

# PARTY DONUTS





## No matter the occasion – we have the right donut

Donuts are popular all year round. Custom fillings and decorations tailored to the occasion help bring a bit of variety into the assortment. Outside the season, fanciful donut variations make for the perfect party snack.

### 12 months, 12 party donuts

The right donut idea for every season and festivity. Discover a wide range of recipes based on the product "Fill&Gloss".

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*David Winnekens, master confectioner and Dreidoppel application technician*

"When it comes to fillings and decorations, donuts allow lots of creative flexibility. Party donuts are gaining in popularity, even beyond the standard New Year's Eve and carnival seasons. With our new "Fill&Gloss" you can quickly transform virtually any drink into fillings fit for a party. You will find the favourites of the Dreidoppel team on the following pages."

## 4 steps for the perfect donut

### 1. Base pastry

Classic jelly donuts, other shapes like braids and pillows, and mini or even spelt variants – the base has to be just right. Together with colleagues from IREKS, we've put together recipes for you so you can make a wide range of donuts guaranteed to come out perfect.

### 2. Filling

Without a doubt, classic fillings with red fruits, apricot jam, cream or chocolate are simply a must. But modern and trendy flavours are also gaining in popularity. Dreidoppel offers a wide range of products for a large selection! Brand new: Fill&Gloss. This neutral, cold-forming base for tasty fillings and coatings can be flavoured to your taste with our confectionary pastes.

### 3. Glazing

The classic donut decoration? A bit of powdered sugar. But coatings can enhance your selection, making these pastries a real treat for the eyes! They are the base for lively decorations, but also provide additional flavour. Be it a delightful chocolate or colourful, fruity coating – Dreidoppel has the right products for a custom product range.

### 4. Decoration

Whether chocolate wafers with a printed design or lively sprinkles – our products help make your pastries a colourful delight. Make a statement with select decors and transform your donuts into a must-have at the counter.

**Discover our entire range of decorations at [www.dreidoppel.de](http://www.dreidoppel.de)**



## VODKA ENERGY

### INGREDIENTS:

60 pieces

Donuts  
(MELLA-BERLINER-  
SUPERSOFT/IREKS) 60 pcs.

#### Donut filling

46310 Fill&Gloss 250 g  
Sugar 100 g  
Energy drink 800 g  
Vodka 200 g  
47406 Ice-Cream Paste  
Jelly Bears Gelatop 50 g

#### Decoration

41518 Blancoladino 820 g  
Cocoa butter 80 g  
95804 Decor Confetti 180 g  
19120 Decor Scary Eyes 60 pcs.  
Pipette (plastic) 60 pcs.  
Vodka 60 g

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the energy drink, vodka and Ice-Cream Paste Jelly Bears Gelatop, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Melt the Blancoladino with peanut fat, coat the donuts, then top with the Decor Confetti and Decor Scary Eyes. Fill a pipette with vodka and insert it in the donut.

#### Ice-Cream Paste Jelly Bears Gelatop (47406)

- With a typical gummy bear flavour
- Delightful pink colour

✓ Vegan



♥ A Valentine's Day favourite



## LOVELY ROSE

### INGREDIENTS:

60 pieces

Heart-shaped donuts  
(MELLA-BERLINER/  
IREKS) 60 pcs.

#### Donut filling

46310 Fill&Gloss 250 g  
Sugar 100 g  
Sparkling wine 1,000 g  
25320 Rose Paste 20 g  
29204 Marc de Champagne  
Paste 25 g

#### Decoration

13619 Blitz-Fondant 900 g  
Water 90 g  
25320 Rose Paste 45 g  
04601 Decor Marzipan Roses,  
red, small 60 pcs.  
05501 Decor Marzipan Roses,  
leaves, small 60 pcs.  
Pistachios, chopped 160 g

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the sparkling wine, Rose Paste and Marc de Champagne Paste, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Mix the Blitz-Fondant with water and boil for 2-3 minutes, flavour with the Rose Paste, then glaze the donuts. Top with the small red marzipan roses, small marzipan rose leaves and pistachios.

#### Rose Paste (25320)

- A typically flowery rose flavour
- Natural rose combined with other flavours

✓ Clean label  
✓ Vegan





## MATCHA SPELT

### INGREDIENTS:

60 pieces

Spelt braids  
(MELLA-DINKEL-HT/  
IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 250 g  
Sugar 100 g  
Water 1,000 g  
22104 Peach Paste 35 g  
Matcha powder 22 g

### Decoration

13619 Blitz-Fondant 1,000 g  
Water 100 g  
Matcha powder 20 g  
Extra-fine powdered sugar 60 g  
00701 Decor Chocolate Rolls 60 pcs.

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the water, Peach Paste and matcha powder, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Mix the Blitz-Fondant with water and boil for 2-3 minutes, then glaze the donuts. Dust lightly with extra-fine powdered sugar then top with chocolate roll decorations.

