



Sweet Table

special
**VERSATILE
COOKIES**

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NOBLE CELEBRATION

page 4

GARDEN PARTY

page 14

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recipes

Sweet tables - a variety of treats for every occasion

Sweet tables - the trend with lots of little treats. They show variety at a glance and are not only in demand for weddings - they are also a highlight at garden parties, company events or birthdays. A great opportunity to stand out creatively! Many recipes are also perfect for the daily display in the showcase.

sweet table

Pure inspiration! Discover our examples of sweet tables:

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Tiny Delights - Delicate tartelettes

Discover delicate shortcrust pastry tartlets, stuffed and topped with a creamy fruit- or intense chocolate filling.

Decorated with artful sugar/ isomalt elements, these little masterpieces are not only a feast for the eyes, but also a delight for the palate - perfect for the Sweet Table or as a highlight on any coffee table.

see page 11



Sweet Table

NOBLE CELEBRATION – THE SWEET TABLE FOR SPECIAL MOMENTS

Elegant and stylish – our noble sweet table enchants with delicate colours, golden accents and sophisticated delicacies. Perfect for weddings, anniversaries or festive occasions with that little something extra.



PRETTY POPS

Recipe see page 10

SWEET BITES

Recipe see page 8

**CAROB DELUXE
MARBLE DELUXE**

Recipe see page 9

TROPICAL SUNRISE

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SWIRLY CLOUDS

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CHOC-BERRY-DREAM

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TINY DELIGHTS

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LOVELY HEARTS

Recipe see page 10

**COFFEE STYLE
COCONUT KISS**

Recipe see page 22/23

SWIRLY CLOUDS & FRUITY CLOUDS

meringue

INGREDIENTS:

Basic recipe meringue

68390 Meringue Mix	1.000 g
Water	500 g

Variant Swirly Clouds (for 1 basic recipe)

39208 Gelatop Ice Cream Paste Delfino Blue	30 g
26608 Gelatop Ice Cream Paste Dragonfruit	30 g

Sugar pearls	as desired
Gold powder	as desired

Variant Fruity Clouds (for 1 basic recipe each)

20804 Raspberry Paste	40 g
27860 Watermelon Paste	75 g
27830 Kiwi Paste	50 g

97201 Decor Chocolate Flakes	as desired
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INSTRUCTIONS:

🕒 approx. 60 °C ⌚ approx. 24 hours

Mix Meringue Mix with water at high-speed for approx. 6 minutes and flavour and colour with the various pastes.

For the Swirly Clouds, mix both Gelatop Ice Cream Pastes together into 1.500 g of meringue; for the Fruity Clouds, use each amount of Paste for Fine Pastry for 1.500 g of meringue.

Spread the lollipop sticks on parchment paper and pipe on the coloured meringue as desired.

Decorate as desired and leave to dry overnight in the oven with an open fan.

variation

The Fruity Clouds fit perfectly on our Garden Party Sweet Table - see page 14/15. Be creative in terms of flavour, colour or shape!



CHOC-BERRY-DREAM

madlins

INGREDIENTS:

approx. 32 pieces

Base

MELLA-MOIST CAKE CHOCO/IREKS	400 g
Whole eggs	140 g
Edible Oil	120 g
Water	160 g

Cream

Butter, soft	150 g
66030 Gelatop Crema Magica White	150 g
21804 Vanilla BOURBON Paste	2 g
Water	50 g

Decor

Blueberries, fresh	as desired
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INSTRUCTIONS:

🕒 approx. 180 °C ⌚ approx. 14-16 Min.

Mix all the ingredients for the base at medium speed for 5-7 minutes until smooth, fill into the lightly greased moulds (25 g each) and bake.

Whip butter with Gelatop Crema Magica White and Vanilla BOURBON Paste, gradually fold in the water.

Pipe on as dots using a piping nozzle and garnish with fresh blueberries.



