



MODERN CLASSICS

CAKES WITH TRENDY LOOKS



GIVE YOUR BAKERY PRODUCTS A TRENDY LOOK

AND DELIGHT YOUR CUSTOMERS!

Classic cakes like the Black Forest Cherry Cake or “Herrentorte” Cake set the right tone at the service counter. Whether as a whole cake for a special occasion or as a sweet snack with a cup of coffee – sometimes your guests and customers want to spoil themselves. Inspired by the current cake presentations on social media, we have come up with ideas for you on how proven classics in our cake range can also be presented in a new, unusual and wonderful opulent way.

You will be surprised how the classics will delight both young and old with a new look.

You can find more details about our range and many other inspirations relating to cakes, tarts and other products at www.dreidoppel.de or just ask your sales representative.

CONTENT

FRANKFURTER	PAGE 6	CHEESECAKE	PAGE 20
BLACK FOREST	PAGE 8	ADVOCAAT	PAGE 22
HERRENTORTE	PAGE 10	STRAWBERRY MASCARPONE CREAM	PAGE 24
CHOCOLATE	PAGE 12	WILD BERRY MERINGUE	PAGE 26
À LA TIRAMISU	PAGE 14	CAKE BASES	PAGE 30
NUT	PAGE 18		

RANDOM PERFECTION

Just tread new paths. Fun drip cakes where the chocolate or caramel coating drips over the edge of the cake seemingly at random, or cakes with vertical decoration create striking statements at the cake counter.

Decorate the cakes in full and focus on giving them a random and imperfect look, which customers also currently consider to be authentic craftsmanship.



FRANKFURTER

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g 5 oz Shortcrust pastry base
50 g 1,76 oz **Powerfilling Amarena-Cherry** (387)
3 pcs. Sponge bases, 22 cm Ø, 1,5 cm thick (see page 30, Cake Bases)
420 g 14,82 oz **Powerfilling Amarena-Cherry** (387)

BUTTER CREAM

165 g 5,82 oz **Butter Cream Basis** (346)
415 g 14,64 oz Water
415 g 14,64 oz Butter, softened
5 g 0,18 oz **Vanille Moroni Paste** (220)

DECORATION

150 g 5,29 oz **Butter Caramel** (451)
35 g 1,23 oz Sanett solution, **Sanett** (330) See label for preparation

HAZELNUT BRITTLE

160 g 5,64 oz **Bienetta** (335)
160 g 5,64 oz Hazelnuts, whole, shelled

INSTRUCTIONS:

Spread the **Powerfilling Amarena-Cherry** over the shortcrust pastry base, place a sponge base on top and arrange a baking ring around it. Whip the butter cream and flavour with **Vanille Moroni Paste**. Decorate alternately with butter cream and **Powerfilling Amarena-Cherry** and create the cake. Smooth the butter cream on top and freeze for a short time. Heat the baking ring and remove it, use a palette knife to coat the edge unevenly with butter cream. Leave to chill for at least 2 hours. Mix the **Butter Caramel** with the Sanett solution and spread over the cake so that a small amount runs over the edge. Mix the hazelnuts with the **Bienetta** for the hazelnut brittle and bake at 180° C for approx. 12 minutes. Break into pieces once cooled and decorate the cake.



BLACK FOREST

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g 5 oz Shortcrust pastry base
50 g 1,76 oz **Powerfilling Amarena-Cherry** (387)
3 pcs. Special dark bases, 22 cm Ø, 1,5 cm thick (see page 30, Cake Bases)

190 g 6,70 oz Sugar syrup
10 g 0,35 oz **Black Forest Cherry Brandy Paste** (217)
380 g 13,40 oz **Paradiso Fruit Delight Cherry** (312)

