



## LONG-LASTING LITTLE DELICACIES

- Ideas for pastries that remain fresh for a long time
- Diverse taste from chocolaty over nutty to refreshingly fruity
- Ideal for expanding the fine pastry range throughout the day
- Efficient in production, appealing in the counter
- Developed by our bakers and pastry chefs

### Information about the concept and recipes?

Ask your Dreidoppel specialist advisor for our recipes or download them online at [www.dreidoppel.de](http://www.dreidoppel.de).



### Diversity by taste!

Our Bake Filling Variant provides the basis for delicious baked goods that remain fresh for a long time. Our flavours and pastes ensure a long-lasting and varied taste.

For example, our new Pistachio 100 Paste in the recipe „Amadeus Coin“.



# TRUFFLE RING

## INGREDIENTS:

16 pcs., 8,5 cm Ø

### Filling Truffle Type

46022 Bake Filling Variant	400 g
Water	200 g
21204 Truffle-Praline Paste	30 g

Shortcrust base  
(MELLA-MÜRBE/IREKS) 400 g

### Decoration

Whole Milk Couverture	380 g
White Couverture	30 g
43422 Schoquette	250 g

## INSTRUCTIONS:

🕒 approx. 180 °C ⌚ approx. 18 Min.

Mix all ingredients for the filling and let the mixtures rest for about 20 minutes.

Roll out shortcrust base (thickness 2,5 mm) and cut with a wavy cutter (8,5 cm diameter). Pipe the filling ring shaped with the star tip on the shortcrust and bake.

Temper whole milk couverture and dip the rings. Garnish with white couverture and place Schoquette in the center.



# CARAMEL RING

## INGREDIENTS:

16 pcs., 8,5 cm Ø

### Filling Toffee Type

46022 Bake Filling Variant	400 g
Water	200 g
41904 Toffee Paste	30 g

Shortcrust base  
(MELLA-MÜRBE/IREKS) 400 g

### Decoration

Dark Chocolate Couverture	380 g
Whole Milk Couverture	30 g
45118 Butter Caramel	250 g

## INSTRUCTIONS:

 approx. 180 °C  approx. 18 Min.

Mix all ingredients for the filling and let the mixtures rest for about 20 minutes.

Roll out shortcrust base (thickness 2,5 mm) and cut with a wavy cutter (8,5 cm diameter). Pipe the filling ring shaped with the star tip on the shortcrust and bake.

Temper dark chocolate couverture and dip the rings. Garnish with whole milk couverture and pipe Butter Caramel in the center.

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# AMADEUS COIN

## INGREDIENTS:

15 pcs., 7 cm Ø

### Filling Bitter Almond Type

46022 Bake Filling Variant	550 g
Water	275 g
74204 Bitter Almond Europa Flavour	5 g
Shortcrust base (MELLA-MÜRBE/IREKS)	250 g
41122 Nougette	150 g

### Decoration

White Couverture	200 g
43230 Pistachio 100 Paste	20 g
Whole Milk Couverture	30 g

## INSTRUCTIONS:

approx. 180 °C approx. 20 Min.

Mix all ingredients for the filling and let the mixtures rest for about 20 minutes.

Roll out shortcrust base (thickness 2,5 mm) and cut with a wavy cutter (7 cm diameter). Pipe the filling ring-shaped with a nozzle on the shortcrust and bake.

Place Nougette in the hollow and chill. After cooling, temper white couverture and Pistachio 100 Paste and coat the pastry. Garnish with whole milk couverture.



# APPLE MINI PIES

## INGREDIENTS:

24 pcs., Forms 11,5 x 5,7 x 1,6 cm

### Shortcrust base

Shortcrust base (MELLA-MÜRBE/IREKS)	825 g
76505 Butter-Vanilla Flavour	5 g
Apple Fruit Filling	670 g
Sultanas	20 g
74440 Pumpkin Spice Flavour	3 g

### Decoration

13619 Top Fondant	200 g
Water	20 g
Hazelnuts, chopped, roasted	20 g
Apple Decoration	24 pcs.

## INSTRUCTIONS:

approx. 190 °C approx. 20 Min.