TROPICAL SUNRISE

hoopies

INGREDIENTS:

approx. 48 pieces

Base

MELLA-MOIST CAKE/IREKS	1.250 g
Whole eggs	440 g
Edible Oil	380 g
20904 Pineapple Paste	100 g
Water	350 g

37988 Sprühfix Apricot	as desired
Grated coconut	as desired

Cream

Butter, soft	800 g
66030 Gelatop Crema Magica White	800 g
19904 Coconut Paste	120 g
Water	200 g

Decor

Coconut chips, dried	as desired
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INSTRUCTIONS:

🕒 approx. 180 °C ⌚ approx. 25-30 Min.

Stir all ingredients for the base with a coarse whisk for 5-7 minutes until smooth, fill into the lightly greased moulds (50 g each) and bake.

Bring Sprühfix Apricot to the boil and apricotise the edges of the cooled hoopies and roll in grated coconut.

Whip butter with Gelatop Crema Magica White and Coconut Paste, gradually fold in the water. Pipe the cream onto the hoopies using a French star tip and decorate with dried coconut chips.



SWEET AMORE

soft amaretti

INGREDIENTS:

approx. 110 pieces

Fruit-Powdered-Sugar

Powdered Sugar	200 g
48170 Aronia Cassis Paste	10 g

Marzipan mixture

46022 Bake Filling Variant	300 g
Water	150 g

Raw marzipan mass M0	1000 g
Whole eggs	160 g
Baking powder	5 g
48170 Aronia Cassis Paste	80 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 12 Min.

Mix the powdered sugar with the Aronia Cassis Paste and leave to dry on a baking tray for 24 hours.

Mix Bake Filling Variant and water and leave to rest for approx. 20 minutes. Add the remaining ingredients and knead until smooth. Roll 15 g of each mixture in the coloured powdered sugar, shape as desired or place in a silicone mould and bake with an open fan, using a bottom tray if necessary.



SWEET BITES

tea biscuits

INGREDIENTS:

approx. 30 pieces

Shortcrust Base (MELLA-MÜRBI/IREKS)	900 g
76505 Butter-Vanilla Flavour	10 g
32908 Power Filling Peach-Passionfruit	70 g

Auflage

Roll Fondant	360 g
43504 Sea Buckthorn Paste	as desired
27830 Kiwi Paste	as desired
24320 Hibiscus Paste	as desired

Decor

Egg white icing	as desired
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INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 12 Min.

Roll out the shortcrust pastry on level 4, cut out the tags and bake. Marble the fondant with Pastes for Fine Pastry, roll out on level 2.5 and cut out. Spread a little Power Filling Peach-Passionfruit on the shortcrust pastry and place the fondant sign on top. Decorate with egg white icing as desired.

variation

For our Garden Party Sweet Table, we baked the tea biscuits in a butterfly shape and decorated them with egg white icing. You can find the recipe on page 17.



CAROB DELUXE & MARBLE DELUXE

cupcakes

INGREDIENTS:

Batter (Basic recipe for 40 pcs.)

MELLA-MOIST CAKE CAROB/IREKS or	1.000 g
MELLA-MOIST CAKE BUCHWEIZEN/IREKS	1.000 g
Whole eggs	350 g
Edible Oil	300 g
Water	400 g

Variant Carob Deluxe (for 40 pcs.)

Cream

Butter, soft	500 g
66030 Gelatop Crema Magica White	500 g
28510 Marzipan Paste	100 g
Water	100 g

Decor

Gold pearls	as desired
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Variant Marble Deluxe (for 40 pcs.)

Creme

Butter, soft	600 g
66030 Gelatop Crema Magica White	600 g
Water	100 g

28204 Elderberry Paste	40 g
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Decor

Sugar pearls	as desired
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INSTRUCTIONS:

🕒 approx. 180 °C ⌚ approx. 20-25 Min.

Mix all ingredients of the respective batter with a coarse whisk for 5-7 minutes until smooth, fill into the moulds (50 g each) and bake.

Variant Carob Deluxe (with MELLA-MOIST CAKE CAROB)

Whip butter with Gelatop Crema Magica White and Marzipan Paste, gradually fold in the water. Pipe the cream onto the cupcakes and decorate with gold pearls.

