



**BEAUTIFUL SLICES**

**A DELICIOUS LEMONY MEDLEY**



## MODERN SLICES

Custard and cream slices are a part of the familiar assortment in the display of every bakery or pastry shop. We've dusted off the classic tray-bake recipes for you and interpreted them in a new way, so you can bring a breath of fresh air to your product range. The optics are appetising, and the taste is convincing.

Select ingredients, inspiring recipes, and new ideas for garnishing and shaping — they are sure to win over your guests, from the first glance to the last bite. With

our new tray-bake ideas we've re-interpreted the classics from A to Z. Tray-Bake 2.0 will bring you higher revenue and better sales. In these recipes, we've concentrated on fruity lemon flavouring in exciting combinations.

For more information about our products and to find more recipes and inspiration for tray-bakes and other cakes, visit us at [www.dreidoppel.de](http://www.dreidoppel.de), or consult your sales representative.



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## TANGY, SWEET AND SOUR

### CITRUS IS IN VOGUE

A delicate hint of refreshing citrus lends a lighter note to every cream slice. This is one of the reasons that the demand for pastries with exotic citrus flavours continues to grow.

Whether orange, lemon, lime or mandarin – Dreidoppel, the flavouring specialist, has a complete range of pastry pastes, flavourings and cream stabilisers in these trendy tastes. The perfect product is available for every occasion and every preparation.

- Our Fine Pastry Pastes are food-grade preparations that are particularly suited for flavouring whipped cream, creams and other fillings. They will also win you over with their intensive, authentic colours.
- Our flavourings were specially developed to season doughs and batters.

They mix in evenly, and have excellent baking and freezing stability.

- Our classic products Citroperl and Oraperl develop their matchless taste during the production and baking process, thanks to our special granulation technology.
- Our stabilising agents contain only natural flavours and are made with bovine gelatine. As Dreidoppel Clean Label products, you'll find they have a very short list of ingredients.

Bring taste to your pastries with Dreidoppel!



### CITRUS VARIETY

#### PASTES FOR FINE PASTRY

20104 **Orange**  
20304 **Lemon**  
25104 **Lime**  
21004 **Mandarin**  
27820 **Pink Grapefruit**

#### BAKING FLAVOURS

72104 **Lemon Europe**  
72308 **Lemon Prima**  
27006 **Lemon NOBLESSE**  
17303 **Oraperl**  
17403 **Citroperl**

#### CREAM STABILIZER

12166 **Fond Royal CL Lemon**  
12566 **Fond Royal CL Orange**

#### CREAM MARMORIA (MARBLING)

52906 **Cream Marmorina Lemon**



\*Clean Label à la Dreidoppel see website

## DREIDOPPEL DIVERSITY

### IN FLAVOURING

When it comes to taste, Dreidoppel has been THE partner for patisseries and bakeries since 1899. With nearly 12 decades of experience, we continue to create trendy taste compositions for our customers to lend more variety to their cakes, baked goods, and ice-creams.

Our assortment of over 50 different pastes continues to be developed and refined, and offers a complete spectrum of flavour variety:

- Made from select ingredients
- Consistently high quality
- For high success and product reliability
- With paste-like consistency for optimum measurement

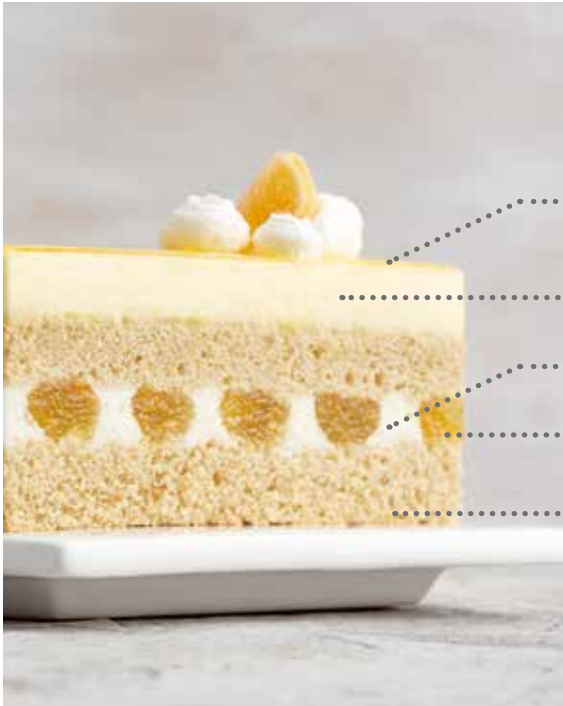
Thanks to the various consistencies we offer, from granules to pastes, our 40+ flavourings can be optimally mixed in with all sorts of doughs and mixtures, and give cakes and pastries that final flavour flourish that will set you apart from your competition:

- Easy to measure out
- Bake and freezer stable
- Highly concentrated and therefore especially economical

With our pastes and flavourings, you will be able to develop lots of new, trendy recipes that will delight your customers and guests. Let yourself be inspired to put more creativity in your display cases with our new tray-bake ideas.

GLAZES  
**CREMES**  
FRUIT SPREADS  
FRUIT FILLINGS  
CONFECTIONERY  
MARZIPAN  
DOUGHS  
ICE CREAM  
SYRUPS  
GANACHE  
CHOCOLATES  
MASSSES  
DESSERTS  
BREAD  
**CREAM**  
AND MANY MORE

