



CHERRY-AYRAN-CHOCOLATE-SLICES

INGREDIENTS:

1 tray, 60 x 20 cm

Chocolate Base

40222 Sacher Mix	500 g
Water	250 g
Edible Oil	150 g
72404 Tonka Bean	5 g

Cherry-Filling

32810 Triquell Neutral	60 g
Sugar	80 g
Water (approx. 50 °C)	300 g
Cherries, frozen	320 g
20504 Cherry Paste	40 g

Cherry-Ayran-Cream

48130 Fond Royal CL	
Cherry Ayran	315 g
Water	500 g
Cream, whipped, unsweetened	1.250 g

Decoration

20504 Cherry Paste	10 g
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INSTRUCTIONS:

approx. 190 °C approx. 20 Min.

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

Mix the Triquell Neutral with sugar, roll the cherries in the Triquell-sugar-mixture and stir in the warm water (50 °C). While doing this, chop the cherries into small pieces.

Pipe four strips of cherry filling onto the cooled base.

For the cherry-ayran-cream, mix Fond Royal CL Cherry Ayran with water, level with some of the cream and fold in the remaining cream. Spread 1.650 g cherry-ayran-cream on the base and freeze briefly.

Fill a piping bag with flower nozzle thinly with a strip of Cherry Paste and the remaining cherry-ayran-cream. Decorate the slice with a cream rosette.



BUTTERMILK-LEMON-RASPBERRY-SLICES

INGREDIENTS:

1 tray, 60 x 20 cm

Special Base

40922 Spezialmassen Mix	375 g
Water	225 g
71904 Vanilla Europa	5 g
Raspberries, frozen	300 g
32810 Triquell Neutral	20 g

Buttermilk-Lemon-Cream

46620 Fond Royal CL	
Buttermilk-Lemon	215 g
Water	340 g
Cream, whipped, unsweetened	850 g

Soak

Simple syrup 2:1	250 g
20304 Lemon Paste	40 g
53304 Fruit acid	10 g
Ladyfingers	270 g

Decoration

Cocoa powder	50 g
31904 Cream for decoration with Stabifix F	100 g
Raspberries, fresh	11 pcs.

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 20 Min.

Mix Spezialmassen Mix, Water and Vanilla Europa Flavour at high speed for 5-7 minutes, pour into a greased tray and bake.

Mix the Triquell Neutral with raspberries and sprinkle onto the base.

Mix Fond Royal CL Buttermilk-Lemon with water and fold in the cream. Spread 3/4 of the cream on top, soak the ladyfingers, place them in the cream and press down gently. Then spread the remaining cream on top. After frosting, dust with cocoa powder and decorate with cream for decoration and raspberries.



MANGO-LASSI-CHOCOLATE-SLICES

INGREDIENTS:

1 tray, 60 x 20 cm

Special Chocolate Base

40922 Spezialmassen Mix	750 g
Water	450 g
Cocoa powder	35 g
Powdered sugar	35 g
Whole eggs	75 g

Shortcrust base, baked 400 g

36818 Schokoladino 140 g

Mango cubes, frozen 500 g

Cream Mango Lassi type

17166 Fond Royal CL Mango Lassi	215 g
Water	340 g
Cream, whipped, unsweetened	850 g

Decoration

44018 Topglanz Plus	150 g
29304 Mango Paste	20 g

12066 Fond Royal CL Chocolate 25 g
Water 35 g

Cream, whipped, unsweetened 125 g

Mango cubes, frozen 100 g

Pistachios, chopped 15 g

INSTRUCTIONS:

approx. 180 °C approx. 20 Min.

For the chocolate capsules, mix Spezialmassen Mix and water at high speed for 5-7 minutes. Sieve and mix cocoa powder and powdered sugar, stir into the whole eggs and fold into the sponge mixture. Spread onto two 60 x 20 cm baking trays and bake. Spread the shortcrust base with Schokoladino, place a chocolate base on top and sprinkle with mango cubes.

Mix Fond Royal CL Mango Lassi with water and fold in the cream. Spread half of the mango lassi cream into the tray and place the second chocolate base on top. Fill the tray with the remaining cream and freeze.

Spread Topglanz Plus mixed with Mango Paste and pipe a rosette of chocolate cream on top.

Decorate with mango cubes and pistachios.



KIWI-STRAWBERRY-SKYR-CAKE

INGREDIENTS:

1 conical mould, Ø 32/28 cm

Special Base

40922 Spezialmassen Mix	400 g
Water	240 g
73904 Vanilla Bourbon Europa	10 g
Butter, liquid	65 g

Soak

Simple syrup 2:1	70 g
21804 Vanilla BOURBON Paste	5 g

Strawberry-Filling

32810 Triquell Neutral	30 g
Sugar	40 g
Water (approx. 50 °C)	150 g
Strawberries, frozen	130 g
20704 Strawberry Paste	20 g

Kiwis, sliced,
blanched 4 pcs.

Skyr-Cream

16066 Fond Royal CL	
Sour Milk Type	160 g
Water	120 g
Skyr	400 g
Cream, whipped, unsweetened	400 g

Decoration

46310 Cold jelly, Fill&Gloss (see label for preparation)	60 g
27830 Kiwi Paste	5 g
Strawberries, fresh	7 pcs.

INSTRUCTIONS:

approx. 190 °C approx. 20 Min.

Whip the Spezialmassen Mix with water and Vanilla Bourbon Europa Flavour for 7 minutes. Fold in the melted butter, pour into a greased mould and bake.

Remove the cooled base from the mould and soak.

Mix the Triquell Neutral with sugar, roll the strawberries in the Triquell-sugar-mixture and stir in the warm water (50 °C). While doing this, chop the strawberries into small pieces.

Pipe the strawberry filling onto the centre of the base and place blanched kiwi slices on the outer edge. Mix Fond Royal CL Sour Milk Type with water and skyr, level with some of the cream and fold in the remaining cream. Spread the skyr-cream over the base in a dome shape.

Mix cold jelly with Kiwi Paste and marble. Decorate with fresh strawberries.



RED-BERRIES-CAKE

INGREDIENTS:

1 conical mould, Ø 32/28 cm

Oat Batter

47880 Oat Mix	650 g
Edible Oil	260 g
Water	320 g
73904 Vanilla Bourbon Europa	5 g
Rolled Oats, fine	60 g
31818 Paradiso Fruit Delight Red Currant	400 g
58106 Gelatop Marmorata Red Fruit Jelly Type	200 g

Yoghurt-Cream

13266 Fond Royal CL	
Yoghurt-Cream	140 g
Water	220 g
Cream, whipped, unsweetened	550 g
58106 Gelatop Marmorata Red Fruit Jelly Type	120 g

INSTRUCTIONS:

🕒 approx. 190 °C ⏱️ approx. 30 Min.

Mix all ingredients for the oat batter at low speed. Grease the mould, sprinkle the edges with rolled oats and pour in the batter. Sprinkle some rolled oats over the dough and bake.

Remove the cooled base from the mould. Mix Paradiso Fruit Delight Red Currant with Gelatop Marmorata Red Fruit Jelly Type and spread to the edge.

Mix Fond Royal CL Yoghurt-Cream with water, level with some of the cream and fold in the remaining cream.

Spread the yoghurt-cream over the base in a dome shape. Pipe the Gelatop Marmorata Red Fruit Jelly Type onto the cake, marble and chill.