CHOCOLATE CREAM

95 g 3,35 oz **Fond Royal CL Chocolate** (118)
120 g 4,23 oz Water

485 g 1,07 lb Dairy cream, whipped, unsweetened

CHERRY BRANDY CREAM

65 g 2,29 oz **Fond Royal CL Neutral** (106)
75 g 2,65 oz Water
20 g 0,71 oz **Black Forest Cherry Brandy Paste** (217)
310 g 10,93 oz Dairy cream, whipped, unsweetened

DECORATION

98 pcs. **Decor Chocolate Rolls** (007)
160 g 5,64 oz **Schokoladino** (368)
40 g 1,41 oz **Blancoladino** (415)
12 pcs. Cherries, fresh

INSTRUCTIONS:

Spread the **Powerfilling Amarena-Cherry** over the shortcrust pastry base, place a special dark base on top, drizzle over the liquid and arrange a baking ring around it. Mix the chocolate and cherry brandy cream, put 150g of the chocolate cream to the side for coating the cake.

Decorate alternately with chocolate cream, cherry brandy cream and **Paradiso Fruit Delight Cherry**. Repeat the process with another base. Spread the cherry brandy and chocolate cream over the last base in a circular pattern, smooth out evenly and freeze. Remove the baking ring, coat the edge of the cake with the remaining chocolate cream and decorate with the **Dekor Chocolate Rolls**. Spread liquid **Schokoladino** over the surface and decorate with **Blancoladino** and fresh cherries.



HERRENTORTE

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g 5 oz Shortcrust pastry base
25 g 0,88 oz **Schokoladino** (368)
1 pc. Special light base,
22 cm Ø, 1,5 cm thick
(see page 30,
Cake Bases)
2 pcs. Special dark bases,
22 cm Ø, 1,5 cm thick
(see page 30,
Cake Bases)

120 g 4,23 oz Sugar syrup with
**Rum JAMAICA
Paste** (219)

RUM CREAM

100 g 3,53 oz Sanett solution,
Sanett (330) See
label for preparation

25 g 0,88 oz **Rum JAMAICA
Paste** (219)
830 g 1,83 lb Dairy cream,
whipped, sweetened
180 g 6,35 oz **Nougette** (411)

DECORATION

120 g 4,23 oz Cream for
decoration with
Stabifix F (319)
100 g 3,53 oz **Schokoladino** (368)
12 pcs. **Decor „Herren“**
(967)
5 g 0,18 oz **Decor White
Shavings** (969)
Berries, fresh

INSTRUCTIONS:

Spread the **Schokoladino** over the shortcrust pastry base, place a special dark/light base on top, drizzle over the liquid and arrange a baking ring around it. Mix the rum cream and create a marbled effect with the liquid **Nougette**. Spread the rum cream over the cake and leave to chill for at least 3 hours. Remove the baking ring and spread the cream for decoration over the cake, freeze for a short time. Pour liquid **Schokoladino** over the surface of the cake and spread it so that a small amount runs over the edge. Decorate with **Decor „Herren“**, **Decor White Shavings** and fresh fruits.



CHOCOLATE

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g 5 oz Shortcrust pastry base
25 g 0,88 oz **Schokoladino** (368)
3 pcs. Special dark bases,
22 cm Ø, 1,5 cm thick
(see page 30,
Cake Bases)

280 g 9,88 oz **Schogette** (434)
130 g 4,6 oz **Nougette** (411)

CHOCOLATE-CREAM

165 g 5,82 oz **Fond Royal CL
Chocolate** (118)
205 g 7,23 oz Water
830 g 1,83 lb Dairy cream,
whipped, unsweetened

DECORATION

80 g 2,82 oz **Schokoladino** (368)
100 g 3,53 oz **Alpine Milk
Schokoladino** (432)

5 g 0,18 oz **Decor Mini
Chocolate Shavings**
(084)

5 g 0,18 oz **Decor Confetto
Crisp** (399)
**Decor Chocolate
Grid Plates** (929)

2 pcs. **Decor Triangle
Marbled** (383)

3 pcs. **Decor Chocolate
Rolls** (007)

3 g 0,11 oz Pistachios, chopped
Fruits, fresh

INSTRUCTIONS:

Spread the **Schokoladino** over the shortcrust pastry base, place a special dark base on top and arrange a baking ring around it. Decorate each layer with two rings of **Schogette** and a ring of **Nougette** and spread the mixed chocolate cream over the cake and chill.