Variant Marble Deluxe (with MELLA-MOIST CAKE BUCHWEIZEN)

Whip butter with Gelatop Crema Magica White, gradually fold in the water. Flavour half of the cream with Elderberry Paste and fill both creams side by side into a piping bag. Pipe on with a French nozzle and garnish.





PRETTY POPS

cakepops

INGREDIENTS:

Mix for Quark Balls

MELLA-QUARK-MINIS/IREKS	2.000 g
Quark, low-fat	1.000 g
Whole eggs	600 g
Edible Oil	200 g
Water (approx. 30 °C)	1.250 g

Basic recipe light glaze

41518 Blancoladino	500 g
Couverture, white	500 g

24320 Hibiscus Paste	as desired
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Decor

Gold leaf	as desired
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INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 12 Min.

Mix all ingredients for the quark ball batter slowly with a coarse whisk for 3-4 minutes. After 15 minutes resting time, use a portioning device to drop approximately 20 g of batter directly into hot frying fat and deep-fry until golden.

Once cooled, place the quark balls on cake pop sticks, coat with cake pop glaze marbled with Hibiscus Paste, and decorate with edible gold leaf as desired.



LOVELY HEARTS & FLOWER POWER

decorated chocolate

INGREDIENTS:

Couverture, white	1.000 g
Cocoa butter	50 g

Variant Lovely Hearts

20804 Raspberry Paste	40 g
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Food colouring, fat-soluble, red	1 g
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Variant Flower Power

27830 Kiwi Paste	40 g
24320 Hibiscus Paste	50 g
43504 Sea Buckthorn Paste	50 g

INSTRUCTIONS:

Melt the couverture, stir in the liquid cocoa butter, and temper the mixture. Flavour 1.000 g of tempered couverture with the desired Paste for Fine Pastry. Decorate praline and lollipop moulds with food colouring as desired, then pour in the couverture. Allow to set fully and remove from the moulds.

variations

Whether shape or taste and colour - be creative with our Pastes for Fine Pastry. We used „Flower Power“ on our Garden Party Sweet Table.



TINY DELIGHTS

tartelettes

INGREDIENTS:

30 round tart rings ([silikomart](#), 8,3 cm Ø)

Variant Pink Delight

Shortcrust Base (MELLA-MÜRBE/IREKS)	1.170 g
32908 Power Filling Peach-Passionfruit	90 g
40922 Special base light, round 8 cm (see recipe Spezialmassen Mix)	30 pcs.

Filling

Couverture, white	900 g
41518 Blancoladino	600 g
Cream, liquid, heated	750 g
48170 Aronia Cassis Paste	115 g

Decor

Isomalt	75 g
48170 Aronia Cassis Paste	5 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 16 Min.

Roll out the shortcrust pastry to a thickness of 3 mm and dock the surface. Cut out 11 cm Ø circles and line the tart rings with the dough. Bake blind and allow to cool completely. Spread with the respective Power Filling and place the desired special base inside.

Variant Champagne Delight

Shortcrust Base (MELLA-MÜRBE/IREKS)	1.170 g
38708 Power Filling Amarena-Cherry	90 g
40922 Special base dark, round 8 cm (see recipe Spezialmassen Mix)	30 pcs.

Filling

Couverture, dark	900 g
36818 Schokoladino	600 g
Cream, liquid, heated	750 g
29204 Marc de Champagne Paste	115 g

Decor

Sugar, melted	100 g
Gold powder	as desired

Heat the cream and pour it over the Blancoladino- or Schokoladino-couverture-mixture, then flavour with the selected Paste for Fine Pastry. Fill each tartelette with 60 g of the mixture. Whip the remaining filling, after cooling, and pipe as desired. Finish with gold powder and decorative sugar elements.

