



HAPPY  
*Moments*  
2023



**3 DREIDOPPEL**  
IDEAS FOR GOOD TASTE. SINCE 1899.



# HAPPY NEW YEAR

## POMEGRANATE AND PISTACHIO



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Base

MELLA-VEGAN-RÜHR (IREKS)	1.200 g
Vegetable Oil	360 g
Water	540 g
52808 Decor Borken Splitter	300 g
72404 Tonka Bean Flavour	12 g

#### Cream

67980 Vegan Whip	330 g
Water, cold (0-5 °C)	500 g
49904 Pomegranate Paste	40 g

#### Decoration

43230 Pistachio 100 Paste	100 g
93801 Decor Chocolate Filigree	20 pcs.
Pomegranate seeds	40 g

### INSTRUCTIONS:

approx. 190 °C approx. 18 Min.

Mix all ingredients for the base at medium speed for about 3 minutes, spread 120 g into each mould and bake.

Whip Vegan Whip with very cold water (0-5 °C) and Pomegranate Paste at high speed for 2-3 minutes.

Pipe the cream over two thirds of the surface and decorate with Pistachio 100 Paste, Decor Chocolate Filigree and fresh pomegranate seeds.





# HAPPY FAMILY

## CHOCOLATE AND BANANA



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Chocolate Base

40222 Sacher Mix	1.430 g
Water	715 g
Vegetable Oil	425 g
20204 Banana Paste	130 g

Banana, 1/4 per baking mould	5 pcs.
53304 Fruit acid	10 g

#### Stracciatella Cream

13166 Fond Royal CL Stracciatella	170 g
20204 Banana Paste	60 g
Water	210 g
Cream, whipped, unsweetened	850 g

#### Decoration

Chocolate base crumbs	700 g
31904 Decoration Cream with Stabifix F	100 g
Banana chips	20 pcs.

### INSTRUCTIONS:

approx. 190 °C approx. 18 Min.

Mix Sacher Mix with water, vegetable oil and Banana Paste at low speed for 4 minutes. Spread approx. 100 g into each mould. Soak 1/4 of a banana in Fruit acid and place on top, spread the rest of the chocolate base mixture in a baking tray (30 x 20) and bake everything.

Mix Fond Royal CL Stracciatella with Banana Paste and water, blend with some of the cream and fold in the rest of the cream.

Dress approx. 65 g with a piping bag with a large nozzle on each cake, crumble the chocolate base and cover the cream with the crumbs. Garnish with decoration cream and banana chips.



# SWEET HAPPINESS

## CHOCOLATE, CHERRY AND PUDDING-CREAM



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Chocolate Base

40222 Sacher Mix	1.120 g
Water	560 g
Vegetable Oil	335 g

35926 Fruchtback Cherry	350 g
-------------------------	-------

#### Pudding-Cream

48120 Fond Royal CL	
Pudding-Cream	180 g
Water	225 g
Cream, whipped, unsweetened	900 g

#### Decoration

44018 Topglanz Plus	200 g
24704 Advocaat Paste	40 g
98701 Decor Chocolate Granules	40 g
09801 Decor Cherries, candied	20 pcs.

### INSTRUCTIONS:

approx. 190 °C   approx. 18 Min.

Mix Sacher Mix with water and vegetable oil at low speed for 4 minutes.

Pour 100 g into each mould, pipe on three dots of Fruchtback Cherry and bake.

Mix Fond Royal CL Pudding-Cream cream with water and gradually add the whipped cream, pipe on a cream topping with a 12 mm nozzle. Mix Topglanz Plus with Advocaat Paste and let it run down the whipped cream. Use Decor Cherries, candied and Decor Chocolate Granules for garnishing.



# HAPPY SPRING

## RHUBARB AND MERINGUE



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Oat Batter

47880 Oat Mix	1.100 g
Water	450 g
Vegetable Oil	450 g
26004 Rhubarb Paste	70 g
Rhubarb, frozen	335 g

#### Strawberry-Meringue

68390 Meringue Mix	900 g
Water	450 g
20704 Strawberry Paste	40 g

#### Decoration

Strawberries, fresh 20 pcs.

### INSTRUCTIONS:

approx. 190 °C approx. 25 Min.

Mix all ingredients for the oat-batter briefly at low speed with Rhubarb Paste, fold in the rhubarb pieces and spread 120 g into each mould. Smooth and bake.

Whip Meringue Mix with water at high speed for about 5 minutes.

