

# SWEET BOWLS

NEW SPIRIT FOR BREAKFAST

AND CAKE BUSINESS



# BREAKFAST BUSINESS

## THOUGHT FURTHER

### New shine for the good old porridge!

The ongoing trend towards growing health awareness and the knowledge that well-known regional products also have the same positive properties as exotic superfood from all over the world have given oatmeal completely new honors. Porridge and overnight oats are more modern than ever.

Refined with fruits, nuts or sauces, the good old porridge or quark and yoghurt are transformed into varied breakfast options, also for the to-go business. With breakfast bowls, both young trendsetters and nutrition-conscious customers are addressed on the way to the office.



Porridge Bowl with fresh berries

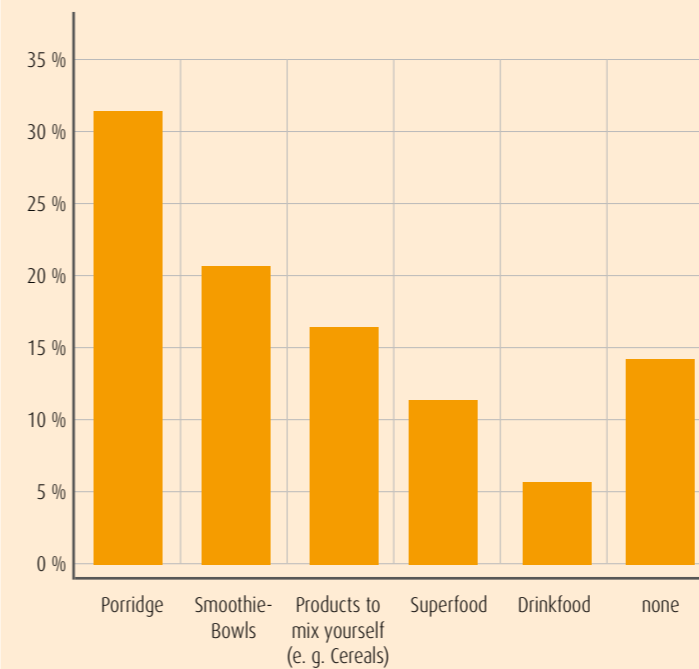
### Why Breakfast Bowls:

- perfect addition to your breakfast menu
- in line with the trend for more nutritional awareness
- popular with young and old
- ideal as to-go offer
- can be prepared in the bakery and refined and served in the branch

### With Breakfast Bowls on the pulse of the market

Our idea for breakfast bowls combines several current trends in the breakfast business.

Which of these trends have you noticed lately?



Source: POSpulse, June 2019

### Competence all along the line

When it comes to **breakfast**, as well as the handling and processing of **grain**, nobody can fool you as a baker. Porridge and overnight oats are based on grain. The required ingredients are available in every bakery.

Consumption on site is not possible in your sales rooms? Then liven up your **to-go offer** with a varied range of breakfast bowls. With a perfect base, a pinch of creativity and a few other ingredients, you can quickly and easily adapt your individual breakfast menu to the wishes of your customers.



Practical and tasty: take away porridge!