Mix all ingredients for the base and chill.  
Roll out shortcrust base (thickness 2,5 mm) and place into greased forms and bake for 5 minutes.  
Refine apple fruit filling with other ingredients and fill into the prepared barquettes (approx. 30 g each). Top with shortcrust base and bake. Mix Top Fondant with water, boil for 2-3 minutes and coat the pastry after cooling. Garnish with chopped, roasted hazelnuts and Apple Decoration.



# HAZELNUT BARS

## INGREDIENTS:

1 tray 60 x 20 cm (35 bars 4 x 8 cm)

Shortcrust base (MELLA-MÜRB/IREKS)	420 g
<b>Nut Mass</b>	
46022 Bake Filling Variant	1000 g
Water	580 g
Hazelnuts, roasted, ground	200 g
21204 Truffle-Praline Paste	100 g
21904 Rum JAMAICA Paste	20 g
Whole Egg	100 g
Hazelnuts, whole	250 g
45118 Butter Caramel	100 g

## Decoration

Whole Milk Couverture	1.050 g
White Couverture	70 g

## INSTRUCTIONS:

approx. 190 °C approx. 35 Min.

Roll out shortcrust base (thickness 2,5 mm) and bake slightly.

Mix all ingredients for the nut mass and let it rest for about 20 minutes.

Spread the mixture onto the shortcrust base, top with whole hazelnuts, press lightly and bake. Lightly heat Butter Caramel and add to it. After cooling cut into pieces (e.g. 4 x 8 cm). Temper whole milk couverture and coat the bars. Garnish with white couverture.

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# CEREAL BARS

## INGREDIENTS:

1 tray 60 x 20 cm (35 bars 4 x 8 cm)

Shortcrust base  
(MELLA-MÜRBE/IREKS) 420 g

### Nut Filling

46022 Bake Filling Variant 1.000 g

Water 500 g

22206 Hazelnut Paste, smooth 200 g

73304 Hazelnut Europa Flavour 18 g

36008 Powerfilling Neutral 285 g

20504 Cherry Paste 15 g

33518 Bienetta 170 g

Almonds, chopped 60 g

Sunflower seeds 60 g

Cereals (Crunchy) 100 g

Sesame 40 g

Dark Chocolate Couverture 500 g

## INSTRUCTIONS:

 approx. 180 °C  approx. 35 Min.

Roll out shortcrust base (thickness 2,5 mm) and bake slightly.

Flavour Powerfilling Neutral with Cherry Paste and spread 200 g on the base.

Mix all ingredients for the filling, pour it into the tray and let the mixture rest for about 20 minutes. Arrange the remaining flavoured Powerfilling.

Mix Bienetta with nuts and seeds and pour the mixture into the tray and bake.

After cooling cut into pieces (e.g. 4 x 8 cm). Temper dark couverture and dip the bars up to the crunchy layer into the couverture.



# ORANGE-NUTCAKE

## INGREDIENTS:

approx. 48 pcs. 80 g each (8 cm diameter)

### Base

43113 SandRühr Premium	600 g
46022 Bake Filling Variant	600 g
Wheat Flour	550 g
Hazelnut ground, roasted	500 g
Water	1.150 g
Edible Oil	250 g
22206 Hazelnut Paste, smooth	215 g
73304 Hazelnut Europa Flavour	50 g
17303 Oraperl	6 g

### Orange Canache

Cream	175 g
Dark Chocolate Couverture	350 g
20104 Orange Paste	30 g
21904 Rum JAMAICA Paste	3 g

### Decoration

Hazelnuts, roasted	48 pcs.
Dark Chocolate Couverture	1.460 g
White Couverture	75 g

## INSTRUCTIONS:

approx. 190 °C approx. 25 Min.

Mix all ingredients for the base at low speed for 4 minutes and let it rest for about 20 minutes. Pour into greased mini cake moulds, smooth and bake.

For the canache bring the cream to a boil and mix with melted couverture, Orange Paste and Rum JAMAICA Paste. After cooling beat the canache, pipe into the cakes and cover with a hazelnut.