Flavour variety by Dreidoppel, for many uses



*Apricot jelly*

*Orange whipped cream*

*Coconut cream*

*Apricot filling*

*Hazelnut cake base*



**TYP ORANGE  
APRICOT COCONUT**

*Recipe p. 17*

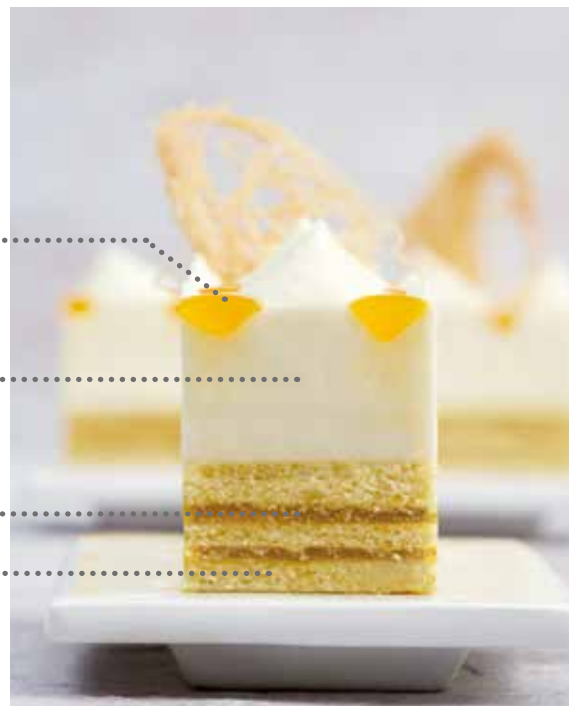


*Cream Marmoria Lemon*

*Lemon whipped cream*

*Filling Type Pineapple-lemon*

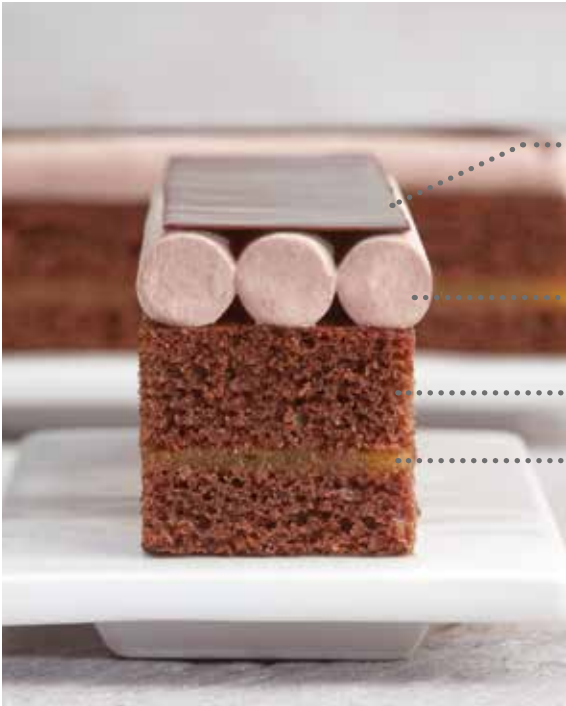
*Curry cake layer*



**LEMON  
CURRY**

*Recipe p. 18*





*Chocolate wafer*

*Chocolate whipped cream*

*Chocolate cake base  
soaked in mandarin syrup*

*Mandarin filling*



**MANDARIN  
CHOCOLATE**

*Recipe p. 19*



*Orange Meringue*

*Whipped cream Type Orange*

*Beetroot cake layer*



**ORANGE  
BEET**

*Recipe p. 20*





Jelly

Lime Cheesecake

Middle layer featuring  
biscuit bits

Biscuit base



# LIME CHEESECAKE

Recipe p. 21





## TYPE ORANGE

## APRICOT COCONUT

### INGREDIENTS:

**1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)**

#### HAZELNUT CAKE BASE

560 g 1,23 lb **Spezialmassen Mix**  
(40922)  
85 g 3 oz Ground nuts, roasted  
3 g 0,11 oz **Zimtino** (15104)  
365 g 12,87 oz Water  
  
55 g 1,94 oz Butter, melted  
85 g 3 oz **Hazelnut Paste,**  
**smooth** (22206)

#### COCONUT CREAM

120 g 4,23 oz **Creme Classic**  
(33611)  
30 g 1,06 oz **Coconut Paste**  
(19904)  
300 g 10,58 oz Water (max. 20° C)  
  
730 g 1,61 lb **Paradiso Fruit Delight**  
**Apricot** (31118)

#### WHIPPED CREAM TYPE ORANGE

110 g 3,88 oz **Fond Royal CL**  
**Orange** (12566)

140 g 5 oz Water  
550 g 1,21 lb Cream, whipped,  
unsweetened

#### DECORATION

200 g 7 oz **Topglanz Plus**  
(44018)  
10 g 0,35 oz **Apricot Paste**  
(20604)  
70 g 2,47 oz Cream for decoration  
with **Stabifix F**  
(31904)  
25 pcs **Jelly Orange Slices**  
(08101)

### INSTRUCTIONS:

**Baking temperature: approx. 170° C**  
**Baking time: approx. 30 minutes**  
Beat together **Spezialmassen Mix**,  
nuts, **Zimtino** and water for 5–7 minu-  
tes at high speed. Stir melted butter  
and **Hazelnut Paste** into batter. Bake.  
Cut the cooled cake in half leng-  
thwise and place one half on a 60 x  
20 cm tray. Whip **Creme Classic**, **Co-**  
**conut Paste** and cold water together

for 3 minutes at high speed. Pipe alter-  
nating stripes of coconut cream and  
**Paradiso Fruit Delight Apricot** onto  
the nut cake using a size 14 nozzle,  
then lay remaining cake layer on top.  
Mix **Fond Royal CL Orange** and wa-  
ter, then stir in part of the whipped  
cream to blend. Fold in remaining  
whipped cream. Spread the orange  
cream onto the cake and chill at least  
3 hours.  
Marble **Topglanz Plus** with **Paste**  
**Apricot**, spread and garnish



#### Fond Royal CL Orange (12566)

- fresh, fruity  
orange taste
- with a hint of  
orange zest
- cream stabiliser  
made with bovine  
gelatine
- all-natural flavou-  
rings



## LEMON CURRY

### INGREDIENTS:

**1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)**

### CURRY SQUARES

**3 Pcs 60 x 20 cm**  
600 g 1,32 lb **Spezialmassen Mix**  
(40922)

10 g 0,35 oz Curry powder  
6 g 0,22 oz **Citroperl** (17403)  
360 g 12,7 oz Water

### FILLING

375 g 13,23 oz **Power Filling Neutral**  
(36008)  
23 g 0,8 oz **Pineapple Paste**  
(20904)  
2 g 0,08 oz **Lemon Paste**  
(20304)

