



STRAWBERRY-WAFFLE-BOWL



	Quantity	Ingredient and work step:
1.	1 Pc.	Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	75 g	Fill in Paradiso Fruit Delight Strawberry (34318)
3.	40 g	Insert diced waffles (see basic recipe) from the side
4.	70 g	Dress in White-Chocolate-Cream (see basic recipe) with a French star nozzle
5.	1 Pc.	Halve the strawberry, glaze with Topglanz Plus (44018) and apply
6.	2 g	Sprinkle Decor White Shavings (96901)

Basic recipe:

Waffles

43922	Waffle Mix	1.000 g
	Milk	800 g

Whisk Waffle Mix with milk. Bake in the waffle iron.

Basic recipe:

White-Chocolate-Cream

46720	Fond Royal CL	
	White Chocolate	200 g
	Water	250 g
	Cream, whipped, unsweetened	1.000 g

Mix Fond Royal CL White Chocolate with water, fold in one part of the cream first and then the rest.



ROCKY ROAD BOWL



Quantity Ingredient and work step:

1.	1 Pc.	Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	200 g	Dress Pink-Grapefruit-Sour-Cream-Cream (see basic recipe) with a St.-Honoré-nozzle over the entire area, dress a second layer on one half
3.	50 g	Sprinkle diced chocolate base (see basic recipe) on the other half
4.	5 g	Spin Schokoladino (36818) over the cubes
5.	5 g	Spin Blancoladino (41518) over the cubes
6.	5 g	Spin Alpine Milk Schokoladino (43208) over the cubes
7.	5 g	Sprinkle with Decor Mini Marshmallows (90100)

Basic recipe:

Pink-Grapefruit-Sour-Cream-Cream

18966	Cheesecake Mix	500 g
	Sugar	50 g
	Water	500 g
27820	Pink Grapefruit Paste	100 g
	Sour Cream	850 g

Mix Cheesecake Mix with sugar, water and Pink Grapefruit Paste. Add sour cream and whip at high speed for about 3 minutes.

Basic recipe:

Chocolate Base

1 tray 60 x 20 cm	⌚ approx. 190 °C	⌚ approx. 20 Min.
40222	Sacher Mix	500 g
	Edible Oil	150 g
	Water	250 g

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



FRUIT-BUTTERMILK-BOWL



	Quantity	Ingredient and work step:
1.	1 Pc.	Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	200 g	Dress Passionfruit-Buttermilk-Cream flat in, additional add dots to one half of the bowl
3.	70 g	Sprinkle the diced chocolate chip cake (see basic recipe) on the other half
4.	40 g	Add Paradiso Fruit Delight Blueberry Plus (32218) between the cake cubes
5.	18 g	Sprinkle blueberries on top
6.	2 g	Decorate with Decor Chocolate Grids (92901)
7.	1 Pc.	Decorate with Decor Love Seal (19280)

Basic recipe:

Passionfruit-Buttermilk-Cream

16066	Fond Royal CL Type Sour Milk	400 g
	Water	300 g
	Buttermilk	1.000 g
27520	Passionfruit Paste	135 g
	Cream, whipped, unsweetened	1.000 g

Mix Fond Royal CL Type Sour Milk with water, buttermilk and Passionfruit Paste. Then fold in one part of the cream first and then the rest.

Basic recipe:

Chocolate-Chip-Cake

1 tray 60 x 20 cm ⏱ approx. 190 °C ⌚ approx. 18 Min.		
43113	SandRühr Premium	300 g
	Wheat Flour	200 g
	Edible Oil	200 g
	Water	200 g
52808	Decor Borken Splitter	100 g

Mix all ingredients for the batter at low speed for about 4 minutes, add Decor Borken Splitter. Pour into a greased tray, smooth and bake.



APRICOT-CARROT-CAKE-BOWL



	Quantity	Ingredient and work step:
1.	1 Pc.	Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	150 g	Dress Cheesecake-Cream (siehe basic recipe) with a French star nozzle into one half of the bowl
3.	70 g	Place Paradiso Fruit Delight Apricot (31118) on the other side
4.	65 g	Add Carrot Cake (siehe basic recipe) cut into small triangles
5.	5 g	Spin Schokoladino (36818) over the middle
6.	5 g	Sprinkle Decor Hazelnut Crocant (51706)
7.	2 g	Sprinkle chopped, roasted hazelnuts
8.	1 Pc.	Decorate with Decor Marzipan Carrot (07901)

Basic recipe:

Cheesecake-Cream

18966	Cheesecake Mix	500 g
	Sugar	50 g
	Water	500 g
78704	Cinnamon	10 g
	Cream Cheese	850 g

Mix Cheesecake Mix with sugar, water and Cinnamon. Add cream cheese and whip at high speed for about 3 minutes.

Basic recipe:

Carrot-Cake

	1 tray 60 x 20 cm ⏱ approx. 190 °C ⌚ approx. 22 Min.	
43113	SandRühr Premium	300 g
	Wheat Flour	200 g
	Water	200 g
	Edible Oil	200 g
25708	Gelatop Ice Cream Paste Marzipan	60 g
	Carrots, grated	200 g

Mix all ingredients for the batter at low speed for about 4 minutes, add carrots at last. Pour into a greased tray, smooth and bake.



ADVOCAAT-BOWL



	Quantity	Ingredient and work step:
1.	1 Pc.	Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	110 g	Pipe Advocaat-Cream (see basic recipe) in dots with a round tip
3.	35 g	Add diced Chocolate Base (see basic recipe)
4.	50 g	Place Paradiso Fruit Delight Cherry (31218)
5.	1 g	Sprinkle with Decor Dark Shavings (97301)
6.	1 Pc.	Place chocolate cup
7.	20 g	Fill the cup with Advocaat
8.	1 Pc.	Garnish with Decor Advocaat Bottle (04901)

Tip: When you don't have a chocolate cup available, simply pour Advocaat over the cream.