# Inspiration Breakfast Bowls

**Pure pistachio!**  
The bowl ist decorated with our  
Pistachio 100 Paste.



## Porridge Bowl „Lusty Apricot“

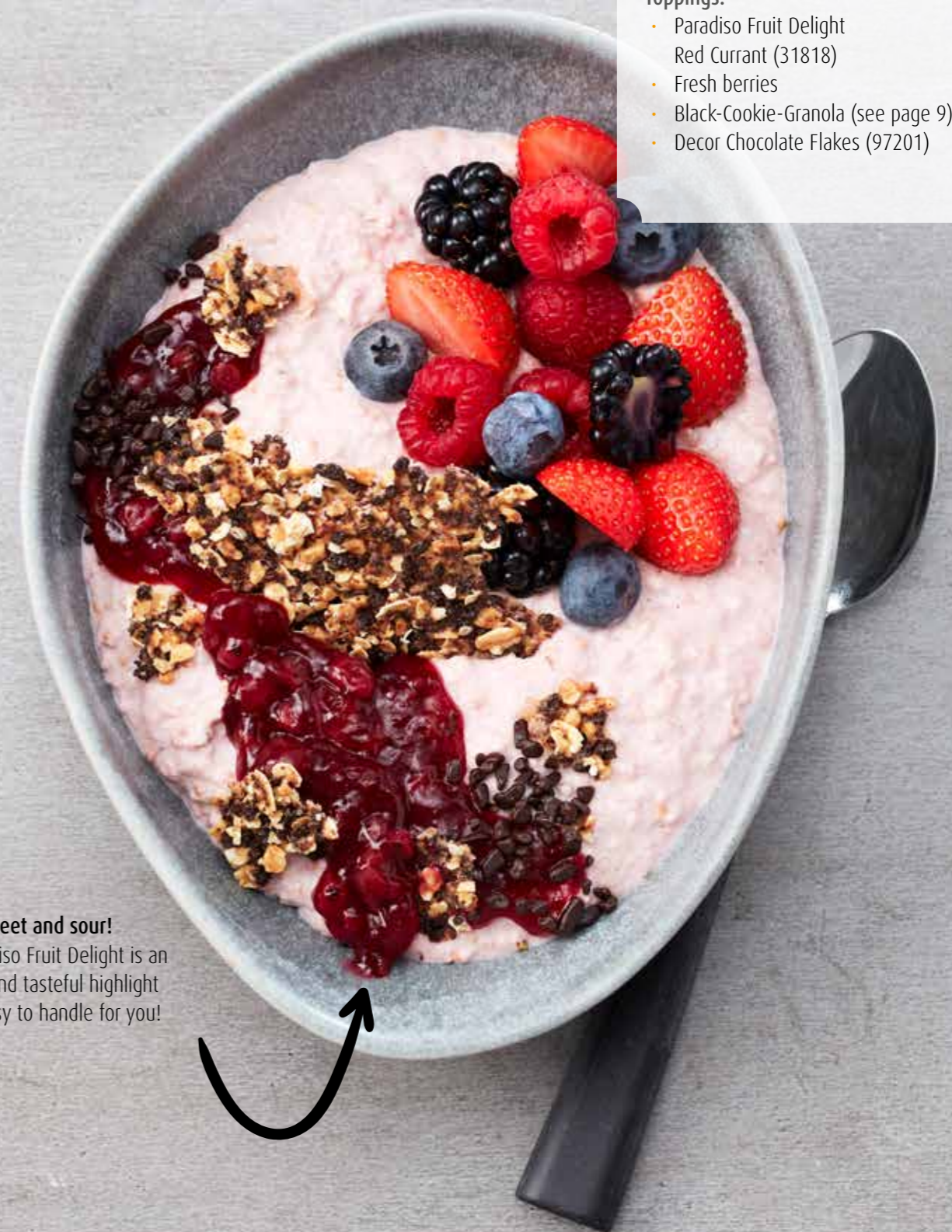
**Base:**  
Porridge, refined with Hazelnut Paste  
smooth (22206)

- Toppings:**
- Paradiso Fruit Delight  
Apricot (31118)
  - Roasted nuts (see page 9)
  - Pistachio 100 Paste (43230)
  - Roasted Seeds and Kernels  
(see page 9)

## Overnight Bowl „Berry Elderflower“

**Base:**  
Overnight Oats, refined with Strawberry Paste  
(20704), Elderflower Paste (43704) and  
linseeds.

- Toppings:**
- Paradiso Fruit Delight  
Red Currant (31818)
  - Fresh berries
  - Black-Cookie-Granola (see page 9)
  - Decor Chocolate Flakes (97201)



**Sweet and sour!**  
Our Paradiso Fruit Delight is an  
optical and tasteful highlight  
- and easy to handle for you!

# THE BASE FOR (BREAKFAST) BOWLS

For a successful breakfast bowl you need a good base:

- Porridge,
- Overnight Oats,
- Yoghurt or Curd

are ideal as a base. Find some basic recipes and refinement ideas below.