### LEMON CREAM

245 g 8,64 oz **Fond Royal CL  
Lemon** (12166)  
310 g 10,93 oz Water  
1225 g 2,70 lb Cream, whipped,  
unsweetened

*Special cake layer with the subtle taste of lemon and curry,  
layered with a flavourful pineapple filling. Topped with a refres-  
hing lemon cream and decorated with lemon cream rosettes.  
The Kataifi angel hair threads give these slices a special look.*

### DECORATION

80 g 2,82 oz **Cream Marmoria  
Lemon** (52906)  
20 g 0,71 oz Sanett solution  
**Sanett** (33066), see  
label for preparation

### PASTRY THREADS

50 g 1,76 oz Kataifi angel hair  
pastry  
30 g 1,06 oz Butter  
10 g 0,35 oz Sugar

### INSTRUCTIONS:

**Baking temperature: approx. 210° C**  
**Baking time: approx. 6 minutes**

Whip **Spezialmassen Mix**, curry  
powder, **Citroperl** at fast speed for  
5–7 minutes. Divide batter among  
3 trays and bake. After cooling, lay a  
cake layer on a tray. Mix **Power Filling  
Neutral** with the pineapple and lemon  
pastes. Spread 200 g filling on one  
curry square. Repeat, ending with the  
last curry square.

Prepare lemon cream, spread

2/3 on the cake, then pipe the rest on  
top. Freeze slices. To decorate, mix  
**Cream Marmoria Lemon** with the  
**Sanett** solution. Pipe between the  
cream rosettes and let freeze. Cut into  
12 x 3,5 cm pieces and decorate with  
the angel hair pastry.

Angel Hair:  
Pull thawed angel hair threads apart,  
mix with melted butter. Add sugar,  
then distribute in single-portion sizes  
on baking paper. Bake.



## MANDARIN CHOCOLATE

### INGREDIENTS:

**1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)**

### CHOCOLATE CAKE

1200 g 2,65 lb **Sacher Mix** (40222)  
360 g 9,71 oz Edible oil  
600 g 1,32 lb Water  
70 g 2,47 oz **Mandarin Paste**  
(21004)

### SYRUP

100 g 3,53 oz Simple syrup  
5 g 0,18 oz **Mandarin Paste**  
(21004)

### FILLING

110 g 3,88 oz Sugar  
45 g 1,59 oz **Triquell Neutral**  
(32810)  
280 g 9,88 oz Mandarin Oranges,  
canned  
55 g 1,94 oz Orange juice  
3 g 0,11 oz **Mandarin Paste**  
(21004)  
2 g 0,08 oz **Fruit Acid** (53304)

*Moist chocolate cake base, refined with orange syrup, oran-  
ge filling and chocolate cream, topped with a thin chocolate  
wafer.*

### CHOCOLATE CREAM

85 g 3 oz **Fond Royal CL  
Chocolate** (12066)  
105 g 3,7 oz Water  
430 g 15,17 oz Cream, whipped,  
unsweetened

### DECORATION

25 pcs Chocolate wafers  
(own production)

### INSTRUCTIONS:

**Baking temperature: approx. 190° C**  
**Baking time: approx. 45 minutes**

Mix all ingredients for the choco-  
late cake base at slow speed for  
4 minutes. Spread onto a greased  
baking tray and bake. When cooled,  
cut cake in half lengthwise. Place one  
half on a tray and soak in half the fla-  
voured syrup. For the filling, mix sugar  
and **Triquell Neutral**; puree the remai-  
ning ingredients and thicken with the  
**Triquell** mixture. Spread cake with fil-  
ling.

Place remaining cake half on top and  
soak with rest of syrup. Prepare cho-  
colate cream and pipe onto the slice.  
Chill for at least 3 hours.

Chocolate Decoration:  
Spread tempered couverture thinly  
onto cling film. Place another piece  
of cling film on top, then roll out light-  
ly with a rolling pin. Use the back of  
a knife to press 25 rectangles onto  
the film, each about 12 x 3,5 cm,  
being careful to avoid actually cutting  
through the film. Place chocolate bet-  
ween two baking trays so that it re-  
mains flat. Allow to firm up for approx.  
3 hours at room temperature, then  
use to decorate slices.



### Mandarin Paste (21004)

- light bitter zest  
note
- with natural oran-  
ge flavour
- bake stable
- vegan



### Cream Marmoria Lemon (52906)

- fresh flavour  
of sun-ripened  
lemons
- brilliant shiny  
colour
- no artificial  
colours



### Mandarin Paste (21004)

- light bitter zest  
note
- with natural oran-  
ge flavour
- bake stable
- vegan





Oraperl (17303)

- long-lasting, natural orange flavour
- made from select cold-pressed oranges
- develops full flavour even with heavy mixing and high heat

## ORANGE BEET

### INGREDIENTS:

**1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)**

#### SPONGE BASE

|       |          |                                    |
|-------|----------|------------------------------------|
| 420 g | 14,82 oz | <b>SandRühr Premium</b><br>(43113) |
| 280 g | 9,88 oz  | Flour                              |
| 280 g | 9,88 oz  | Water                              |
| 280 g | 9,88 oz  | Edible oil                         |
| 170 g | 6 oz     | Ground almonds,<br>roasted         |
| 60 g  | 2,12 oz  | <b>Orange Paste</b><br>(20104)     |
| 6 g   | 0,22 oz  | <b>Oraperl</b> (17303)             |

|       |          |  |
|-------|----------|--|
| 400 g | 14,11 oz | Beetroot, grated                       |
| 50 g  | 1,76 oz  | <b>Decor Almond<br/>Crunch</b> (51806) |

#### CREAM TYPE ORANGE

|        |         |   |
|--------|---------|---|
| 200 g  | 7 oz    | <b>Fond Royal CL<br/>Orange</b> (12566) |
| 250 g  | 8,82 oz | Water                                   |
| 1000 g | 2,2 lb  | Cream, whipped,<br>unsweetened          |



*A surprising combination with grated beetroot and orange flavour in a light sponge, covered with aromatic orange cream and decorative flambéed meringue puffs and chocolate decor.*

#### DECORATION

|       |         |  |
|-------|---------|--|
| 12 g  | 0,43 oz | <b>Eisan</b> (30781)   |
| 75 g  | 2,65 oz | Water  |
| 150 g | 5,29 oz | Sugar  |
| 1 g   | 0,04 oz | <b>Oraperl</b> (17303)   |
| 25 g  | 0,88 oz | Sanett solution<br><b>Sanett</b> (33066), see<br>label for preparation |

|        |   |
|--------|---|
| 25 pcs | <b>Decor Coin<br/>Orange / White</b><br>(37401) |
|--------|---|

pipe the meringue onto the slices and flambée lightly. Garnish with **Decor Coins**.