#### Peach Paste (22104)

- With an aromatic, fully ripe fruity flavour
- With pieces of peach

- ✓ With pieces
- ✓ Bake stable
- ✓ Clean label
- ✓ Vegan



## EGG BRANDY

### INGREDIENTS:

60 pieces

Donuts  
(MELLA-BERLINER-  
SUPERSOFT/IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 200 g  
Sugar 50 g  
Milk 500 g  
Egg brandy 500 g  
24704 Advocaat Paste 60 g

### Decoration

43208 Alpine Milk Schokoladino 900 g  
36818 Schokoladino 120 g  
19050 Decor Easter Bunny 60 pcs.  
04901 Decor Egg Brandy Bottle 60 pcs.

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the milk, egg brandy and Egg Brandy Paste, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Coat with Alpine Milk Schokoladino, decorate with Schokoladino, then top with Easter bunny and egg brandy bottle decorations.

#### Advocaat Paste (24704)

- A popular classic
- With 30% egg brandy

- ✓ Bake stable
- ✓ Clean label





## GIN & TONIC

### INGREDIENTS:

60 pieces

Donuts  
(MELLA-BERLINER-  
SUPERSOFT/IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 250 g  
Sugar 100 g  
Tonic water 750 g  
Gin 250 g  
25104 Lime Paste 50 g

### Decoration

13619 Blitz-Fondant 820 g  
Water 80 g  
55204 Marmorina Lime  
Gelatop 180 g  
37866 Sanett Solution, Sanett  
(See label for instructions) 20 g  
19150 Decor Lemons 60 pcs.

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the tonic water, gin and Lime Paste, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Mix the Blitz-Fondant with water and boil for 2-3 minutes, then glaze the donuts. Mix the Marmorina Lime Gelatop with the Sanett, decorate the donuts and top with the lemon decoration.

### Lime Paste (25104)

- With a typical lime flavour

- ✓ Bake stable
- ✓ Clean label
- ✓ Vegan



## BITTER ORANGE

### INGREDIENTS:

60 pieces

Donuts  
(MELLA-BERLINER/  
IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 250 g  
Sugar 100 g  
Sparkling wine 750 g  
Aperol®\* 250 g  
20104 Orange Paste 50 g

### Decoration

13619 Blitz-Fondant 820 g  
Aperol®\* 80 g  
08101 Decor Jelly  
Orange Slices 120 pcs.  
Sugar 90 g  
49904 Pomegranate Paste 5 g

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the sparkling wine, Aperol®\* and Orange Paste, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Mix the Blitz-Fondant with Aperol®\*, boil for 2-3 minutes then glaze the donuts. Top with decorating sugar and jelly orange slice decorations.

Decorating sugar: Mix the sugar with the Pomegranate Paste in the mixer and dry over night. Next, press through a sieve and store dry until used.

### Orange Paste (20104)

- With the flavour of sun-ripened oranges
- Approx. 58 g of orange juice are used per 100 g of paste.

- ✓ Bake stable
- ✓ Clean label
- ✓ Vegan



\*Aperol is a trademark  
of CAMPARI DEUTSCHLAND GmbH



## WHITE RUSSIAN

### INGREDIENTS:

60 pieces

Donuts  
(MELLA-BERLINER-  
SUPERSOFT/IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 200 g  
Sugar 50 g  
Milk 750 g  
Vodka 200 g  
26704 Espresso Paste 50 g  
23108 Ice-Cream Paste  
Cremona Gelatop 50 g

### Decoration

41518 Blancoladino 820 g  
Peanut fat 80 g  
36818 Schokoladino 90 g  
97101 Decor Chocolate  
Mocha Beans 180 pcs.

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the milk, vodka, Espresso Paste and Ice-Cream Paste Cremona Gelatop, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Melt the Blancoladino with peanut fat, glaze the donuts, then decorate half with Schokoladino and the other half with the chocolate mocha beans.

#### Espresso Paste (26704)

- Typical espresso flavour
- With a subtle note of chocolate

- ✓ Bake stable
- ✓ Clean label
- ✓ Vegan



Perfect as a  
"Back-to-  
school" treat



## STRAWBERRY SHAKE

### INGREDIENTS:

90 pieces

Mini donuts  
(MELLA-BERLINER/  
IREKS) 90 pcs.

### Donut filling

46310 Fill&Gloss 320 g  
Sugar 80 g  
Milk 1,600 g  
20704 Strawberry Paste 140 g  
23108 Ice-Cream Paste  
Cremona Gelatop 80 g

### Decoration

Donut filling 810 g  
37866 Sanett Solution, Sanett  
(See label for instructions) 130 g  
92304 Strawberry Red PLUS 2 g  
36818 Schokoladino 100 g  
07301 Decor Funky Eyes 90 pcs.

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the milk, Strawberry Paste and Ice-Cream Paste Cremona Gelatop, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts. Set aside 810 g of the filling for the glazing.

Mix the donut filling with Sanett and Strawberry Red PLUS, then glaze the donuts. Draw a mouth and hair with Schokoladino and top with the funky eyes decoration.

