

# *Pastry Jewels*



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## Red Velvet Cupcake

1 recipe = 45 cupcakes

Amount	Ingredients	Item-No
	<b>Batter Cake Mix</b>	
600 g	<b>Sandtrühr Premium</b>	431
400 g	Flour	
400 g	Vegetable Oil	
400 g	Water	
	Red food colouring	
3g	<b>Tonkabean</b>	724
	<b>Icing</b>	
300 g	Butter, soft	
150 g	Icing sugar	
400 g	Cream cheese	
30 g	<b>Pastarom Paste Vanilla</b>	67310
	<b>Decoration</b>	
	Rose petals	

✂ **Manufacture:** Put the cupcake baking forms into the baking tray, fill in the cupcake batter (40g each form) and bake at 190 °C for approx. 18 minutes. Leave to cool down.

For icing: whip soft butter with icing sugar and **Pastarom Paste Vanilla**, add cream cheese bit by bit. Decorate with rose petals.



## Breakfast at Tiffany's Orange Cream Cake

1 cake, ø 16 cm

Amount	Ingredients	Item-No
150 g	Short crust pastry (MELLA-MÜRB/IREKS)	
1 piece	Pistachio sponge	
	<b>Filling</b>	
100 g	<b>Buttercream Basis</b>	346
250 g	Water	
250 g	Butter, soft	
20 g	<b>Pastarom Paste Orange</b>	67280
	<b>White glaze</b>	
250 g	<b>Blancoladino</b>	415
	<b>Decoration</b>	
	Macarons	
	Gold leaves	

✂ **Manufacture:** Spread liquid couverture onto the short crust pastry, cover with a pistachio sponge layer. Mix **Buttercream Basis** with water and whip with butter and **Pastarom Paste Orange**. Put together alternately the pistachio sponge and the butter cream. Freeze it.

For glaze: warm up the **Blancoladino** and ice the cake with it.

Decorate with macarons and gold leaves.



## African Amber Marula Banana Desserts

1 recipe = 20 pieces

Amount	Ingredients	Item-No
20 pcs.	Chocolate sponge base	
	<b>Marula-Cream</b>	
15 g	<b>Pastarom Classic Marula</b>	781
60 g	Sugar	
120 g	Sanett Solution (see basic recipe <b>Sanett</b> )	330
1.000 g	Dairy cream, whipped, unsweetened	
	<b>Decoration</b>	
100 g	<b>Topglanz</b>	310
5 g	<b>Pastarom Classic Marula</b>	781
	Chocolate decoration	
	Isomalt decoration	

✂ **Manufacture:** Coat inside dessert mould with oil and powdered sugar. Place sponge bases into moulds. Mix Sanett Solution with sugar and **Pastarom Classic Marula**, fold into the sweetened whipped cream. Pipe into moulds. After chilling, marble **Topglanz** with **Pastarom Classic Marula** and spread onto the desserts, then remove from the moulds.

Decorate with chocolate and isomalt decoration.



## Moonstone Blackberry Mousse Tart

1 gateau, 16 cm

Amount	Ingredients	Item-No
1 piece	Vanilla sponge 16 cm (MELLA-TOP-BISCUIT/IREKS)	
	<b>Blackberry Mousse</b>	
60 g	<b>Pastarom Fond Neutral</b>	67420
75 g	Water	
450 g	Dairy cream, whipped, unsweetened	
30 g	<b>Fruit Paste Blackberry</b>	273
	<b>Decoration</b>	
200 g	<b>Blancoladino</b>	415
	Chocolate decoration	

✂ **Manufacture:** Mix **Pastarom Fond Neutral** with **Fruit Paste Blackberry** and water and stir into unsweetened cream. Devide the vanilla sponge into four and fill it alternating with the blackberry cream into a mould. Freeze, then glaze with warmed **Blancoladino**.

Garnish with chocolate decor.