### INSTRUCTIONS:

**Baking temperature: approx. 190° C**

**Baking time: approx. 35 minutes**

Mix all ingredients for the sponge for 3 minutes at slow speed until batter is smooth, then fold in grated beetroot and **Decor Almond Crunch**. Pour batter into a greased tray, smooth flat, and bake. Prepare orange cream, spread on cake, then freeze. Mix **Eisan** with water, then continue to beat while adding sugar bit by bit, adding **Sanett** solution last. To decorate,



## LIME CHEESECAKE

### INGREDIENTS:

**1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)**

#### BISCUIT BASE

|       |         |  |
|-------|---------|--|
| 600 g | 1,32 lb | <b>Decor Black Cookie<br/>Crunch</b> (99101) |
| 300 g | 3,53 oz | Butter, melted                               |

#### MIDDLE LAYER

|       |         |  |
|-------|---------|--|
| 680 g | 1,5 lb  | <b>Bake Filling Variant</b><br>(46022)       |
| 340 g | 12 oz   | Water  |
| 10 g  | 0,35 oz | <b>Lemon NOBLESSE</b><br>(27006)             |
| 170 g | 6 oz    | <b>Decor Black Cookie<br/>Crunch</b> (99101) |

#### CHEESECAKE BATTER

|       |          |                                  |
|-------|----------|----------------------------------|
| 515 g | 1,14 lb  | <b>Cheesecake Mix</b><br>(18966) |
| 30 g  | 1,06 oz  | Sugar                            |
| 120 g | 4,23 oz  | <b>Lime Paste</b> (25104)        |
| 515 g | 1,14 lb  | Water, 45° C                     |
| 875 g | 1,93 lb  | Cream cheese                     |
| 410 g | 14,46 oz | Cream, whipped,<br>unsweetened   |

#### DECORATION

|        |      |   |
|--------|------|---|
| 200 g  | 7 oz | <b>Topglanz Plus</b><br>(44018)                   |
|        |      | <b>Pistachio Green PLUS</b><br>(91504), as needed |
| 25 pcs |      | Black-white biscuits,<br>halved                   |
| 25 pcs |      | <b>Decor Lime Slices</b><br>(03301)<br>or         |
| 25 pcs |      | Chocolate wave<br>(homemade)                      |

### INSTRUCTIONS:

**Baking temperature: approx. 190° C**

**Baking time: approx. 25 minutes**

Crush **Decor Black Cookie Crunch** into fine crumbs and mix with melted butter. Press firmly onto a 60 x 20 cm tray and chill.

Mix **Bake Filling Variant**, water and **Lemon NOBLESSE** and leave to thicken for approx. 20 minutes. Stir in **Black Cookie Crunch**, spread onto a 60 x 20 cm tray lined with baking paper and bake.

*This cake's bright green mirror topping will catch the eye immediately. Beneath it lies fluffy cheesecake flavoured with lime and two different cake layers – a crunchy chocolate biscuit base and a moist layer with chocolate bits.*



Lime Paste (25104)

- with a characteristic lime taste
- bake stable
- vegan

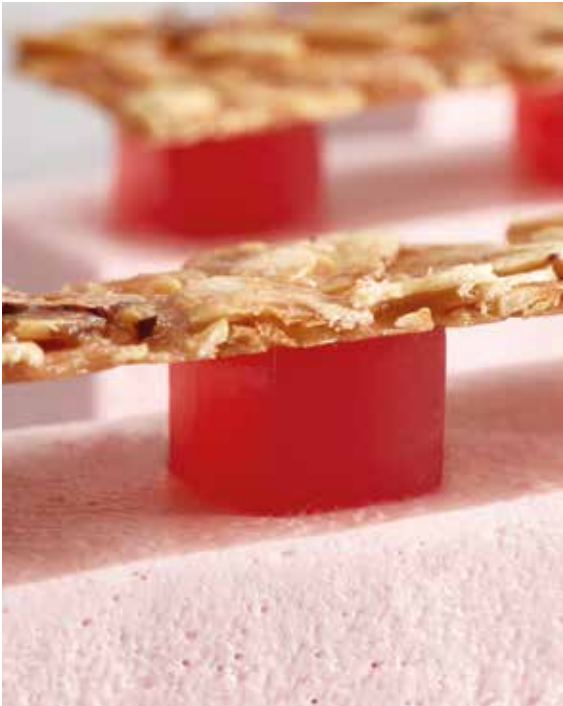
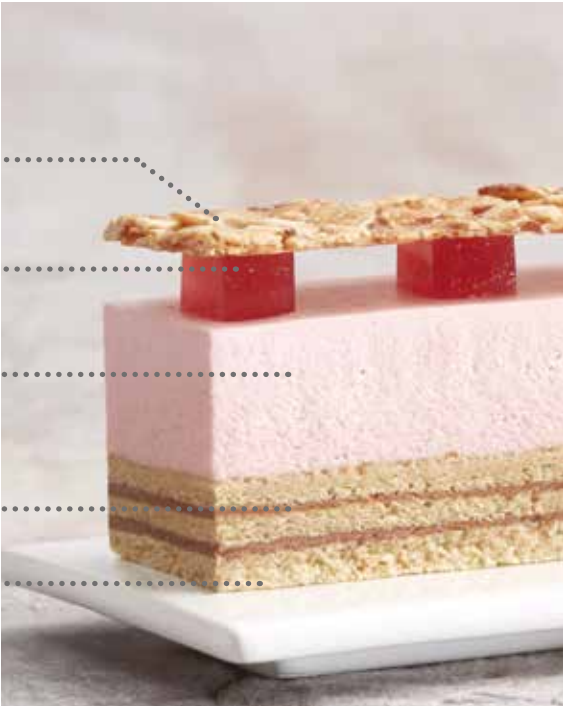
*Hazelnut crunch*