Coat the cakes with dark couverture and garnish with white couverture.





# NUTTY TORTELETTE

## INGREDIENTS:

approx. 40 Tortelettes Ø 10 cm

Shortcrust base	1.800 g
45118 Butter Caramel	400 g
<b>Nut Filling</b>	
46022 Bake Filling Variant	1.000 g
Water	600 g
Hazelnuts, chopped, roasted	200 g
Whole Egg	150 g
22206 Hazelnut Paste, smooth	135 g

## Nut Mixture

Hazelnuts, whole	250 g
Cashew nuts	250 g
Almonds, whole, unpeeled	250 g
Walnuts, break	250 g
Pistachios	60 g
33518 Bienetta	200 g

## INSTRUCTIONS:

 approx. 180 °C  approx. 25 Min.

Roll out shortcrust base (thickness 3 mm) and cover the tortelette forms.

Mix all ingredients for the nut filling and let it rest for about 20 minutes.

Spread 10 g Butter Caramel and 50 g filling into each tortelette. Sprinkle on the nut mixture and pistachios, sieve with Bienetta and bake.



# ORANGE SQUARES

## INGREDIENTS:

1 tray 60 x 20 cm, 30 pcs. 6 x 6 cm

Shortcrust base (MELLA-MÜRBE/IREKS)	740 g
<b>Orange Filling</b>	
46022 Bake Filling Variant	750 g
Water	450 g
Almonds, chopped, roasted	150 g
Whole Egg	100 g
20104 Orange Paste	70 g
45118 Butter Caramel	300 g
43422 Schogette	800 g
20104 Orange Paste	20 g

## Decoration

White Couverture	850 g
Chocolate Decoration	60 g
Jelly Orange Slices	30 pcs.

## INSTRUCTIONS:

approx. 190 °C approx. 25 Min.

Roll out shortcrust base (thickness 5 mm) and bake slightly. Mix all ingredients for the orange filling, pour it into the tray and smooth. Let the mixture rest for about 20 minutes and bake.

After cooling spread the lightly heated Butter Caramel. Mix melted Schogette and Orange Paste and pour into the tray. After cooling cut into pieces (e.g. 6 x 6 cm).

Temper white couverture, coat the squares and garnish.

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# COCONUT-PINEAPPLE-CAKES

## INGREDIENTS:

1 tray 60 x 20 cm, 30 pcs. 6 x 6 cm

Shortcrust base  
(MELLA-MÜRBE/IREKS) 420 g

### Coconut Filling

46022 Bake Filling Variant 1.000 g  
Water 580 g  
Coconut, grated, fine 150 g  
22808 Coconut 120 g  
Whole Egg 100 g

### Pineapple Filling

32810 Triquell Neutral 35 g  
Sugar 65 g

Draining liquid  
(pineapple juice) 65 g  
20904 Pineapple Paste 25 g  
Pineapple, canned,  
drained, pureed 335 g

### Decoration

White Couverture 850 g  
92204 Egg Yellow PLUS as needed  
Chocolate Decoration 30 pcs.  
Coconut, grated 10 g

## INSTRUCTIONS:

approx. 190 °C approx. 30 Min.

Roll out shortcrust base (thickness 2,5 mm) and bake slightly.

Mix all ingredients for the coconut filling and let it rest for about 20 minutes.

For the pineapple filling mix Triquell Neutral with sugar, draining liquid and pureed pineapple. First spread pineapple and then coconut filling on the shortcrust base and bake.

After cooling cut into pieces (e.g. 6 x 6 cm). Temper white couverture, add Egg Yellow PLUS as needed, coat the squares and garnish.



# BANANA-WALNUT MUFFINS

## INGREDIENTS:

24 Muffins

### Base

43113 SandRühr Premium	265 g
46022 Bake Filling Variant	665 g
Edible Oil	180 g
Spelt flour	180 g
Water	515 g
20204 Banana Paste	180 g
Walnuts, slightly crushed	120 g
Muffin Capsules	24 pcs.
45118 Butter Caramel	150 g

Walnuts, slightly crushed	100 g
33518 Bienetta	25 g

### Decoration

Banana Decoration	24 pcs.
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## INSTRUCTIONS:

approx. 190 °C approx. 25 Min.