## Black Onyx

### Mocha Vanilla Gateau

1 cake, 16 cm

Amount	Ingredients	Item-No
150 g	Short crust pastry (MELLA-MÜRB/IREKS)	
20 g	<b>Powerfilling Peach-Passionfruit</b>	329
1 pcs	Vanilla sponge (MELLA-TOP-BISKUIT/IREKS)	
	<b>Filling</b>	
60 g	Sanett Solution (see basic recipe <b>Sanett</b> )	330
500 g	Dairy cream, whipped, sweetened	
20 g	<b>Pastarom Paste Vanilla</b>	67310
20 g	<b>Pastarom Paste Mocha</b>	67270
	<b>Glaze</b>	
100 g	Dairy cream	
5 g	Sanett Solution	330
	<b>Schokoladino</b>	368
	<b>Decoration</b>	
	Chocolate Decoration	

✂ **Manufacture:** Spread Powerfilling **Peach Passionfruit** onto the short crust pastry, cover with a vanilla sponge layer. Mix Sanett Solution with water and whipped dairy cream. Flavour half of the cream with the **Pastarom Paste Vanilla** and the other half with the **Pastarom Paste Mocha**. Marble these two creams and fill onto the sponge. Freeze it.  
For glaze: warm up the **Schokoladino** and mix it with hot dairy cream and the Sanett Solution. Cover the cake with it and decorate.



## Fire Opal

### Champagne cream with fruit core

1 gateau, 18cm

Amount	Ingredients	Item-No
1 pcs	Almond sponge, ø 18 cm	
	<b>Champagne-Mousse</b>	
80 g	<b>Fond Royal Neutral</b>	124
100 g	Water	
400 g	Dairy cream, whipped, unsweetened	
30 g	<b>Flavor Paste Marc de Champagne</b>	292
	<b>Fruit Core</b>	
110 g	Fruit puree elderberry	
30 g	Sugar	
60 g	Sanett Solution (see basic recipe <b>Sanett</b> )	330
10 g	<b>Fruit Paste Elderberry</b>	282
	<b>Decoration</b>	
100 g	<b>Trigel Strawberry</b>	351
200 g	<b>Topglanz</b>	310
100 g	Sanett Solution	330
	Red food colouring	
	Fresh rose petals	

✂ **Manufacture:** For the fruit core, mix fruit puree, sugar and **Fruit Paste Elderberry**. Fold into the warm Sanett Solution, fill into a small round mould and freeze it. Mix **Fond Royal Neutral** with **Marc de Champagne Paste** and water and stir into the unsweetened cream. Fill half onto the almond sponge layer into the ring, then place the frozen elderberry core in the middle and fill in the rest of the champagne cream. Smooth and chill.  
After chilling heat Sanett Solution, mix with colour and **Topglanz** and glaze the cake. Garnish with fresh rose petals.



## Heart of Jade

### Marzipan Cranberry Mousse

1 gateau, 18cm

Amount	Ingredients	Item-No
1 pcs	Almond sponge, 18 cm	
	<b>Almond-Mousse</b>	
40 g	<b>Fond Royal Neutral</b>	124
50 g	Water	
200 g	Dairy cream, whipped, unsweetened	
3 g	<b>Pastarom Classic Almond</b>	710
50 g	Marzipan	
	<b>Cranberry-Mousse</b>	
40 g	<b>Fond Royal Neutral</b>	124
50 g	Water	
200 g	Dairy cream, whipped, unsweetened	
10 g	<b>Fruit Paste Cranberry</b>	298
	<b>Decoration</b>	
	White Chocolate Spray	
	Silver beads	

✂ **Manufacture:** For the almond mousse, mix **Fond Royal Neutral** with water, marzipan and **Pastarom Classic Almond**. Fold into the whipped cream and fill into a greased, sugared silicone mould. Cover the almond cream with a thin almond sponge layer. Mix **Fond Royal Neutral** with **Fruit Paste Cranberry** and water and stir into the unsweetened cream. Fill into the mould, smooth it down and cover with another layer of almond sponge. Freeze.  
Turn the cake upside down and sprinkle it with white chocolate spray. Garnish with silver beads.