## Large quantities of porridge perfectly prepared ...

You can ideally prepare larger quantities of porridge in your cream cooker. So nothing burns and you do not tie up any staff during the cooking time.



## TIP

### Porridge (Basic Recipe)

Ingredients for 5 kg	
Milk 1,5 %	4.000 g
Tender Rolled Oats	450 g
Rolled Oats	400 g
Sugar	100 g
16604 Trisan	30 g
Salt	20 g

Mix all ingredients and cook for 5-10 minutes until creamy.

**Tip:** A pleasure warm or cold!

### Yoghurt, Curd and Co (Basic Recipe)

Ingredients for 5 kg	
Yogurt (creamy, mild) or Curd	4.650 g
Sugar	300 g
27006 Citrone NOBLESSE	25 g
21804 Vanilla BOURBON Paste	25 g

**Tip:** Refine directly in the bucket and then portion.

### Overnight Oats (Basic Recipe)

Ingredients for 5 kg	
Water	2.250 g
Curd	1.200 g
Rolled Oats	600 g
Tender Rolled Oats	600 g
Sugar	225 g
Linseeds	100 g
21804 Vanilla BOURBON Paste	25 g

Mix all ingredients and let it swell overnight in the fridge.

**Tip:** Prepare in an empty 5 kg bucket for optimal handling.

## Refine

### ... with Pastes for Fine Pastry

Give porridge, overnight oats or yoghurt and curd a special taste with our various Pastes for Fine Pastry:

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

### ... with Ice Cream Toppings

Not only an eye-catcher as a topping, also suitable for refining the basic recipes.

Choose from over 25 variants from from Strawberry over Caramel to Hazelnut.



### Hazelnut Porridge:

Refine the porridge basic recipe with our Hazelnut Paste smooth (22206) 50 g : 1.000 g

### Strawberry Elderflower Oats:

Refine the overnight oats basic recipe with our Strawberry Paste (20704) 60 g : 1.000 g and our Elderflower Paste (43704) 20 g : 1.000 g.

## IDEAS



# CRUNCHY TOPPINGS

Crispy seeds, kernels and nuts or crunchy granola or cereals are ideal for decorating your bowls. Whether breakfast, snack or cake bowl, the roasted specialties add an additional consistency to your creations and make the overall experience even more exciting!

## Roasted Seeds and Kernels

### BASIC RECIPE:

33518 Bienetta	300 g
Linseeds	50 g
Poppy Seeds	50 g
Sesame	50 g
Pumpkin Seeds	50 g
Coconut, grated	50 g
Sunflower Seeds	50 g

### INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 8 Min.

Mix Bienetta with the remaining ingredients, spread evenly on a tray and bake at 190 °C until golden brown. Allow to cool after baking, break into pieces and pack.

## Roasted Nuts

### BASIC RECIPE:

33518 Bienetta	150 g
Nut mixture	75 g
Almonds, peeled	75 g

### INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 8 Min.

Mix Bienetta with the remaining ingredients, spread evenly on a tray and bake at 190 °C until golden brown. Allow to cool after baking, break into pieces and pack.



### Bienetta - crispy is that easy!

Bienetta is our basic mix for crispy delicacies. When creating your favourite mixture, just follow the rule: one part Bienetta and one part almonds, nuts, sesame, granted coconut, seeds or kernels as desired. Bienetta (33518) is available as 10 x 600-g-carton.

## Granola (Crunchy Cereals)

### BASIC RECIPE:

33518 Bienetta	150 g
Almond Slivers	60 g
Tender Rolled Oats	40 g
Rolled Oats	50 g

### INSTRUCTIONS:

🕒 approx. 180 °C ⌚ approx. 8 + 4 Min.

Mix Bienetta with the remaining ingredients, spread evenly on a tray and bake at 180 °C approx. 8 minutes. Allow to cool after baking, break into small pieces and bake again for approx. 4 minutes until golden brown, then crush again. Let it cool down and pack.