Spread the Strawberry Paste over the whipped meringue mixture with a spoon, pour into a pastry bag with leaf tip and pipe onto the cakes. Flame the surface and decorate with fresh strawberries.



# HAPPY LOVE

## PISTACHIO CREAM AND RASPBERRY



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Oat Batter

47880 Oat Mix	1.260 g
Vegetable Oil	510 g
Water	510 g
97201 Decor Chocolate Flakes	125 g

#### Pistachio-Cream

43230 Pistachio 100 Paste	80 g
Sugar	40 g
47990 Sanett Veggie	35 g
Water (100 °C)	70 g
Cream, whipped, unsweetened	800 g

#### Decoration

Raspberries, fresh	60 pcs.
Pistachios, chopped	40 g

### INSTRUCTIONS:

 approx. 190 °C  approx. 18 Min.

Mix all ingredients for the oat-batter briefly at low speed and spread 120 g into each mould. Smooth and bake.

Mix Pistachio 100 Paste with sugar. Mix Sanett Veggie with boiling water and stir the solution into the sugar mixture. Blend with some of the cream and fold in the rest of the cream.

Place 3 raspberries in each centre and pipe a ring of pistachio-cream around the raspberries. Garnish with chopped pistachios.



# HAPPY SUMMER

## RED CURRANT AND BUTTERMILK LEMON CREAM



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Base

43113 SandRühr Premium	800 g
Whole wheat flour	540 g
Vegetable Oil	540 g
Water	540 g

Simple syrup (2:1)	200 g
27006 Lemon NOBLESSE	5 g

31818 Paradiso Fruit Delight Red Currant	500 g
---	-------

#### Buttermilk-Lemon-Cream

46620 Fond Royal CL	
Buttermilk Lemon	200 g
Water	320 g
Cream, whipped, unsweetened	800 g

#### Decoration

Pistachios, chopped	20 g
Red currant panicles, sugared	20 pcs.

### INSTRUCTIONS:

approx. 190 °C approx. 18 Min.

Mix all ingredients for the base at middle speed for about 3 minutes, spread 120 g into each mould and bake.

Flavour simple syrup with Lemon NOBLESSE and soak.

Spread Paradiso Fruit Delight Red Currant in the centre. Mix the buttermilk lemon cream and pipe it around the fruit filling in a ring.

Garnish with sugared red currant panicles and chopped pistachios.



# FRIEND'S HAPPINESS

## CHOCOLATE AND PASSION FRUIT CREAM



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Chocolate Base

40222 Sacher Mix	1.340 g
Water	670 g
Vegetable Oil	400 g
Orange slices	20 pcs.

44018 Topglanz Plus 200 g

#### Cream

67980 Vegan Whip	330 g
Water, cold (0-5 °C)	500 g
27520 Passionfruit Paste	40 g

### INSTRUCTIONS:

approx. 190 °C approx. 18 Min.

Mix Sacher Mix with water and vegetable oil at low speed for 4 minutes.

Pour 120 g into each mould, place the orange slices and bake.

After cooling glaze with Topglanz Plus.

Whip Vegan Whip with very cold water (0-5 °C) and Passionfruit Paste at high speed for 2-3 minutes.

Use a basketweave nozzle to pipe the cream on.





# CREAMY HAPPINESS

## BLUEBERRY AND CREAM



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Base

MELLA-VEGAN-RÜHR (IREKS)	1.320 g
Vegetable Oil	360 g
Water	580 g
Blueberries, frozen	360 g

#### Cream

46310 Fill&Gloss	130 g
Sugar	30 g
Oat Drink	650 g
21604 Caramel Paste	1 g
21804 Vanilla BOURBON Paste	3 g
32218 Paradiso Fruit Delight Blueberry Plus	800 g

#### Decoration

Raspberries	20 pcs.
Blackberries	20 pcs.
Blueberries	20 pcs.
Physalis	20 pcs.
Almonds, sliced, roasted	40 g

### INSTRUCTIONS:

approx. 190 °C approx. 18 Min.

Mix all ingredients for the base at medium speed for about 3 minutes, then fold in the blueberries. Spread 130 g into each mould and bake.

For the vegan cream mix Fill&Gloss with sugar and blend into oat drink and Pastes for Fine Pastry. Allow to rest for 10 minutes, then whip 5 minutes until you receive a homogeneous mass.