*Gin-Grapefruit jelly*

*Pink Grapefruit cream*

*Alpine Milk Schokoladino*

*Hazelnut cake base  
soaked with gin syrup*



**PINK GRAPEFRUIT  
HAZELNUT**

*Recipe p. 33*





Lemon cream

Whipped  
lemon cream

Semolina base  
with a hint of ginger

Shortcrust pastry



LEMON  
SEMOLINA

Recipe p. 34



Chocolate cream

Orange-kumquat jelly

Cake layer with chocolate bits,  
soaked with lemon syrup



**KUMQUAT  
CHOCOLATE**

Recipe p. 35





*Cheese cream*

*Orange-thyme filling*

*Chocolate-thyme cake base*



**ORANGE  
THYME**

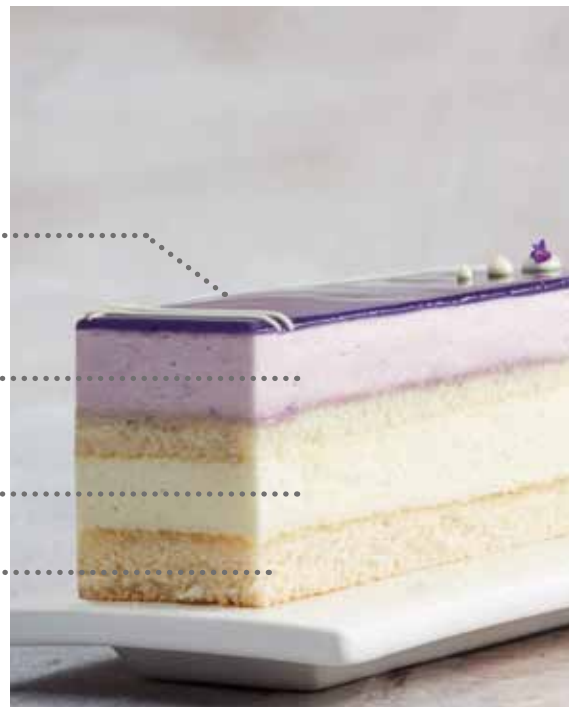
*Recipe p. 36*

*Mirror glaze*

*Lavender cream*

*Lemon cream*

*Cake layer,  
soaked in lemon syrup*



## LEMON LAVENDER

*Recipe p. 37*





## PINK GRAPEFRUIT HAZELNUT

### INGREDIENTS:

**1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)**

#### NUT RECTANGLES

**3 Pcs 60 x 20 cm**

500 g 1,1 lb **Spezialmassen Mix**  
(40922)  
325 g 11,46 oz Water  
75 g 2,65 oz Ground nuts, roasted  
5 g 0,18 oz **Citroperl** (17403)  
  
50 g 1,76 oz Butter, melted  
75 g 2,65 oz **Hazelnut Paste,**  
**smooth** (22206)

#### FILLING

300 g 10,58 oz **Alpine Milk**  
**Schokoladino** (43208)

#### SYRUP

50 g 1,76 oz Gin

#### PINK GRAPEFRUIT CREAM

230 g 8,11 oz **Fond Royal CL**  
**Neutral** (12466)  
80 g 2,82 oz **Pink Grapefruit**  
**Paste** (27820)

*Optically, these elegant slices evoke the Bauhaus style. The pink grapefruit cream on a hazelnut base is topped with gin-grapefruit jelly cubes and crunchy hazelnut wafers.*

285 g 10 oz Water  
1140 g 2,51 lb Cream, whipped,  
unsweetened

275 g 9,7 oz Grapefruit jelly

#### BASIC RECIPE

##### GRAPEFRUIT JELLY

260 g 9,71 oz Sanett solution  
**Sanett** (33066), see  
label for preparation

45 g 1,59 oz Sugar  
35 g 1,23 oz **Pink Grapefruit**  
**Paste** (27820)

25 g 0,88 oz Gin  
480 g 1,06 oz Grapefruit juice  
(no pulp)

#### DECORATION

110 g 3,88 oz **Bienetta** (33518)  
110 g 3,88 oz Hazelnut flakes

### INSTRUCTIONS:

**Baking temperature: approx. 210° C**

**Baking time: approx. 6 minutes**

Whip **Spezialmassen Mix**, nuts,  
**Citroperl** and water for 5–7 minutes at  
high speed. Mix in melted butter and  
**Hazelnut Paste**, bake. Lay the cold  
base in a tray, spread with 150 g mel-  
ted **Alpine Milk Schokoladino**. Place  
a second cake layer on top, soak with  
gin and cover with more **Schokoladi-**  
**no**. Prepare the pink grapefruit cream,  
spread it on the nut cake and freeze  
briefly.

For the grapefruit jelly: stir together  
**Sanett** solution, sugar and **Pink**  
**Grapefruit Paste**, add gin and grape-  
fruit juice. Pour mixture into a 30 x  
20 cm tray lined with cling film. Let firm  
up overnight. Cut into 1 x 1 cm cubes  
and use to decorate slices. To garnish,  
combine **Bienetta** and hazelnut flakes,  
spread on a tray lined with baking  
paper, and bake at 180° C for approx.  
7 minutes. While still warm, cut into 25  
12 x 3,5 cm rectangles and lay atop  
slices.



