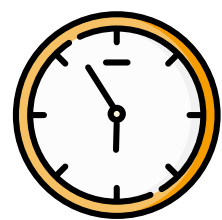




## INDULGENCE UNTIL THE SHOP CLOSES

The customer wants a lavishly stocked counter with a large selection of different pastries until shortly before closing time - but at the same time, the bakery tries to avoid overhangs and keep the return rate as low as possible.

After the successful launch of the recipe series "Long Lasting Delicacies" in 2020, we now have six new recipes with a long shelf life. So you can ensure indulgence until closing time in your display!





# BOBBES

## INGREDIENTS:

12 pieces (1 roll 60 x 20 cm)

Shortcrust Base (MELLA-MÜRBE/IREKS)	660 g
16604 Trisan	3 g

### Filling

Marzipan paste	180 g
Milk	36 g
Sugar	75 g
21904 Rum JAMAICA Paste	3 g

Almonds, slivered, roasted	40 g
Raisins	100 g

Egg wash

### Crispy crumble

Butter	120 g
Sugar	90 g
33518 Bienetta	30 g
Wheat flour	240 g
16604 Trisan	6 g

### Decoration

Decorative sugar	6 g
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## INSTRUCTIONS:

approx. 190 °C approx. 25 Min.

Roll out the shortcrust base to 4 mm thickness (60 x 20 cm).

Knead marzipan with milk until soft, stir in the sugar and flavour with Rum JAMAICA Paste.

Spread the marzipan filling on the shortcrust base. Sprinkle with slivered almonds and raisins.

Roll up from the long side to form a roll. Brush with egg wash and cover with the crispy crumble. Chill for about 30 minutes.

Cut into 4.5 cm wide pieces and bake with bottom tray.

After cooling sieve with decorative sugar.



# LERCHEN

## INGREDIENTS:

15 Flower moulds, 7 cm diameter

Shortcrust Base (MELLA-MÜRBE/IREKS)	300 g
72104 Lemon Europa	1 g

## Filling

46022 Bake Filling Variant	600 g
Water	300 g
26204 Amaretto Paste	45 g

## Decoration

39666 CentoGel Neutral	30 g
Sugar	90 g
Water	300 g
09801 Decor Cherries, candied	7,5 pcs.

## INSTRUCTIONS:

approx. 190 °C approx. 25 Min.

Roll out the shortcrust base to 2.5 mm thickness and cut out circles (10 cm diameter) with a round cutter. Grease the flower moulds and line with the shortcrust base. Cut out strips (1 x 7 cm) from the remaining shortcrust base.

Mix Bake Filling Variant with water and Amaretto Paste. Leave to rest for about 20 minutes. Use an ice-cream scoop to fill 60 g into each mould. Place the shortcrust strips crosswise and bake.

After cooling glaze with CentoGel. Cut the candied cherries in half and place them in the centre of the cross.

### If you like it more colourful:

Flavour and colour the shortcrust base with our Pastes for fine Pastry, cut out as desired and place on the pastry. In the photo we used the following Pastes: 43230 Pistachio 100 Paste, 27304 Blackberry Paste and 49904 Pomegranate Paste.

### Tip





# CRUNCHY CHERRY TARTLETS

## INGREDIENTS:

10 pieces, 8 cm diameter

Shortcrust Base (MELLA-MÜRBE/IREKS)	450 g
71904 Vanilla Europa	1 g

## Filling

35926 Fruchtback Cherry	750 g
40922 Spezialmassen Mix	115 g
Water	70 g
Whole egg	20 g
33518 Bienetta	100 g
Almonds, sliced	100 g

46310 Fill&Gloss	20 g
Water	100 g
Sugar	10 g
20504 Cherry Paste	6 g

## INSTRUCTIONS:

approx. 190 °C approx. 30 Min.

Roll out the shortcrust base to 4 mm thickness. Cut out 10 circles (8 cm diameter) each and cut 10 strips of 4 x 24 cm. Line greased baking rings (8 cm diameter) with it. Spread 75 g Fruchtback Cherry into each ring. Whip Spezialmassen Mix with water and whole egg at high-speed for approx. 5 minutes and pipe 20 g into each ring. Mix Bienetta and sliced almonds, sprinkle 20 g each on top and bake. Mix Fill&Gloss with water, sugar and Cherry Paste, allow to rest for 10 minutes, then whip again at high speed for 5 minutes until smooth and spin over the pastry.



# SWEET NUT EMPANADAS

## INGREDIENTS:

Basic recipe for approx. 50 pieces

### Nut Filling

46022 Bake Filling Variant	260 g
Water	130 g
Whole egg	25 g
22206 Hazelnut Paste without pieces	30 g
Hazelnut semolina, roasted	50 g
Shortcrust Base (MELLA-MÜRBE/IREKS)	1.350 g
16604 Trisan	7 g
Egg wash	25 g
Hazelnuts, chopped	100 g

## INSTRUCTIONS:

 approx. 180 °C  approx. 15 Min.

Mix all ingredients for the nut filling and allow to rest for approx. 20 minutes.

Roll out the shortcrust base on level 5 and cut out with a serrated oval cutter (8 x 6.5 cm).

Pipe 10 g of filling onto each lower half and fold together. Brush thinly with egg wash, sprinkle with chopped hazelnuts and bake.



# CARAMEL-BARS

## INGREDIENTS:

tray 60 x 20 cm, approx. 32 pieces per variety

### Base for 1 tray 60 x 20 cm

Shortcrust Base (MELLA-MÜRB/IREKS)	570 g
43113 SandRühr mass (see basic recipe)	230 g

### Variant 1 (left in picture)

45118 Butter Caramel	600 g
Sunflower seeds	250 g
Pumpkin seeds	150 g
Almonds, chopped	200 g
Salt	1 g

### Variant 2 (middle of the picture)

45118 Butter Caramel	700 g
Cashew nuts, coarsely chopped	200 g
Pecans, coarsely chopped	300 g
Banana chips, coarsely chopped	200 g
20204 Banana Paste	40 g

### Variant 3 (right in picture)

45118 Butter Caramel	600 g
Peanuts, salted	450 g
99101 Decor Black Cookie Crunch	150 g

## INSTRUCTIONS:

🔥 approx. 190 °C ⌚ approx. 12 Min.

Mix soft shortcrust base and SandRühr mass briefly, spread into a greased tray and bake. Heat the butter caramel and stir in the respective ingredients. Spread on the cooled base and, if necessary, allow to dry briefly for 10 minutes at 190 °C with the lid open. Then cut into bars (example: 3.5 x 10 cm).

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# NOUGAT CREAM RINGS

## INGREDIENTS:

Basic recipe for 32 pieces, 9 cm diameter

Shortcrust Base (MELLA-MÜRBE/IREKS)	1.500 g
43230 Pistachio 100 Paste	120 g
51806 Decor Almond Crunch	210 g

## Filling

41122 Nougette	1.050 g
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## INSTRUCTIONS:

approx. 190 °C approx. 12 Min.

Flavour the shortcrust base with Pistachio 100 Paste.

Roll out the base to 3.5 mm thickness and cut out serrated rings (outer diameter 9 cm, inner diameter 3 cm). Sprinkle Decor Almond Crunch on half of the rings, press down lightly and bake them all.

After cooling, pipe the whipped Nougette onto the unsprinkled rings and place the sprinkled rings on top.