#### Strawberry Paste (20704)

- With a fruity ripe flavour
- With pieces of strawberry and strawberry juice concentrate

- ✓ With pieces
- ✓ Bake stable
- ✓ Clean label
- ✓ Vegan





## WALNUT

### INGREDIENTS:

60 pieces

Donuts  
(MELLA-BERLINER-  
SUPERSOFT/IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 200 g  
Sugar 50 g  
Milk 1,000 g  
Walnuts, ground 100 g  
42504 Walnut Paste 75 g

### Decoration

36818 Schokoladino 900 g  
19140 Decor Mini Shavings  
Caramel Flavour 180 g  
96501 Decor Chocolate Walnuts 60 pcs.

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the milk, ground walnuts and Walnut Paste, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Glaze with melted Schokoladino, then top one half with caramel flavoured mini shavings and top the other half with a chocolate walnut decoration.

#### Walnut Paste (42504)

- With a roasted nut taste
- With walnut pulp

- ✓ Bake stable
- ✓ Clean label
- ✓ Vegan



## CHERRY VANILLA

### INGREDIENTS:

60 pieces

Donuts  
(MELLA-BERLINER/  
IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 200 g  
Sugar 50 g  
Milk 1,000 g  
22004 Vanilla Morony  
Paste 10 g

Cherry juice 240 g  
46310 Fill&Gloss 40 g

### Decoration

13619 Blitz-Fondant 820 g  
Water 80 g  
92204 Egg Yellow PLUS  
Food Colour 2 g  
92404 Cherry Red PLUS  
Food Colour 20 g  
19130 Decor Halloween  
Pumpkins 60 pcs.

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the milk and Vanilla Morony Paste, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then repeat with cherry juice and Fill&Gloss. Marble the two fillings, then fill the donuts.

Mix the Blitz-Fondant with water and boil for 2-3 minutes. Colour with Egg Yellow PLUS Food Colour. Glaze the donuts and allow to set briefly. Mix a drop of Cherry Red PLUS Food Colour with a spoon and top with Halloween pumpkin decoration.

#### Vanilla Morony Paste (22004)

- With a natural bourbon vanilla flavour
- Ideal for making vanilla pastries

- ✓ Bake stable
- ✓ Clean label
- ✓ Vegan





## BAKED APPLE

### INGREDIENTS:

60 pieces

Spelt pillows  
(MELLA-DINKEL-HT/  
IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 200 g  
Sugar 100 g  
Apple sauce 700 g  
Apple juice 300 g  
24204 Roasted Almond  
Paste 35 g  
22304 Apple Paste 35 g  
15104 Zimtino 10 g

### Decoration

33518 Bienetta 150 g  
Almonds, shaved 150 g

36818 Schokoladino 900 g  
39801 Decor Apples 60 pcs.

### INSTRUCTIONS:

🕒 Approx. 180°C ⌚ Approx. 8 min.

Mix the Fill&Gloss with sugar, add to the apple sauce, apple juice, Vienna Almond Paste, Apple Paste and Zimtino, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts.

Mix the Bienetta with almonds and bake.

Melt the Schokoladino and glaze the donuts. Decorate with Bienetta and top with apple decorations.

### Roasted Almond Paste (24204)

- With a typical roasted almond flavour
- With almond pulp

- ✓ Bake stable
- ✓ Vegan



## MULLED WINE

### INGREDIENTS:

60 pieces

Donuts  
(MELLA-BERLINER/  
IREKS) 60 pcs.

### Donut filling

46310 Fill&Gloss 375 g  
Sugar 150 g  
Mulled wine 1,500 g  
21304 Blueberry  
Paste 100 g  
21504 Burgunder Punsch  
Paste 75 g

### Decoration

Donut filling 700 g  
37866 Sanett Solution, Sanett  
(See label for instructions) 115 g  
90904 Decor Stars, gold 120 g  
19170 Decor Christmas  
Trees 120 g

### INSTRUCTIONS:

Mix the Fill&Gloss with sugar, add to the mulled wine, Blueberry Paste and Burgunder Punsch Paste, then beat for approx. 2 minutes at high speed. Allow to stand for 10 minutes. Beat for 5 more minutes to form a smooth mixture, then fill the donuts. Set aside 700 g of the filling for the glazing.

Mix the donut filling with Sanett, then glaze the donuts. Top with gold stars and Christmas tree decorations.

### Blueberry Paste (21304)

- With a typical wild berry flavour
- Approx. 123 g of blueberries are used per 100 g of paste.

- ✓ With pieces
- ✓ Bake stable
- ✓ Clean label
- ✓ Vegan





# Making tradition modern

We have specialised in developing and manufacturing fruity and sweet flavourings since 1899. As a traditional company with 12 decades of experience, we are in a unique position to combine a traditional craft with modern impulses.

## Langenfeld supplying the entire world

From cream stabilizers, to baking mixes through to flavours and pastes, our wide range of products simplify everyday life at bakeries and confectioneries and is exported worldwide from Langenfeld, Germany.

## Our main expertise: Flavouring

With over 100 different pastes and flavours, from classic to trendy, we help you produce custom creations, from fine tortes to tasty squares, with finely tuned flavour nuances and typical colours. Dreidoppel – ideas for good taste! Since 1899.

Discover our assortment of products to encourage creativity in bakeries, confectioneries and ice cream parlours at [www.dreidoppel.de](http://www.dreidoppel.de)