**Pink Grapefruit Paste  
(27820)**

- bright pink
- delicate bitter fruit taste
- vegan



Citrone NOBLESSE  
(27006)

- the full fruity taste of sun-ripened lemons
- fruity juice components with a fresh hint of zest
  - lends a note of freshness to all doughs and batters



## LEMON SEMOLINA

### INGREDIENTS:

**1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)**

#### SEMOLINA SWISS ROLL

**4 pcs 60 x 20 cm**  
1440 g 3,17 lb **Bake Filling Variant**  
(46022)

50 g 1,76 oz **Ginger Paste**  
(45504)

720 g 1,59 lb Water

415 g 14,64 oz Shortcrust pastry base  
(MELLA-MÜRB/IREKS)

#### LEMON CREAM

165 g 5,82 oz **Creme Tradition TK**  
(34490)

400 g 14,11 oz Sugar

490 g 1,08 lb Lemon juice

1.285 g 2,83 lb Water

65 g 2,29 oz **Lemon NOBLESSE**  
(27006)

12 g 0,42 oz **Fruit Acid** (53304)

190 g 6,70 oz Cream, liquid

520 g 1,15 lb Butter

*Moist ginger-semolina cake layered with lightly tart lemon  
creme and attractive decorations featuring chocolate rolls  
and lemon cream.*

#### SYRUP

140 g 5 oz Simple syrup  
10 g 0,35 oz **Ginger Paste**  
(45504)

#### DECORATION

375 g 13,23 oz Lemon cream  
25 pcs **Decor Chocolate**  
**Rolls** (00701)

### INSTRUCTIONS:

**Baking temperature: approx. 190° C**

**Baking time: approx. 20 minutes**

Mix all ingredients for the Swiss roll and let thicken for approx. 20 minutes. Roll shortcrust to 2,5 mm thick, place on tray and spread with ¼ of the Swiss roll mixture. Divide the remaining batter among 3 trays lined with baking paper. Bake.

For the Lemon Cream: Stir **Creme Tradition TK** with a bit of this liquids. Boil all the other ingredients. Add the cream powder mixture and bring to a boil again. Remove 200 g of the cream and reserve for garnishing.

Stir the butter into the hot cream and let cool.

Beat the cold cream-butter mixture at high speed and spread ¼ on the roll with the shortcrust pastry. Lay a semolina roll on top, soak with ginger syrup, and spread with more cream. Repeat these steps, ending with a lemon cream layer. Garnish with the reserved lemon cream and chocolate rolls.



## KUMQUAT CHOCOLATE CREAM

### INGREDIENTS:

**1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)**

#### LIGHT CAKE LAYER

370 g 13 oz **Spezialmassen Mix**  
(40922)

220 g 7,76 oz Water

40 g 1,41 oz **Decor Schokoklein**  
(97201)

#### JELLY

700 g 1,54 lb Orange juice

150 g 5,29 oz Kumquats, cubed,  
seeds removed

100 g 3,53 oz Sugar

50 g 1,76 oz **Lemon Paste**  
(20304)

80 g 2,82 oz **Sanett** (37866)

20 g 0,71 oz **Triquell Neutral**  
(32810)

#### SYRUP

115 g 4,1 oz Simple syrup

5 g 0,18 oz **Lemon Paste**  
(20304)

*An exciting taste composition made from dark chocolate and  
refreshing citrus fruits. The lemon-soaked cake featuring cho-  
colate bits is topped with an orange-kumquat gelee, refined  
with chocolate cream, and decorated with fresh kumquat  
slices.*

#### CHOCOLATE CREAM

200 g 7 oz **Fond Royal CL**  
**Chocolate** (12066)

250 g 8,82 oz Water

1000 g 2,2 lb Cream, whipped,  
unsweetened

#### DECORATION

1 pc **Decor**  
**Schoko Gitterplatte**  
(92901)

25 pcs Kumquat slices

10 g 0,35 oz **Blancoladino**  
(41518)

25 pcs Pistachios

### INSTRUCTIONS:

**Baking temperature: approx. 190° C**

**Baking time: approx. 20 minutes**

Beat **Spezialmassen Mix** and wa-  
ter for 5–7 minutes at high speed.  
Stir in **Decor Schokoklein**, bake. To  
prepare the jelly, bring orange juice,  
cubed kumquat, sugar and **Lemon**  
**Paste** to the boil, stir in **Sanett**. Pour  
mixture onto a 60 x 20 cm tray lined

with cling film. Let firm up, then lay  
jelly atop the soaked cake. Dust with  
**Triquell Neutral**. Mix **Fond Royal CL**  
**Chocolate** with water. Stir in a bit of  
the whipped cream to mix thoroughly,  
then fold in the remaining whipped  
cream. Spread on cake, smooth, let  
chill for at least 3 hours. Garnish with  
**Decor Schoko Gitterplatte** (cut to fit),  
kumquat slices, and pistachios.



Lemon Paste (20304)

- juicy-sour taste
- approx. 98 g of  
lemon juice per  
100 g paste
- bake stable
- vegan



CLEAN LABEL



Orange Paste (28506)

- with the taste of sun-ripened oranges
- bake stable
- vegan



ORANGE  
THYME

INGREDIENTS:

1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)

BASIC RECIPE

ORANGE-THYME FILLING

|        |         |                          |
|--------|---------|--------------------------|
| 1000 g | 2,2 lb  | Orange juice             |
| 50 g   | 1,76 oz | Orange Paste (20104)     |
| 50 g   | 1,76 oz | Thyme, fresh             |
| 100 g  | 3,53 oz | Triquell Neutral (32810) |
| 150 g  | 5,29 oz | Sugar                    |

CHOCOLATE-THYME CAKE

|       |         |                    |
|-------|---------|--------------------|
| 450 g | 1 lb    | Sacher Mix (40222) |
| 130 g | 4,6 oz  | Edible oil         |
| 220 g | 7,76 oz | Water              |
| 20 g  | 0,71 oz | Thyme, dried       |

SYRUP

|      |         |                      |
|------|---------|----------------------|
| 95 g | 3,35 oz | Simple syrup         |
| 5 g  | 0,18 oz | Orange Paste (20104) |