Mix all ingredients for the base at low speed for 4 minutes and let it rest for about 20 minutes.

Pour evenly into Muffin Capsules and swirl in the Butter Caramel. Mix walnuts and Bienetta and sprinkle over the muffins. Bake and garnish.



# STOLLEN-MUFFINS

## INGREDIENTS:

24 Muffins

### Fruits

Sultanas	375 g
Candied lemon peel	100 g
Candied orange peel	100 g
Almonds, chopped	100 g
Water	140 g
71104 Rum Europa Flavour	5 g

### Base

43113 SandRühr Premium	230 g
46022 Bake Filling Variant	580 g
Butter	160 g
Spelt flour	160 g
Water	450 g

74204 Bitter Almond Europa Flavour	5 g
17925 Christstollen Flavour	6 g
Muffin Capsules	24 pcs.

### Decoration

Butter	100 g
Sugar for decoration	25 g
Winterly Chocolate Decoration	24 pcs.

## INSTRUCTIONS:

approx. 190 °C approx. 28 Min.

Mix sultanas, lemon and orange peel and almonds with water and Rum Europa Flavour and let it soak over night.

Mix all ingredients for the base at low speed for 4 minutes, add soaked fruits and let it rest for about 20 minutes.

Pour evenly into Muffin Capsules and bake.

Brush hot muffins with melted butter, sieve with sugar and garnish.



# ROSE SQUARES

## INGREDIENTS:

1 tray 60 x 20 cm, 30 pcs. 6 x 6 cm

### Base Rose Type

46022 Bake Filling Variant	500 g
40222 Sacher Mix	500 g
Water	550 g
Edible Oil	150 g
25320 Rose Paste	20 g

Shortcrust base (MELLA-MÜRBE/IREKS)	420 g
36008 Powerfilling Neutral	235 g
20504 Cherry Paste	15 g

Simple Syrup 1:2	150 g
25320 Rose Paste	10 g

43422 Schoquette	500 g
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### Decoration

Dark Couverture	550 g
White Couverture	35 g
Marzipan Roses and Leaves	30 pcs.

## INSTRUCTIONS:

approx. 180 °C approx. 35 Min.

Mix all ingredients for the base let it rest for about 20 minutes. Pour into greased tray, smooth and bake.

Roll out shortcrust base (thickness 2,5 mm) and bake slightly.

After cooling spread Powerfilling Neutral flavoured with Cherry Paste on the shortcrust base and top it with a halved rose base. Soak and spread Schoquette on it. Place the second layer and soak.

After cooling cut into pieces (e.g. 6 x 6 cm). Coat the squares with dark couverture and garnish with white couverture and marzipan decoration.



# CHERRY ALMOND CAKES

## INGREDIENTS:

approx. 80 cakes, 10 cm diameter

Shortcrust base (MELLA-MÜRBE/IREKS)	3.200 g
Cherry Fruit Filling	2.400 g
<b>Choux Pastry</b>	
Water	1.200 g
Butter	240 g
Salt	4 g
74440 Pumpkin Spice Flavour	10 g
Wheat flour	660 g
Whole Egg	800 g

## Cream

Milk	2.000 g
33718 Creme Ideal	800 g
21804 Vanilla BOURBON Paste	10 g
33518 Bienetta	500 g
Almonds, chopped	350 g
Almonds, sliced	500 g

## Decoration

36008 Powerfilling Neutral	285 g
20504 Cherry Paste	15 g

## INSTRUCTIONS:

approx. 180 °C approx. 45 Min.

Roll out shortcrust base (thickness 2,5 mm) and cover the tortlette forms. Spread in cherry fruit filling.

For the choux pastry bring water, butter, salt and Pumpkin Spice Flavour to a boil and add sieved wheat flour. Gradually stir in the whole egg and the prepared cream. Pour the mixture in the tortelettes and smooth with a light dome.

Sprinkle with Bienetta-Almond-Mixture and bake. Garnish with slightly heated flavoured Powerfilling.