**Tip:** For Black-Cookie-Granola replace the rolled oats with our lightly crushed Decor Black Cookie Crunch (99101) and use chopped almonds.

### Best Granola in town - now in your branch!

Your very own special mix will be so popular that your customers want to have the granola at home too.

### Our Tip:

Packed in a stand-up pouch and provided with a label, you can offer your customers the granola or crunchy cereals to take away.



**TIP**

# CAKE ONCE DIFFERENT:

## CAKE BOWLS

A cake bowl actually consists of the same ingredients as a piece of cake. The difference: the ingredients are attractively arranged in a bowl. So there is a lot of variety in your parlour and your sweet creations can be enjoyed spoon by spoon even on the go.

The creation of a cake bowls are very simple: Take a few cubes of sponge cakes, flavoured whipped cream or other creams and a few decorations or sauces. In contrast to the breakfast bowls, the focus here is not on the health-conscious aspect, but simply on indulgence and a small reward in everyday life.

With a little bit of preparation, cake bowls can be easily dished up and finished in front of your customers by your sales staff.

### Why Cake Bowls:

- modern variety for your cake menu
- new combinations again and again
- you can also use leftovers from cake bases
- refined and served in your store in just a few simple steps
- Addition to your to go offer

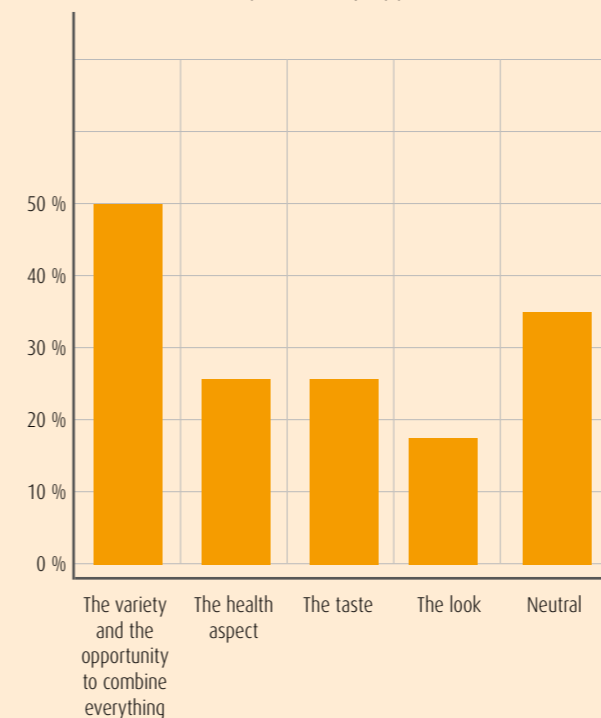


Cake Bowl  
„Black Forest Style“

### The good thing about bowls ...

Always different, always new – and so easy to prepare. Do you need more arguments for more variety in your cake menu?

What customers particularly appreciate about bowls?



Source: Bookatable, 2019

### Bowls are here to stay

For several years now, colourful bowls have been conquering restaurants and snack concepts. They are an expression of lifestyle and eating habits. But why are bowls firmly anchored in our everyday lives? It's easy! They are uncomplicated, can be staged again and again and thus offer variety. In addition, bowls are very easy to prepare and easily enjoyed in the office, at work or at a picnic.

The trend has become known for hearty, colourful dishes or aromatic breakfast or smoothie bowls.

We are showing now that traditional cakes as a bowl can also be young, fresh and trendy. They can also sustainably stimulate to-go offerings in bakeries and confectioneries.