WAFFLE LOVE & WAFFLE STICKS

waffles

INGREDIENTS:

Basic recipe waffle dough

43922 Waffle Mix	1.000 g
Milk	800 g
73005 Panettone Flavour	5 g

Variant Waffle Love

Basic recipe Glaze

41518 Blancoladino	300 g
Couverture, white	300 g
Cocoa butter	15 g



24320 Hibiscus Paste	as desired
39208 Gelatop Ice Cream Paste Delfino Blue	as desired

Gold powder	as desired
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Variante Waffle Sticks

41518 Blancoladino	as desired
43208 Alpine Milk Schokoladino	as desired
36818 Schokoladino	as desired
94508 Decor Nonpareille	as desired
50150 Daim® Crumbs	as desired
50120 Milka® Thin Rectangles	as desired
50140 Oreo® Vanilla Crumbs	as desired

INSTRUCTIONS:

 approx. 230 °C  approx. 3 Min.
Mix all ingredients for the waffle batter. Bake in the appropriate waffle iron as sticks or heart shapes on a stick.

Variant Waffle Love:

Remove one quarter of the tempered Blancoladino-couverture-mixture. Colour half of each portion with Hibiscus Paste and Gelatop Ice Cream Paste Delfino Blue. Add both to remaining glaze. Dip the waffles halfway and spray with gold dust.

Variant Waffle Sticks:

Dip the waffles into the melted glazes and decorate with sprinkle toppings as desired.

Tip: For dark waffles, simply stir 60 g of cocoa powder into 1.000 g of waffle batter.



MELON BLISS

jelly cubes

INGREDIENTS:

1 tray 60 x 20 cm	
Sugar	1.000 g
Melon fruit puree	1.000 g
Apple juice	280 g
27860 Watermelon Paste	100 g
53304 Fruit Acid	15 g
10211 Kondikoch Tradition	240 g
47990 Sanett Veggie	100 g
Sugar	as desired

INSTRUCTIONS:

Boil all ingredients except Sanett Veggie to 103 °C. Stir Sanett Veggie into the hot jelly, then pour into moulds or a 60 x 20 cm tray and immediately sprinkle with sugar. After 24 hours, cut into the desired size and roll in sugar again.

tip

Instead of Watermelon Paste (27860), you can also use other fruity Pastes for Fine Pastry from our range, such as Pomegranate (49904) or Mango (29304).



special
NEXT LEVEL COOKIES!

Hungry for more? Starting on page 20, you'll find five creative recipes that take classic cookies to the next level - perfect for your display counter, coffee break offering, or Sweet Table!





Sweet Table

GARDEN PARTY - SWEET TABLE WITH GARDEN FLAIR

Rustic, charming, and inviting - this Sweet Table brings true garden party vibes! Colourful blossoms, fresh berries, and handmade treats create a relaxed atmosphere and moments of pure indulgence under the open sky.



BERRY CRUMBLE
Recipe see page 18



FRUITY CLOUDS
Recipe see page 6



BERRY CLOUD
Recipe see page 21/22

STRAWBERRY CHOCO CRUSH
Recipe see page 21/22



SUNNY APRICOT
Recipe see page 17



FLUFFY GOOSEBERRY
Recipe see page 16



FLOWER POWER
Recipe see page 10



LITTLE BUTTERFLY
Recipe see page 17



WAFFLE STICKS
Recipe see page 12



PISTACHIO FUSION
Recipe see page 21



CARAMEL & PEANUTS
Recipe see page 18



SPRING POPS
Recipe see page 19



FLUFFY GOOSEBERRY

hoopies

INGREDIENTS:

approx. 48 pieces

Buckwheat Batter

MELLA-MOIST CAKE BUCHWEIZEN/IREKS	1.300 g
Whole eggs	480 g
Edible Oil	375 g
Water	520 g
Frozen Gooseberries, thawed, drained	1.200 g

Meringue

68390 Meringue Mix	500 g
Water	250 g

INSTRUCTIONS:

approx. 180 °C approx. 25–30 Min.

Mix all ingredients for the batter with a coarse whisk for 5–7 minutes until smooth.