CHEESECAKE CREAM

250 g 8,82 oz Fond Royal CL  
Cream-Cheese (13066)

|        |          |                             |
|--------|----------|-----------------------------|
| 400 g  | 14,11 oz | Water                       |
| 1000 g | 2,2 lb   | Cream, whipped, unsweetened |

600 g 1,32 oz Orange-thyme filling

DECORATION

|       |         |                                |
|-------|---------|--------------------------------|
| 200 g | 7 oz    | Isomalt                        |
| 8 g   | 0,28 oz | Egg Yellow Food Colour (92204) |
| 8 g   | 0,28 oz | Pistachio Green PLUS (91504)   |
|       |         | Thyme, fresh, as desired       |

INSTRUCTIONS:

Baking temperature: approx. 190° C

Baking time: approx. 25 minutes

For the filling, bring orange juice and Orange Paste to the boil, add the fresh thyme, and chill overnight. Mix Triquell Neutral with sugar and stir

together with the thyme-orange juice. Boil the ingredients for the orange syrup and let cool. Mix all ingredients for the chocolate cake at slow speed for 4 minutes. Pour batter onto a greased baking tray, smooth flat and bake. Soak cake with syrup after cooling. Mix Fond Royal CL Cream-Cheese with water, stir in part of the whipped cream, then fold in remaining whipped cream. Spread cake with 1/3 of the cheese-cake cream, marble with 140 g of the orange filling. Using a large nozzle, pipe remaining cream in stripes on top. Fill in spaces between the stripes with the orange-thyme filling, and decorate with coloured isomalt and thyme.



LEMON  
LAVENDER

INGREDIENTS:

1 Tray 60 x 20 cm,  
25 pcs (12 x 3,5 cm)

CAKE LAYER

|       |         |                              |
|-------|---------|------------------------------|
| 370 g | 13 oz   | Spezialmassen Mix (40922)    |
| 220 g | 7,76 oz | Water                        |
| 5 g   | 0,18 oz | Lemon Europa Flavour (72104) |

SYRUP

|       |         |                        |
|-------|---------|------------------------|
| 120 g | 4,23 oz | Simple syrup           |
| 3 g   | 0,11 oz | Lemon NOBLESSE (27006) |

LEMON CREAM

|       |         |                             |
|-------|---------|-----------------------------|
| 110 g | 3,88 oz | Fond Royal CL Lemon (12166) |
| 140 g | 5 oz    | Water                       |
| 550 g | 1,21 lb | Cream, whipped, unsweetened |

LAVENDER CREAM

|       |         |                               |
|-------|---------|-------------------------------|
| 100 g | 3,53 oz | Fond Royal CL Neutral (12466) |
| 25 g  | 0,88 oz | Lavender Paste (23820)        |

Both in appearance and taste, lavender is this year's big hit — it's presented in these slices featuring a striking mirror glaze and lavender cream. Lemon cream and lemon-soaked cake round out this special taste experience.

|       |        |                             |
|-------|--------|-----------------------------|
| 125 g | 4,4 oz | Water                       |
| 500 g | 1,1 lb | Cream, whipped, unsweetened |

BASIC RECIPE MIRROR GLAZE

|       |          |                        |
|-------|----------|------------------------|
| 150 g | 5,29 oz  | Water                  |
| 270 g | 9,52 oz  | Sugar                  |
| 280 g | 9,88 oz  | Glucose                |
| 200 g | 7 oz     | Condensed milk         |
| 150 g | 5,29 oz  | Sanett (37866)         |
| 300 g | 10,58 oz | Couverture, white      |
| 150 g | 5,29 oz  | Lavender Paste (23820) |

DECORATION

|        |         |                                    |
|--------|---------|------------------------------------|
| 200 g  | 7 oz    | Mirror Glaze (See basic recipe)    |
| 50 g   | 1,76 oz | Blancoladino (41518)               |
| 25 pcs |         | Lavender flowers, dried or candied |

INSTRUCTIONS:

Baking temperature: approx. 190° C

Baking time: approx. 25 minutes

Beat Spezialmassen Mix with water for 5–7 minutes; bake. When cooled,

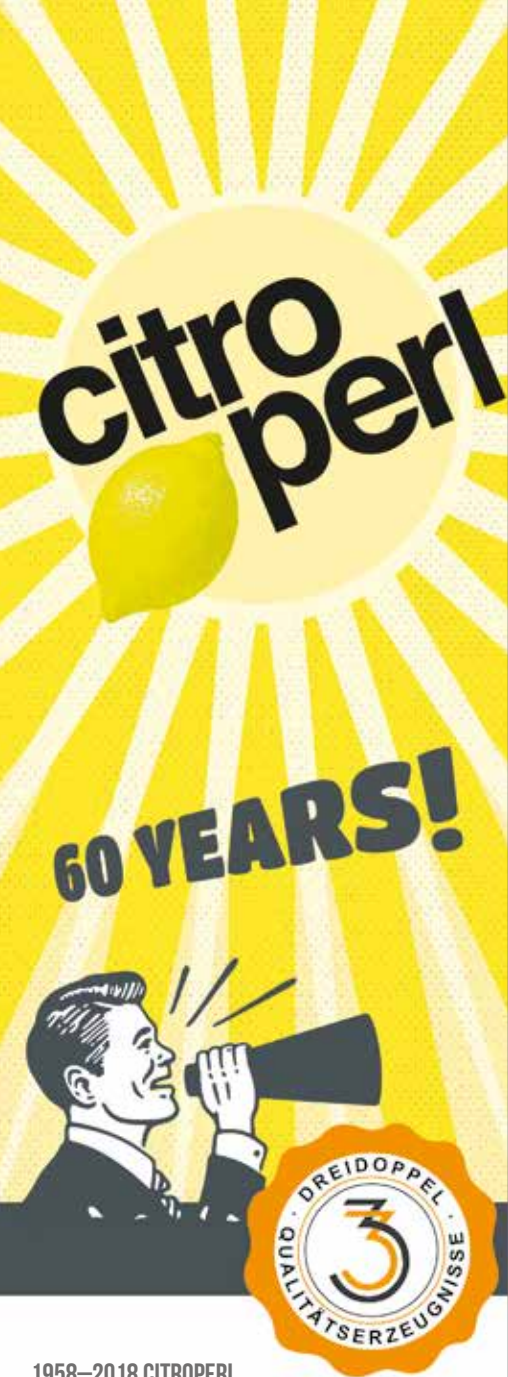
slice cake in half lengthwise. Mix Fond Royal CL Lemon with water. Stir in a bit of the whipped cream to mix thoroughly, then fold in the remaining whipped cream. Spread on one cake half and top with second cake half. Mix lavender cream and frost cake, spreading smooth. For the mirror glaze: Bring water, sugar, and glucose to the boil, stir into the couverture together with the condensed milk and add Sanett. Spread on mirror glaze and garnish with Blancoladino.