After chilling, coat the cake with **Schokoladino** and **Alpine Milk Schokoladino** and top with **Decor Mini Chocolate Shavings** and **Decor Confetto Crisp**. Garnish with decorations and fresh fruits.



À LA TIRAMISU

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g 5 oz Shortcrust pastry base
25 g 0,88 oz **Schokoladino** (368)
1 pc. Special dark bases,
18 cm Ø, 1,5 cm thick
(see page 30,
Cake Bases)

300 g 10,58 oz Lady fingers

120 g 4,23 oz Sugar syrup
6 g 0,21 oz **Espresso Paste** (267)
6 g 0,21 oz **Amaretto Paste** (262)

TIRAMISU CREAM

180 g 6,35 oz **Fond Royal CL
Tiramisu** (108)
225 g 7,94 oz Water
900 g 1,98 lb Dairy cream,
whipped, unsweetened

INSTRUCTIONS:

Spread the **Schokoladino** over the shortcrust pastry base, place a special dark base on top and arrange a baking ring around it. Fill with some of the mixed Tiramisu cream. Drizzle the liquid over the lady fingers, place vertically around the baking ring, fill the rest of the Tiramisu cream into the baking ring and chill. Cut the lady fingers diagonally, place in the **Schokoladino** and chill. Place the lady fingers on the edge of the cake, coat with **Schokoladino** and garnish with lady fingers, fresh fruits and decorations.

DECORATION

6 pcs. Lady fingers
130 g 4,6 oz **Schokoladino** (368)
40 g 1,41 oz Lady fingers, pieces
2 g 0,07 oz Cocoa powder
**Decor Chocolate
Grid Plates** (929)
1 pc. **Decor Tiramisu**
(386)
3 g 0,11 oz Pistachios, chopped
Fruits, fresh



The image displays four distinct cake slices against a light grey background. From left to right: 1. A slice with a yellow rosette-patterned frosting on top and sides, revealing a white cream layer and a golden-brown cake base. 2. A slice with a waffle-patterned base, white cream dollops, and a strawberry on top, showing layers of white cream, pink fruit, and chocolate. 3. A slice with a top layer of fresh berries (strawberries, raspberries, blueberries, blackberries, and grapes) on a white cream base, with layers of pink cream, chocolate, and pink cream. 4. A slice with a yellow top layer, white cream, and a chocolate square garnish, with purple and white cream dollops on the side, and a chocolate drip on the bottom edge. The text 'A CONTEMPORARY LOOK' is overlaid on an orange banner across the middle of the image.

A CONTEMPORARY LOOK

Close the gap between your customers tried-and-tested favourite flavours and the demand for modern-looking cakes driven by the media.

Alternating, unsymmetrical layers, Belgian waffles or crushed meringue pieces as decoration around the edge – you can create a contemporary, attractive look for classic recipes with a new approach.

NUT

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g 5 oz Shortcrust pastry base
25 g 0,88 oz **Alpine Milk Schokoladino** (432)
3 pcs. Special nut bases, 18 cm Ø, 1,5 cm thick (see page 31, Cake Bases)

280 g 9,88 oz **Nougette** (411)
130 g 4,6 oz **Paradiso Fruit Delight Raspberry** (309)

HAZELNUT CREAM

165 g 5,82 oz **Fond Royal Hazelnut** (126)
205 g 7,23 oz Water
830 g 1,83 lb Dairy cream, whipped, unsweetened

INSTRUCTIONS:

Spread the **Alpine Milk Schokoladino** over the shortcrust pastry base, place a special nut base on top and arrange a baking ring around it. Decorate each layer with two rings of **Nougette** and a ring of **Paradiso Fruit Delight Raspberry** and spread the mixed hazelnut cream over the cake and freeze. Turn the cake upside down and pipe the **Alpine Milk Schokoladino** onto the edge. Turn the cake the right way round again and repeat the step with the Schokoladino. Decorate with the cubes of special nut base, **Alpine Milk Schokoladino**, **Schokoladino** and **Decor Hazelnut Crocant**.