Basic recipe:

Advocaat-Cream

16966	Fond Royal CL Type Advocaat	200 g
	Water	125 g
	Advocaat	125 g
	Cream, whipped, unsweetened	1.000 g

Mix Fond Royal CL Type Advocaat with water and advocaat. Then fold in one part of the cream first and then the rest.

Basic recipe:

Chocolate Base

1 tray 60 x 20 cm 🕒 approx. 190 °C ⌚ approx. 20 Min.		
40222	Sacher Mix	500 g
	Edible Oil	150 g
	Water	250 g

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



RASPBERRY-TIRAMISU-BOWL



	Quantity	Ingredient and work step:
1.	1 Pc.	Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	30 g	Place ladyfingers inside
3.	15 g	Soak with Syrup Espresso Type (see basic recipe)
4.	100 g	Pipe Cream Tiramisu Type (see basic recipe) in dots with a round tip
5.	50 g	Add Paradiso Fruit Delight Raspberry Plus (30918)
	1 g	Sift cocoa powder over the cream
6.	1 Pc.	Garnish with Decor Tiramisu (38601)
7.	1 Pc.	Garnish with ladyfingers
8.	2 g	Sprinkle with Decor Confetto Crisp (39930)
9.	3 Pc.	Garnish with raspberries
10.	1 g	Sprinkle ground pistachios on the side

Basic recipe:

Syrup Espresso Type

Water	1.000 g
Sugar	500 g
26704 Espresso Paste	75 g

Boil syrup from water and sugar and mix in Espresso Paste.

Basic recipe:

Cream Tiramisu Type

13766 Fond Royal CL Tiramisu	200 g
Water	250 g
Cream, whipped, unsweetened	1.000 g

Mix Fond Royal CL Tiramisu with water. Then fold in one part of the cream first and then the rest.



CREAM-PUFF-BOWL



	Quantity	Ingredient and work step:
1.	1 Pc.	Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	0,75 Pc.	Crumble and pour in Butter Cream Puff (34401) (lower side and half of the upper side)
3.	150 g	Dress in Mango-Yoghurt-Cream (see basic recipe) with a star nozzle
4.	50 g	Pipe Paradiso Fruit Delight Red Currant (31818) in the middle
5.	0,25 Pc.	Cover Butter Cream Puff (34401) (half upper side) with powdered sugar and place on top
6.	10 g	Garnish with fresh red currants

Basic recipe:

Mango-Yoghurt-Cream

17166	Fond Royal CL Mango Lassi	250 g
	Water	400 g
	Cream, whipped, unsweetened	1.000 g

Mix Fond Royal CL Mango Lassi with water. Then fold in one part of the cream first and then the rest.



BANANA-CHEESECAKE-BOWL



Quantity	Ingredient and work step:
1.	1 Pc. Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	100 g Fill in Banana-Cheesecake-Cream (see basic recipe)
3.	70 g Sprinkle with Crunchy-Butter-Crumbles (see basic recipe)
4.	5 g Spin Schokoladino (36818) over the crumble
5.	10 g Dress Butter Caramel (45118) on the side
6.	20 g Pipe Banana-Cheesecake-Cream in dots
7.	7 g Garnish with banana chips
8.	1 Pc. Garnish with Decor Banana (02501)

Basic recipe:

Banana-Cheesecake-Cream

18966	Cheesecake Mix	500 g
	Sugar	50 g
	Water	500 g
20204	Banana Paste	100 g
	Cream Cheese	850 g

Mix Cheesecake Mix with sugar, water and Banana Paste. Add cream cheese and whip at high speed for about 3 minutes.

Basic recipe:

Crunchy-Butter-Crumbles

	Sugar	350 g
33518	Bienetta	150 g
	Butter	500 g
	Wheat Flour	1.000 g
16604	Trisan	12 g

Process all ingredients into crumbles and bake.



APPLE-NUT-BOWL



Quantity Ingredient and work step:

1.	1 Pc.	Provide disposable bowl with a lid (480 ml; 15 cm Ø)
2.	120 g	Pipe Apple Filling Special (37688) in the middle
3.	35 g	Add diced Nut-Special-Base (see basic recipe)
4.	45 g	Dress in Nougette (41122)
5.	120 g	Dress in Hazelnut-Cream (see basic recipe) with a star nozzle
6.	7 g	Sprinkle with Decor Hazelnut Crocant (51706)
7.	1 Pc.	Garnish with Decor Apple (39801)
8.	5 g	Sprinkle chopped, roasted hazelnuts

Basic recipe:

Hazelnut-Cream

12608	Fond Royal CL Hazelnut	200 g
	Water	250 g
	Cream, whipped, unsweetened	1.000 g

Mix Fond Royal CL Hazelnut with water. Then fold in one part of the cream first and then the rest.

Basic recipe:

Nut-Special-Base

1 tray 60 x 20 cm | ⏱ approx. 170 °C ⏲ approx. 27 Min.

40922	Spezialmassen Mix	500 g
	Water	325 g
	Ground hazelnuts, roasted	85 g
78704	Cinnamon	3 g
	Butter, liquid	50 g
22206	Hazelnut Paste without pieces	75 g

Whip Spezialmassen Mix, Water, ground hazelnuts and Cinnamon at high speed for about 5-7 minutes. Add liquid butter and Hazelnut Paste without pieces and bake.