CLEAN LABEL



Fond Royal CL  
Lemon (11266)

- fresh, fruity lemon taste
- cream stabilizer made with bovine gelatine
- all-natural flavourings



## CLASSIC METHODS,

## MODERN PRESENTATION

Cream slices have a prominent place in today's bakeries and pastry shops. In order to stand out from the crowd and set oneself apart from the competition, it often only takes a few simple ideas and tricks. For our tray-bake collection we have cut the slices narrower than usual, instead concentrating on eye-catching, modern decoration. The resulting slices have a much more modern and youthful appearance than the classic format.

### A new style for more revenue

Using our modern cutting techniques, it is possible to cut more individual servings from classic baking sheets (20 x 30 cm, 20 x 60 cm or 40 x 60 cm). And thanks to the opulent decoration, you can price your wares with high added value. This will bring fresh breeze to your sales.



The narrower format allows for more distinctive decorations than the classic size. It is much easier to conjure delicate garnishes, graphic elements or playful dots and rolls that look light and easy, and will whet your guests' appetites. That means more impulse purchases and increased sales at the counter.

Try it out for yourself and transform your classical tray-bakes into modern creations your guests and customers will love.

## MEETING INDIVIDUAL DEMANDS!

## IT'S ALL A QUESTION OF (CUTTING) TECHNIQUE

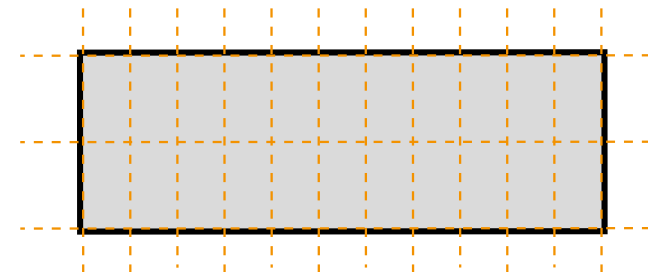
The classic baking tray is more versatile than you'd think. From small gateaux to petits fours, there is no end to the new variations you can create with the same recipe and different cutting techniques to excite your guests:

- The mini-cake that can be sold as a whole piece
- The classic slice that the customer knows and loves
- The narrow slice, for a real eye-catcher in the display case
- Petit Fours, for all who want more variety in their pastry range



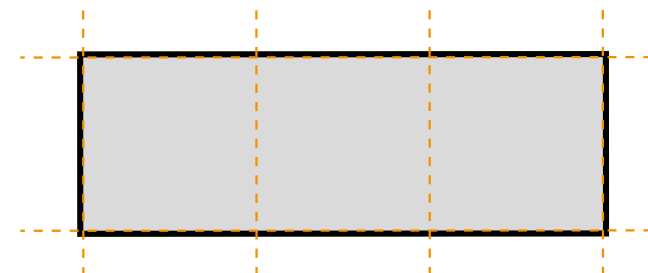
### CLASSIC SLICES

22 pcs per 60 x 20 cm tray  
fast division: 2 and 11



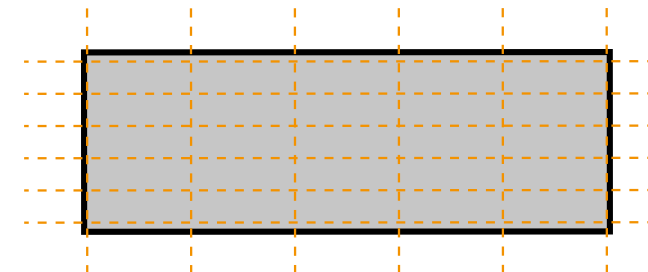
### MINI-CAKE

3 pcs per 60 x 20 cm tray



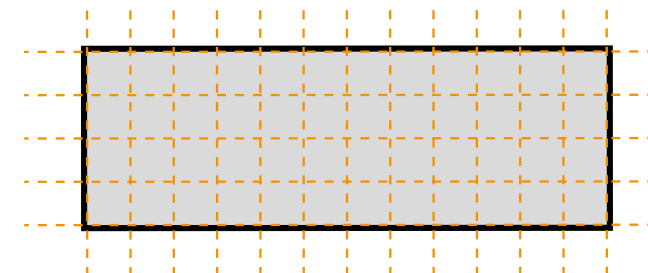
### MODERN SLICES

25 pcs per 60 x 20 cm tray  
fast division: 5 and 5



### PETITS FOURS

48 pcs per 60 x 20 cm tray  
fast division: 4 and 12





## MODERN IN TRADITION

Since 1899, we have been the specialist for the development and production of fruity and sweet flavourings. As a traditional company with nearly 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration

### FROM LANGENFELD INTO THE WORLD

Our extensive product range, from cream stabilisers to baking mixes to flavourings and pastry pastes, lightens daily operations in bakeries and confectionaries, and is exported from Langenfeld (Rheinland) all over the world.

### OUR CORE COMPETENCE: TASTE

With over 80 different pastry pastes and flavourings – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of custom creations, from delicate cakes to efficient traybakes.

Dreidoppel – Ideas for good taste! Since 1899.

**DISCOVER OUR PRODUCT RANGE FOR MORE CREATIVITY IN BAKERIES,  
PASTRY SHOPS AND ICE-CREAM PARLOURS  
AT [WWW.DREIDOPPEL.DE](http://WWW.DREIDOPPEL.DE)**