DECORATION

75 g 2,65 oz **Alpine Milk Schokoladino** (432)
75 g 2,65 oz **Schokoladino** (368)
80 g 2,82 oz Special nut base, cut into cubes (see page 31, Cake Bases)
5 g 0,18 oz **Decor Hazelnut Crocant** (517)



CHEESECAKE

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g	5 oz	Shortcrust pastry base
50 g	1,76 oz	Powerfilling Peach Passionfruit (329)
3 pcs.		Special orange bases, 22 cm Ø, 1,5 cm thick (see page 31, Cake Bases)
200 g	7 oz	Mandarins, canned
190 g	6,70 oz	Sugar syrup
10 g	0,35 oz	Mandarine Paste (210)

CHEESECAKE

140 g	5 oz	Fond Royal CL Cheesecake (105)
225 g	7,94 oz	Water
560 g	1,23 lb	Dairy cream, whipped, unsweetened

DECORATION

400 g	14,11 oz	Cream for decoration with Stabifix F (319)
10 g	0,35 oz	Mandarine Paste (210)
		Egg Yellow Food Colour (922), as required

INSTRUCTIONS:

Spread the **Powerfilling Peach Passionfruit** over the shortcrust pastry base, place the darkest special base on top and drizzle over the liquid. Place half of the mandarins on top. Mix the cheesecake mixture and spread a third over the base, smooth out, place the next lightest base on top and repeat the process. Place the last drizzled base on top, smooth the remaining cheesecake mixture on top and chill. Mix the cream for decoration with the **Mandarine Paste** and **Egg Yellow Food Colour** and decorate the cake.



ADVOCAAT

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g 5 oz Shortcrust pastry base
25 g 0,88 oz **Schokoladino** (368)
3 pcs. Special nut bases,
22 cm Ø, 1,5 cm thick
(see page 31,
Cake Bases)

120 g 4,23 oz Sugar syrup
10 g 0,35 oz **Advocaat Paste** (247)

EGG LIQUEUR CREAM

100 g 3,53 oz Sanett solution,
Sanett (330) See
label for preparation
50 g 1,76 oz **Advocaat Paste** (247)
830 g 1,83 lb Dairy cream,
whipped, sweetened
250 g 8,82 oz **Paradiso Fruit De-
light Blueberry** (322)

DECORATION

120 g 4,23 oz Egg liqueur
25 g 0,88 oz Sanett solution,
Sanett (330) See
label for preparation
20 g 0,71 oz Sanett solution,
Sanett (330) See
label for preparation
10 g 0,35 oz **Advocaat Paste** (247)
170 g 6 oz Dairy cream,
whipped, sweetened
20 g 0,71 oz Sanett solution,
Sanett (330) See
label for preparation
10 g 0,35 oz **Blueberry Paste** (213)
170 g 6 oz Dairy cream,
whipped, sweetened
3 pcs. **Decor Chocolate
Trio** (096)
Blueberries

INSTRUCTIONS:

Spread the **Schokoladino** over the shortcrust pastry base, place a special nut base on top and arrange a baking ring around it. Decorate with two rings of **Paradiso Fruit Delight Blueberry** and spread some of the mixed egg liqueur cream over the base. Repeat with the second base. Spread egg liqueur cream smoothly over the top base and chill.