Distribute approx. 25 g of gooseberries into the lightly greased moulds, then fill with 55 g of batter each and bake.

Whip Meringue Mix with water, pipe onto the cooled hoopies, and evenly torch the surface.

tip

Give your hoopies that special something with a fruity meringue!

Prepare the Meringue Mix as usual and refine it with a Paste for Fine Pastry of your choice – for a flavourful finish and a stunning colour effect.



SUNNY APRICOT

hoopies

INGREDIENTS:

approx. 48 pieces

Batter

MELLA-MOIST CAKE/IREKS	1.250 g
Whole eggs	440 g
Edible Oil	380 g
Rosemary, fresh, chopped	15 g
Water	350 g

31118 Paradiso Fruit Delight Apricot 960 g

Crema

Butter, soft	800 g
66030 Gelatop Crema Magica White	600 g
Honey	200 g
Water	200 g

Dekor

32908 Power Filling Peach-Passionfruit	350 g
Rosemary	as desired

INSTRUCTIONS:

approx. 180 °C approx. 25–30 Min.

Mix all ingredients for the batter with a coarse whisk for 5–7 minutes until smooth. Fill approx. 50 g into the lightly greased moulds and bake.

Fill the centre of the cooled hoopies with 20 g of Paradiso Fruit Delight Apricot.

Whip butter with Gelatop Crema Magica White and honey, then gradually add the water while mixing. Pipe the cream onto the hoopies using a plain nozzle, drizzle with Power Filling Peach-Passionfruit, and garnish with a small sprig of rosemary.



LITTLE BUTTERFLY

tea biscuits

INGREDIENTS:

approx. 30 pieces

Shortcrust Base (MELLA-MÜRBI/IREKS)	900 g
76505 Butter-Vanilla Flavour	10 g
36008 Power Filling Neutral	720 g
20604 Apricot Paste	35 g

Dekor

30781 Eisan	15 g
Water	75 g
Powdered Sugar	260 g
43504 Sea Buckthorn Paste	as desired
27830 Kiwi Paste	as desired
24320 Hibiscus Paste	as desired

INSTRUCTIONS:

approx. 190 °C approx. 12 Min.

Roll out the shortcrust pastry at level 3 and cut out 60 butterfly shapes, bake.

Mix Power Filling Neutral with Apricot Paste and sandwich the butterfly biscuits together.

Whip Eisan with water, and powdered sugar. Marble with Pastes for Fine Pastry of your choice and dip the butterflies, or alternatively, colour the glaze and pipe it on.

Dry in the oven at 100 °C for approx. 10 minutes.



BERRY CRUMBLE

crumble

INGREDIENTS:

1 tray 60 x 40 cm

Crumble

MELLA-MÜRBI/IREKS	2500 g
Butter, soft	1000 g
Sugar	250 g
16604 Trisan	25 g

31818 Paradiso Fruit Delight Red Currant	2.000 g
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Decor

36818 Schokoladino	150 g
Currants, fresh	as desired

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 30-35 Min.

Prepare the crumble dough and spread 2.000 g evenly onto a baking tray, pressing it down lightly. Spread Paradiso Fruit Delight Red Currant evenly over the base, cover with the remaining crumble, and bake. Once cooled, cut the crumble into pieces, drizzle with Schokoladino if desired, and decorate with fresh currants.



CARAMEL & PEANUTS

nut bar

INGREDIENTS:

1 tray 60 x 20 cm

Shortcrust Base (MELLA-MÜRBI/IREKS)	750 g
71904 Vanilla Europa Flavour	5 g
45117 Butter Caramel	600 g
Peanuts, roasted, salted	600 g

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 10 Min.

Roll out the shortcrust pastry to level 4 and bake. Warm the Butter Caramel and fold in the peanuts. Spread the mixture over the shortcrust base, allow to cool, and cut as desired (e.g. into sticks measuring 12 x 2,5 cm).