Alternately pipe stripes of vegan cream and Paradiso Fruit Delight Blueberry Plus with a 6 mm nozzle. Decorate with fresh fruit and cover the edges with sliced almonds.



# HAPPY HARVEST

## APPLE AND CARAMEL



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Base

43113 SandRühr Premium	700 g
Rye flour	470 g
Vegetable Oil	470 g
Water	470 g

36788 Fruchtback Apple	700 g
78704 Cinnamon	4 g

#### Calvados-Cream

22304 Apple Paste	10 g
42704 Calvados Paste	30 g
Sugar	40 g
47990 Sanett Veggie	35 g
Water (100 °C)	70 g
Cream, whipped, unsweetened	820 g

45118 Butter Caramel	200 g
----------------------	-------

#### Decoration

36818 Schokoladino	40 g
Apple slices	40 pcs.

### INSTRUCTIONS:

approx. 190 °C approx. 18 Min.

Mix SandRühr Premium, rye flour and vegetable oil with water at low speed. Fold in Fruchtback Apple and Cinnamon and spread 140 g of the mass into each mould. Bake.

Mix Apple Paste and Calvados Paste with sugar. Mix Sanett Veggie with boiling water and stir the solution into the sugar mixture. Blend with some of the cream and fold in the rest of the cream.

Pipe on with a star nozzle and place Butter Caramel in between.

Decorate with Schokoladino and apple slices.



# HAPPY FALL

## HAZELNUT AND APRICOT



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Oat Batter

47880 Oat Mix	1.300 g
Vegetable Oil	520 g
Water	520 g
23306 Hazelnut Paste	80 g
Simple Syrup (2:1)	200 g
70104 Arrak	3 g

#### Decoration

44018 Topglanz Plus	40 g
Hazelnuts, sliced, roasted	80 g
31118 Paradiso Fruit Delight Apricot	500 g
31904 Decoration Cream with Stabifix F	800 g
08401 Decor Mini Chocolate Shavings, dark	40 g

### INSTRUCTIONS:

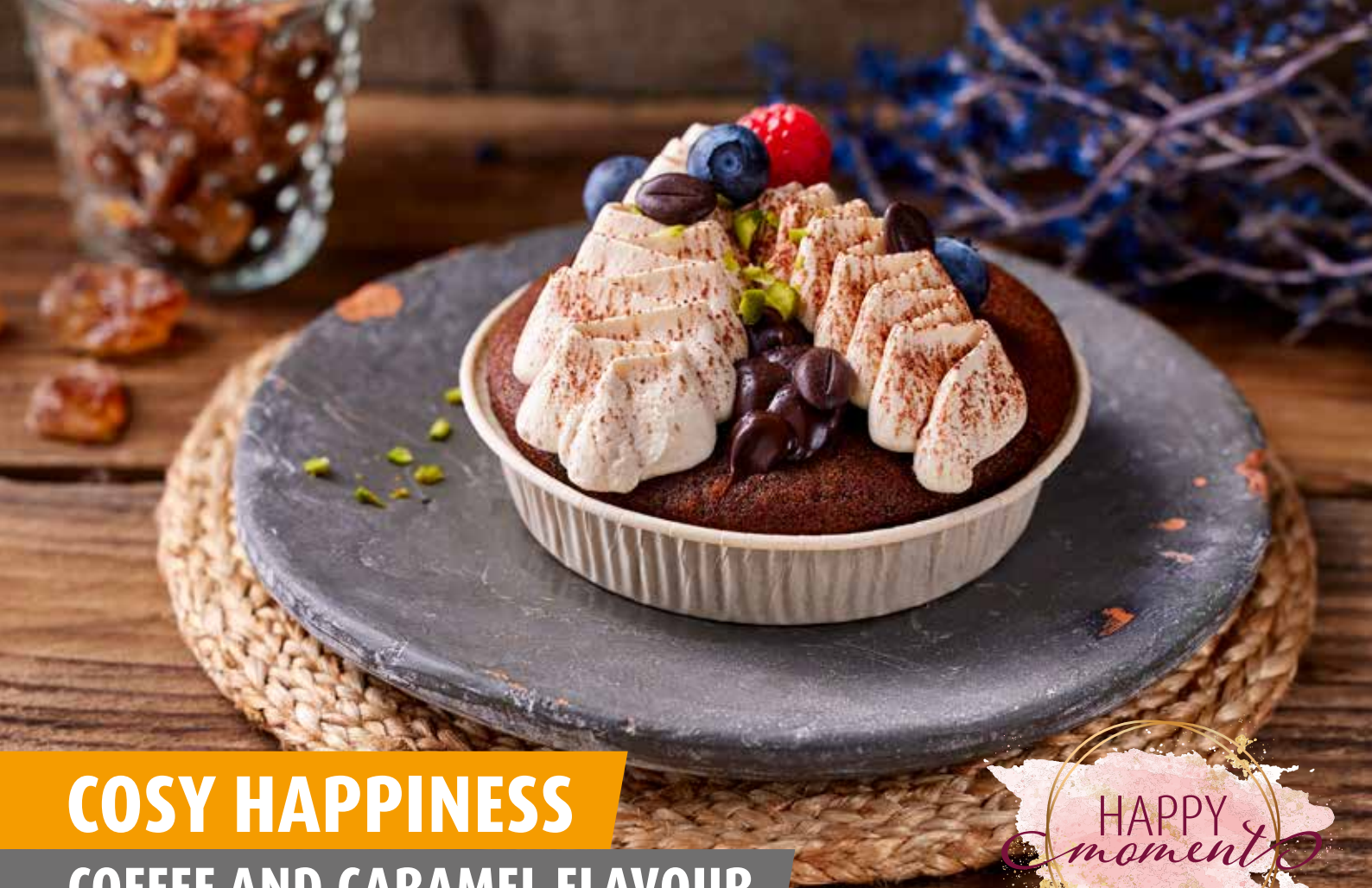
approx. 190 °C approx. 15 Min.