Pull the baking ring slightly upwards and spread the egg liqueur mixed with Sanett solution over the surface. Remove the baking ring once the layer of egg liqueur has set. Pipe alternate blobs of blueberry and egg liqueur cream vertically on the edge of the cake and pull in one direction with a spatula. Decorate the next row alternately for half of the blobs and pull again in the same direction. Proceed in this way until the whole edge of the cake is decorated.



STRAWBERRY MASCARPONE CREAM

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

140 g 5 oz Shortcrust pastry base
50 g 1,76 oz **Powerfilling Peach Passionfruit** (329)

12 pcs. Waffles, approx.
17 x 10 cm

WAFFLES

Basic recipe for 20 waffles

1.000 g 2,2 lb **Gelatop Waffle Mix** (439)

800 g 1,76 lb Milk

MASCARPONE CREAM

150 g 5,29 oz **Fond Royal CL Mascarpone** (142)

6 g 0,21 oz **Vanille Moroni Paste** (220)

240 g 8,47 oz Water

605 g 1,33 lb Dairy cream, whipped, unsweetened

FILLING

250 g 8,82 oz **Cream Marmorina Strawberry** (510)

35 g 1,23 oz Sanett solution, **Sanett** (330) See label for preparation

DECORATION

70 g 2,47 oz **Cream Marmorina Strawberry** (510)

10 g 0,35 oz Sanett solution, **Sanett** (330) See label for preparation

60 g 2,12 oz **Topglanz Plus** (440)

150 g 5,29 oz Cream for decoration with **Stabifix F** (319)

6 pcs. Strawberries

1 pc. Waffle

INSTRUCTIONS:

Mix the **Gelatop Waffle Mix** and milk with a whisk. Bake the waffles at 210°C in a waffle maker. Spread the **Powerfilling Peach Passionfruit** over the shortcrust pastry base, arrange a baking ring around it and place waffles around the inner edge. Cut out the remaining waffles with a ring (20 cm Ø) and place a waffle base on the shortcrust pastry. Mix the **Cream Marmorina Strawberry** with Sanett solution. Spread some of the **Cream Marmorina Strawberry** over each waffle base. Fill with a third of the mascarpone cream and place a cut-out waffle base on top, repeat this process.

Decorate with the remaining mascarpone cream, mix the **Cream Marmorina Strawberry** with Sanett solution, swirl over the surface and freeze. Decorate with **Topglanz**, the cream for decoration, waffles and fresh strawberries.



WILD BERRY MERINGUE

INGREDIENTS:

1 cake 22 cm Ø, 10 cm high

- 140 g 5 oz Shortcrust pastry base
25 g 0,88 oz **Schokoladino** (368)
2 pcs. Special light bases, 22 cm Ø, 1,5 cm thick (see page 30, Cake Bases)
1 pc. Special dark base, 22 cm Ø, 1,5 cm thick (see page 30, Cake Bases)
- 120 g 4,23 oz Sugar syrup with **Vanille BOURBON Paste** (218)
- 250 g 8,82 oz **Paradiso Fruit Delight Raspberry** (309)

WILD BERRY CREAM

- 165 g 5,82 oz Milk
330 g 11,64 oz **Crème Variant** (300)
125 g 4,4 oz Water
100 g 3,53 oz **Fond Royal Wild Berries** (134)

DECORATION

- 130 g 4,6 oz **Crème Variant** (300)
100 g 3,53 oz Meringue, coloured (see page 31, Cake Bases)
Berries, fresh

INSTRUCTIONS:

Spread the **Schokoladino** over the shortcrust pastry base, place a special light base on top, drizzle over the liquid and arrange a baking ring around it. Decorate with two rings of **Paradiso Fruit Delight Raspberry**. Mix together the milk and Crème Variant. Mix the **Fond Royal Wild Berries** with water, add some of the cream and fold in the rest of the cream. Smooth a layer of cream on top. Repeat with a drizzled special dark base. Place the last light base on top, drizzle over the liquid and smooth the remaining wild berry cream on top and chill. Remove the baking ring, spread the whipped **Crème Variant** over the edge of the cake and decorate with pieces of meringue and fresh berries.