# Inspiration Cake Bowls - Cakes once different!



## Cake Bowl „Death by Chocolate“

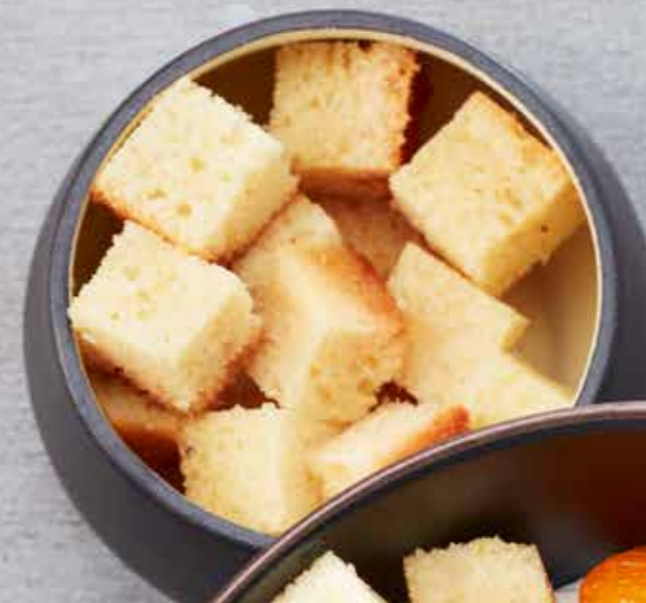
Base:  
Brownie cubes (see page 15) and  
Chocolate Cream

### Toppings:

- Butter Caramel (45118)
- Decor Confetto Crisp (39930)
- Schokoladino (36818)
- Decor Mini Shavings Caramel Flavour (19140)
- Decor Chocolate Grid Plates (92901)

### Moist base!

This bowl is every chocolate lover's dream. The moist brownie cubes are a perfect base!



## Cake Bowl „Cream-Cheese“

Base:  
Cheese-Cream and Spelt-Lemon-Sponge  
Cake Cubes (see page 15)

### Toppings:

- Mandarin fillets, canned
- Decor Mini Shavings Caramel Flavour (19140)
- Spelt-Lemon-Sponge Cake Cubes (see page 15)

### Modern Classic!

Cheese-Cream is a best seller. The new form of sale - as a Bowl - appeals to additional target groups.

# CAKE CUBES AS A BASE

Bowls are enjoying increasing demand. Use this potential and offer cakes and pies in a bowl. With cake bowls you can expand your snack business – whether to stay or to go!

Our cake cubes recommendations:

## Spelt-Lemon-Sponge Cake

The use of spelt increased also in the fine bakery sector in recent years. Flavoured with a fine lemon note, our spelt cake goes perfectly with modern gateau interpretations in a bowl.

### INGREDIENTS:

1 tray 60 x 20 cm	
43113 SandRühr Premium Spelled Flour	600 g
Water	400 g
Edible Oil	400 g
27006 Citrone NOBLESSE	30 g
72104 Citrone Europa	15 g

### INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 35 Min.

Mix all ingredients for the base for 4 minutes at low speed. Pour in a greased tray, smooth and bake.

## Rye-Sponge Cake

The use of rye flour makes this spongecake taste less sweet – almost a little nutty or savory. Thus, the rye cake cubes go perfectly with a modern cake bowl.

### INGREDIENTS:

1 tray 60 x 20 cm	
43113 SandRühr Premium Rye Flour	600 g
Water	400 g
Edible Oil	440 g
78704 Cinnamon	400 g
	6 g

### INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 35 Min.

Mix all ingredients for the base for 4 minutes at low speed. Pour in a greased tray, smooth and bake.

## Brownie

The classic brownie is the epitome of chocolate indulgence. And as everyone knows chocolate makes you happy. This is how cake bowls with brownies become balm for the soul.

### INGREDIENTS:

1 tray 60 x 20 cm	
40222 Sacher Mix	720 g
Butter, tempered	420 g
Water	350 g
20406 Creme de Cacao Paste	60 g
Sugar	280 g

### INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 35 Min.

Mix all ingredients for the base for 4 minutes. Pour in a tray, covered with parchment, and bake. After baking, turn the brownies upside down and let them cool.

### Special Tip:

The brownies develop their full flavour the next day.





# CREME DE LA CREME

What promises pure cake indulgence? You're right! A combination of baked bases and airy creams and mousses!

Also our Cake Bowls can be combined according to this recipe. Our Fonds Royals CL give dairy cream flavour as well as make them stay stable for a long time. Our basic powders help you to create different creams. Our products help you with efficient processing and are time savers in your bakery.