Tip: To help the surface dry more quickly, bake for 10 minutes at 190 °C with an open fan.

variation

Instead of peanuts, you can also use other nuts such as hazelnuts, almonds, or pecans – either on their own or as a mix. It's a quick and easy way to give your pastry a fresh flavour twist!



SPRING POPS

cakepops

INGREDIENTS:

Masse für Quarkbällchen

MELLA-QUARK-MINIS/IREKS	2.000 g
Quark, low-fat	1.000 g
Whole eggs	600 g
Edible Oil	200 g
Water (approx. 30 °C)	1.250 g

Basic recipes dark glaze

36818 Schokoladino	500 g
Couverture, dark	500 g

Decor

Grated coconut	1.000 g
27830 Kiwi Paste	50 g
Marzipan, coloured	as desired

INSTRUCTIONS:

🕒 approx. 170 °C ⌚ approx. 6 Min.

Mix all ingredients for the quark ball batter slowly with a coarse whisk for 3-4 minutes. After 15 minutes resting time, use a portioning device to drop approximately 20 g of batter directly into hot frying fat and deep-fry until golden. Once cooled, place the quark balls on cake pop sticks, coat with cake pop glaze, and decorate with coloured grated coconut and other decorations as desired.

Tip: For colourful coconut flakes, mix grated coconut with a Paste for Fine Pastry of your choice and allow to dry. For green coconut flakes, as shown in this recipe, Kiwi Paste works especially well.





tip
**PERFECT
 FOR FILLINGS,
 FROSTINGS, AND
 AS A CREAMY
 BASE: GELATOP
 CREMA MAGICAS**



special

VERSATILE cookies

Next Level Cookies – 5 irresistible creations

Cookies are right on trend – whether as a coffee break snack, a stylish dessert, or part of a stunning sweet table. Our five variations with refined creams and toppings turn every cookie into a true showstopper! We use MELLA-COOKIES/IREKS as the base and enhance the dough according to each recipe. The wonderfully creamy toppings are made using Gelatop's Crema Magica White as a foundation.

Discover our creative ideas for indulgence with real wow factor!

PISTACHIO FUSION

cookies

INGREDIENTS:

approx. 47 pieces

Cookie Dough

MELLA-COOKIES/IREKS	2.000 g
Butter	700 g
Water	120 g

Chocolate drops, whole milk	500 g
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Pistachios, chopped	120 g
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Cream

Butter, soft	650 g
66030 Gelatop Crema Magica White	650 g
43231 Pistachio 100 Paste	100 g
Water	50 g

Decor

Pistachios, chopped	80 g
Raspberry pieces, freeze-dried	as desired
43208 Alpine Milk Schokoladino	150 g

INSTRUCTIONS:

approx. 190 °C approx. 10–12 Min.

Knead the tempered ingredients – except the chocolate drops – into a smooth, homogeneous dough. Finally, briefly fold in the chocolate drops.

Use an ice cream scoop to portion (approx. 70 g each). Press the dough portions into chopped pistachios and place them pistachio-side down on baking trays lined with parchment paper.

Slightly flatten the portions and bake.

Whip the butter with Gelatop Crema Magica White and Pistachio 100 Paste, gradually adding the water.

Spread approx. 30 g of the cream onto the cooled cookies, then decorate with chopped pistachios and freeze-dried raspberries pieces. Finish with a drizzle of Alpine Milk Schokoladino.



BERRY CLOUD

cookies

INGREDIENTS:

approx. 43 pieces

Cookie Dough

MELLA-COOKIES/IREKS	2.000 g
Butter	700 g
Water	120 g

Cream

Butter, soft	650 g
66030 Gelatop Crema Magica White	650 g
Water	100 g

Decor

Berries, fresh	as desired
51006 Cream Marmorata Strawberry	200 g

INSTRUCTIONS:

approx. 190 °C approx. 10–12 Min.

Knead the tempered ingredients into a smooth, homogeneous dough. Use an ice cream scoop to portion (approx. 65 g each). Place the dough portions on baking trays lined with parchment paper, flatten slightly, and bake.

