

PAINTED CAKES





1. Brush Technique

Our pastes for fine pastry can be applied on cooled cakes frosted with buttercream*. Using various brush shapes and sizes, simple yet effective patterns can be conjured on your cakes.

Use the cake as a canvas and let your creativity run free as you prepare your own personal work of art with help from our fine pastry pastes.



2. Palette Technique

Not much artistic talent? Then try the palette technique. Choose from over 50 pastes for fine pastry to add colour and taste to buttercream – you determine the intensity*. To decorate a cake similar to the one in the photo (20 cm diameter, 10 cm high), you will need approx. 150 g buttercream.

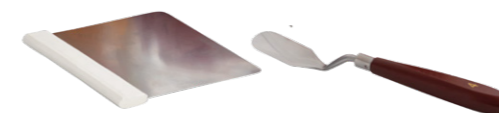
Using small icing spatulas, apply the prepared buttercream in the desired amounts to the smooth surface of the cake. This provides texture and will be a real eye-catcher.



3. Spatula Technique

Our pastes for fine pastry let you create smooth, colourful effects and gradients on the prepared cake.

You begin by colouring and flavouring buttercream with your choice of our 50+ pastes for fine pastry. Using a spatula, simply arrange dots of buttercream on the surface of the cake. Spread them carefully with a broad, flat offset spatula and fade them out as desired. You can create buttercream cakes in the popular ombré look as well as other great color effects.



*Please consider the maximum dosages of each paste.



CREATIVITY, COLOUR* AND TASTE

Delicious buttercream and our fine pastry pastes are the perfect couple for creative cake art. With just a bit of skill, you can create real eye-catchers for your showcase in no time.

Colour* and taste with over 50 Fine Pastry Pastes

Our product line offers a huge variety of flavours

- Native and exotic fruits
- Flowers
- Nuts
- Coffee, chocolate and caramel variations
- Aromatic spices
- Alcoholic specialties

Our pastes allow precise control of colour and taste intensity of your buttercream. It can be individually controlled by dosing the pastes in the buttercream**.

Dreidoppel Product Promise

Dreidoppel's Pastes for Fine Pastry are free from artificial colourings, preservatives, modified starch and further additives (except for citric acid).

*Only natural colouring from fruit- and vegetable-concentrates.

**Please consider the maximum dosages of each paste.

Buttercream: Canvas for your cakes

Item-No.	34611
Product Name	Buttercream Base
Product Description	Cream powder for easy and quick preparation of traditional German buttercream
Basic Recipe	400 g Buttercream Base + 1.000 ml water + 1.000 g tempered butter
Packaging	12,5 kg

Dreidoppel's Buttercream Base is the ideal foundation for frosting and painting cakes. It can be flavoured delightfully with our fine pastry pastes.



THE IDEAL FOUNDATION