Mix all ingredients for the oat batter at low speed, spread 120 g into each mould and bake.

Flavour simple syrup with Arrak and soak.

Cover the edges of the cakes with Topglanz Plus and sprinkle with sliced hazelnuts.

Pipe a strip Paradiso Fruit Delight Apricot in the centre and pipe decoration cream on each side. Garnish with Decor Mini Chocolate Shavings, dark.



# COSY HAPPINESS

## COFFEE AND CARAMEL FLAVOUR



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Base

MELLA-VEGAN-RÜHR (IREKS)	1.300 g
Vegetable Oil	400 g
Water	600 g
26704 Espresso Paste	120 g

#### Creme

67980 Vegan Whip	500 g
Water, cold (0-5 °C)	750 g
21604 Caramel Paste	6 g
43422 Schoquette	200 g

#### Decoration

Berries, fresh	as needed
Cocoa Powder	6 g
Coffee beans	60 pcs.
Pistachios, chopped	40 g

### INSTRUCTIONS:

approx. 190 °C approx. 15 Min.

Mix all ingredients for the base at low speed for about 3 minutes, spread 120 g into each mould and bake.

Whip Vegan Whip with very cold water (0-5 °C) and Caramel Paste at high speed for 2-3 minutes.

Use a flower nozzle to pipe on two strands. Pipe on a few dots of Schoquette.

Garnish with fresh berries, cocoa powder, coffee beans and chopped pistachios.





# HAPPY ADVENT

## CHRISTMAS SPICES AND ORANGE



### INGREDIENTS:

20 moulds Ø 10 cm, height 2,1 cm

#### Base

43113 SandRühr Premium	770 g
Wheat flour	515 g
Vegetable Oil	515 g
Water	515 g

14906 Spice Cake „Gewürzkuchen“	50 g
Water	50 g

Simple Syrup (2:1)	200 g
20104 Orange Paste	10 g

#### Orange jelly

46310 Fill&Gloss	125 g
Sugar	25 g
Orange juice	430 g
Orange liqueur	70 g
20104 Orange Paste	30 g

#### Chocolate-Cream

12066 Fond Royal CL Chocolate	120 g
Water	150 g
Cream, whipped, unsweetened	600 g

#### Decoration

15104 Zimtino	
39930 Decor Confetto Crisp	40 g

### INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 15 Min.

Mix SandRühr Premium, wheat flour and vegetable oil with water for about 4 minutes at low speed.

Remove one third of the mixture and mix with Spice Cake „Gewürzkuchen“ and water. Lightly marble both masses together, fill 120 g into each mould and bake.

Flavour simple syrup with Orange Paste and soak.

For the orange jelly mix Fill&Gloss with sugar and blend into the liquids. Allow to rest for 10 minutes, then whip 5 minutes until you receive a homogeneous mass und pipe it over two thirds of the surface.

Pipe the chocolate-cream onto the other third, sieve with Zimtino and garnish with Decor Confetto Crisp.