Whip the butter with Gelatop Crema Magica White, gradually adding the water.

Spread approx. 30 g of the cream onto the cooled cookies, then garnish with fresh berries and Cream Marmorata Strawberry.



STRAWBERRY CHOCO CRUSH

cookies

INGREDIENTS:

approx. 47 pieces

Cookie Dough

MELLA-COOKIES/IREKS	2.000 g
Butter	700 g
Cocoa powder	100 g
Brown Sugar	100 g
Water	200 g

Cream

Butter, soft	700 g
66030 Gelatop Crema Magica White	700 g
20704 Strawberry Paste	100 g
Water	70 g

Decor

Strawberries, fresh, halved if necessary	47 pcs.
36818 Schokoladino	180 g

INSTRUCTIONS:

approx. 190 °C approx. 10-12 Min.

Knead the tempered ingredients into a smooth, homogeneous dough. Use an ice cream scoop to portion (approx. 65 g each). Place the dough portions on baking trays lined with parchment paper, flatten slightly, and bake.

Whip the butter with Gelatop Crema Magica White and Strawberry Paste, gradually adding the water.

Spread approx. 30 g of the cream onto the cooled cookies, decorate with fresh strawberries, and finish with a drizzle of Schokoladino.

COCONUT KISS

cookies

INGREDIENTS:

approx. 47 pieces

Cookie Dough

MELLA-COOKIES/IREKS	2000 g
Butter	700 g
Grated coconut	150 g
19904 Coconut Paste	100 g
Water	120 g

Almonds, slivered 190 g

Cream

Butter, soft	650 g
66030 Gelatop Crema Magica White	650 g
19904 Coconut Paste	100 g
Water	50 g

Decor

Raspberries, fresh	as desired
66030 Gelatop Crema Magica White	150 g
Grated coconut, roasted	50 g

INSTRUCTIONS:

approx. 190 °C approx. 10-12 Min.

Knead the tempered ingredients into a smooth, homogeneous dough. Use an ice cream scoop to portion (approx. 65 g each). Press the dough portions into slivered almonds and place them almond-side down on baking trays lined with parchment paper. Flatten slightly and bake.

Whip the butter with Gelatop Crema Magica White and Coconut Paste, gradually adding the water.

Spread approx. 30 g of the cream onto the cooled cookies, top with fresh raspberries, sprinkle with toasted coconut flakes, and finish with a drizzle of Gelatop Crema Magica White.

COFFEE STYLE

cookies

INGREDIENTS:

approx. 43 pieces

Cookie Dough

MELLA-COOKIES/IREKS	2.000 g
Butter	700 g
26704 Espresso Paste	50 g
Water	50 g

Cream

Butter, soft	650 g
66030 Gelatop Crema Magica White	650 g
21804 Vanilla BOURBON Paste	10 g
Water	100 g

Decor

Cocoa powder	as desired
Blackberries, fresh	as desired
Ladyfingers	as desired

INSTRUCTIONS:

approx. 190 °C approx. 10-12 Min.

Knead the tempered ingredients into a smooth, homogeneous dough. Use an ice cream scoop to portion (approx. 65 g each). Place the dough portions on baking trays lined with parchment paper, flatten slightly, and bake.

Whip the butter with Gelatop Crema Magica White and Vanilla BOURBON Paste, gradually adding the water.

Pipe approx. 30 g of the cream onto the cooled cookies using a plain nozzle, dust lightly with cocoa powder and decorate at will.



Modern in tradition

Since 1899, we have been the specialist for the development and production of fruity and sweet flavours. As a traditional company with more than 125 years of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration.

From Langenfeld into the world

Our wide product range, from cream stabilisers to baking mixes to flavours and pastes for fine pastry, lightens daily operations in bakeries and confectioneries, and is exported from Langenfeld (Rhineland) all over the world.

Our core competence: taste

With over 100 different pastes for fine pastry and flavours – from classic to trendy – we provide you with balanced flavours and characteristic colours for the preparation of customised creations, from delicate cakes to efficient traybakes.

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