THE PERFECT BASE

You are ideally prepared to integrate the modern classics into your cake range with the following cake bases.

Perfectly tuned to your everyday working life and intended for small cakes with a diameter of 18-22 cm, you can give your creativity free reign.



CAKE BASES

SPECIAL DARK BASE

INGREDIENTS:

4 bases, 18 cm Ø each or
3 bases, 22 cm Ø each

1.000 g 2,2 lb **Spezialmassen Mix**
(409)
600 g 1,32 lb Water

50 g 1,76 oz Cocoa powder
50 g 1,76 oz Icing sugar
100 g 3,53 oz Whole egg

INSTRUCTIONS:

Baking temperature: approx. 180° C
Baking time: approx. 25 min.

Mix the **Spezialmassen Mix** and water in a mixer at a fast speed for 7 minutes. Sieve and mix the cocoa powder and icing sugar, mix with the whole egg and fold in the **Spezialmassen Mix** and bake.

SPECIAL LIGHT BASE

INGREDIENTS:

4 bases, 18 cm Ø each or
3 bases, 22 cm Ø each

1.000 g 2,2 lb **Spezialmassen Mix**
(409)
600 g 1,32 lb Water

INSTRUCTIONS:

Baking temperature: approx. 180° C
Baking time: approx. 25 min.

Mix the **Spezialmassen Mix** and water in a mixer at a fast speed for 5–7 minutes and bake.

SPONGE BASE

INGREDIENTS:

2 bases, 22 cm Ø each

600 g 1,32 lb **SandRühr Premium**
(431)
400 g 14,11 oz Wheat flour
400 g 14,11 oz Water
400 g 14,11 oz Edible oil

INSTRUCTIONS:

Baking temperature: approx. 190° C
Baking time: approx. 45 min.

Mix all ingredients in a mixer at a slow speed for 3 minutes, pour into baking rings and bake.

SPECIAL NUT BASE

INGREDIENTS:

4 bases, 18 cm Ø each or
3 bases, 22 cm Ø each

1.000 g 2,2 lb **Spezialmassen Mix**
(409)
150 g 5,29 oz Nuts, grounded,
roasted
6 g 0,18 oz **Zimtino Flavour**
(151)
650 g 1,43 lb Water
150 g 5,29 oz **Hazelnut Paste**
without pieces (222)
100g 3,53 oz Butter, melted

INSTRUCTIONS:

Baking temperature: approx. 170° C
Baking time: approx. 30 min.

Mix the **Spezialmassen Mix**, ground nuts, **Zimtino Flavour** and water in a mixer at a fast speed for 5–7 minutes, fold in the melted butter and **Hazelnut Paste without pieces** and bake with the oven door open slightly to let the steam escape.

SPECIAL ORANGE BASE

INGREDIENTS:

3 bases, 22 cm Ø each

1.000 g 2,2 lb **Spezialmassen Mix**
(409)
600 g 1,32 lb Water
3 g 0,11 oz **Oraperl** (173)
Egg Yellow
Food Colour (922)

INSTRUCTIONS:

Baking temperature: approx. 180° C
Baking time: approx. 25 min.

Mix the **Spezialmassen Mix**, **Oraperl** and water in a mixer at a fast speed for 5–7 minutes, graduate the colour with **Egg Yellow Food Colour** as required and bake.

MERINGUE

INGREDIENTS:

160 g 5,64 oz **Eisan** (307)
1.000 g 2,2 lb Water
2.000 g 4,4 lb Sugar
Raspberry Paste
(208)
Elderberry Paste
(282)

INSTRUCTIONS:

Mix the **Eisan** with water, gradually add the sugar and mix. Colour and flavour with pastes for fine pastry as desired. Pipe the meringue and leave to dry overnight in an oven at 50° C.



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