## Prepare creams to use in your branch!

Prepare creams in your bakery and fill them into piping bags. So the final preparation of the cake bowls in the branch is easy to do.



**TIP**

## Dairy Cream

### ... with Fond Royal CL

With our cream stabilizer Fond Royal CL you can create tasteful cream toppings for your cake bowls, which stay stable for a long time in your display. You can rely on an easy preparation and we offer more than 20 perfectly matched flavours for maximum variety.

Discover

- fruity variants such as Buttermilk-Lemon, Raspberry or Wild Berries
- Dairy Products such as Cream-Cheese or Mango Lassi
- Chocolate, Nuts and more from Café au Lait to Hazelnut to White Chocolate

Our sales team will be happy to advise you on our extensive product range.

## Creams

### ... with our Cold Creams

Our Cold Creams are safe, quick and easy to prepare:

- Buttercreme Basis (34611) Basic powder for easy and quick preparation of traditional German butter cream
- Cheesecake Basis (18966) Basic mix for no bake cheesecake masses
- Creme Bavarette (33910) Basic powder for Bavarian Cream and other fillings
- Creme Classic (33611) Whippable cold cream with cream-vanilla taste

## Refine

### ... with our Pastes for Fine Pastry

Refine your basic cream as desired and choose from numerous flavours:

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

### ... with our Cream Marmorata

Aromatic taste and intense, natural colour - without any colourings. Our Cream Marmorata provide taste and colourful eye-catching highlights in your counter, in three delicious variants:

- Strawberry (51006)
- Peach-Passionfruit (50906)
- Lemon (52906)

# PERFECT LOOK – GOOD TASTE

With a varied garnish you can add accents to every bowl and create a visually appealing range in your counter!

## Fruit Fillings

Fresh fruits are not always available. Our fruit fillings Paradise Fruit Delight are ready to use and therefore an uncomplicated fruit component for every bowl.

Available in the following varieties

- Apricot (31118)
- Blueberry Plus (32218)
- Cherry (31218)
- Peach (32118)
- Raspberry Plus (30918)
- Red Currant (31818)
- Strawberry (34318)

## Decorations

Our sprinkle decorations ensure an appealing look and add flavour and different textures to the bowl.

## Fruits

With fresh fruits you can add seasonal variety and bright colours as a topping to your bowls. Let your creativity run free – fruits go well with almost every taste.

## Ice Cream Toppings

Our Gelatop Ice Cream Toppings are not only perfect for delicious ice cream sundaes, they are also ideal for your breakfast and cake bowls. Their flowable consistency and the practical 1 kg bottle make them easy to handle in your branch.

Choose from over 25 varieties from fruity to caramel to chocolate.

## Chocolate and Caramel

Our chocolate- and caramel products are a must-have to decorate delicious bowls in different ways.

- Nougette (41122)
- Schogette (43422)
- Butter Caramel (45118)
- Schokoladino (36818)
- Blancoladino (41518)
- Alpine Milk Schokoladino (43208)

### Be creative and try something new!

It doesn't taste good, doesn't exist at bowls. Refine different combinations with sauces, decorations, fresh fruits and berries. New culinary experiences are always a result of new taste and consistency pairings.



Colourful and delicious:  
Curd with sponge cubes, decorated very colourful.



Breakfast for connoisseurs  
Porridge with fruits and crunchy decorations.

**TIP**



## SNACKS WITH POTENTIAL

**Variable. Easy. Profitable. This is how new concepts have to be!**

In addition to the consistent, your customers always want something new. Something new for the eye and for the palate. There are lots of ideas. But a new concept has to meet some criteria:

- easy to implement
- can be quickly integrated into existing processes
- no additional costs for new raw materials
- easy and quick selling
- suitable for to-go and to-stay consumption

We at Dreidoppel provide you with ideas for good taste and the right raw materials.

Packaging suppliers in your country will have the right packaging for to-go-consumption in their portfolio. Do some research to be able to advise your customers well.

**Sweet Bowls:  
Indulgence  
to go, too!**