, cold (0–5 °C)	75 g
93801 Decor Chocolate Filigree	22 pcs.
Pistachios, chopped	5 g

INSTRUCTIONS:
🌡 approx. 190 °C   🕐 approx. 20 Min.

Mix all ingredients for the dark base at middle speed for about 3 minutes, then fold in the walnut pieces, spread into a greased tray, smooth and bake.
Whip Vegan Whip with very cold water (0–5 °C) and Walnut Paste at high speed for 2–3 minutes.
Warm Schogette slightly and marble 150 g into the mixture. Smooth the cream on the cooled base in the tray and marble the surface with the remaining Schogette.
Garnish with cream rosettes, Decor Chocolate Filigree and chopped pistachios.

VEGAN WHIP

The demand for vegan pastries is continuously increasing - with our purely vegetable whipping cream powder vegan creams for cakes, slices, desserts and much more can be made in no time at all with a uniquely light melting and fine cream flavour.

For even more (vegan) flavour variety, whip the cream directly with one of our more than 50 vegan Pastes for Fine Pastry from the Dreidoppel assortment.

- No additional stabilisation with cream stabilizers required
- Very high stability and whipping volume – light mouthfeel
- Freeze-thaw stable
- Acid stable
- Can be easily prepared in a cream whipping machine
- Can be whipped in all-in process with Paste for Fine Pastries
- Basic flavouring suitable for all flavours
- Powder – no transport of water

Item-No.	67980
Product Description	Vegetable whipping cream powder
Packaging	10,0 kg bag

INDULGENCE FOR ALL!

Suitable for your working method!
With the following basic recipes, you can prepare Vegan Whip to suit your work processes – either for direct consumption or as a freeze-stable cream.

BASIC RECIPE

For direct consumption		For a freeze-stable cream	
67980 Vegan Whip	500 g	67980 Vegan Whip	500 g
Water, cold (0–5 °C)	750 g	Water, cold (0–5 °C)	625 g
Paste for Fine Pastry as desired	optional	Paste for Fine Pastry as desired	optional

INSTRUCTIONS:
Whip Vegan Whip with very cold water (0–5 °C) and optional with a Paste for Fine Pastry of your choice at high speed for 2–3 minutes, then process.

Basic recipes