## Red Garnet

### Cranberry Yoghurt Gateau

1 gateau, ø 18 cm

Amount	Ingredients	Item-No
1 pcs	Chocolate sponge, 18 cm, halved	
	<b>Cranberry-Mousse</b>	
50 g	<b>Fond Royal Neutral</b>	124
65 g	Water	
250 g	Dairy cream, whipped unsweetened	
15 g	<b>Fruit Paste Cranberry</b>	298
	<b>Yoghurt-Mousse</b>	
65 g	<b>Fond Royal Yoghurt Cream</b>	132
100 g	Water	
250 g	Dairy cream, whipped, unsweetened	
	<b>Decoration</b>	
	Red velvet chocolate spray	
	Fresh cranberries	
	Chocolate decoration	
	Isomalt decoration	

✂ **Manufacture:** Inlay one chocolate sponge into a ring. Mix **Fond Royal Neutral** with water, **Fruit Paste Cranberry** and the dairy cream. Fill it dome-shaped onto the chocolate sponge and cover the cream with the second halved chocolate sponge.  
For the yoghurt mousse mix **Fond Royal Yoghurt Cream** with water and dairy cream and fill into the ring. Freeze.  
For decoration sparkle the frozen cake with the red velvet chocolate spray and garnish with the fresh cranberries, the chocolate and isomalt decoration.



## Gold Nuggets

### Blueberry Champagne Tartlets

1 mould = 16 pieces

Amount	Ingredients	Item-No
16 pcs	Vanilla sponge base (MELLA-TOP-BISQUIT/IREKS)	
	<b>Blueberry Filling</b>	
200 g	<b>Paradiso Fruit Filling Blueberry</b>	322
50 g	Sanett Solution (see basic recipe <b>Sanett</b> )	330
	<b>Champagne-Ganache</b>	
50 g	Dairy cream, liquid	
175 g	White chocolate	
10 g	<b>Flavour Paste Marc de Champagne</b>	292
	<b>Decoration</b>	
	Macarons	
	Gold leaves	
	Almond crunch	
	Gold powder	

✂ **Manufacture:** Coat inside the dessert moulds with oil and powdered sugar. Place sponge base into moulds. For ganache, boil dairy cream and mix with chopped white chocolate and **Flavour Paste Marc de Champagne**.

For fruit filling, mix **Paradiso Fruit Filling Blueberry** with Sanett Solution. Pipe into moulds first the cooled ganache, after that the fruit filling. Freeze, then remove from the moulds.

Cover with macarons. Mix almond crunch with gold powder and cover the tartlets at the edges with it. Decorate with gold leaves.



## Fabergé

### Lemon Orange Gateau

1 cake, ø 18 cm

Amount	Ingredients	Item-No
1 pcs	Almond sponge	
	<b>Lemon-Cream</b>	
60 g	<b>Pastarom Fond Neutral</b>	67420
75 g	Water	
400 g	Dairy cream, whipped, unsweetened	
5 g	<b>Pastarom Classic Lemon</b>	789
	<b>Creme Brûlée Core</b>	
170 g	Dairy cream	
20 g	Sugar	
20 g	Egg yolk	
10 g	<b>Creme Tradition</b>	338
3 g	<b>Pastarom Classic Orange</b>	794
	<b>Decoration</b>	
50 g	<b>Topglanz</b>	310
1 g	<b>Pastarom Classic Lemon</b>	789
	Chocolate decoration	
	Gold powder, gold leaves	

✂ **Manufacture:** Creme Brûlée core: boil up 100 g dairy cream, sugar and **Pastarom Classic Lemon**. Mix the rest of the dairy cream with the egg yolk and **Creme Tradition** and stir it in the boiling dairy cream. Fill the Creme Brûlée into a silicone mould (14 cm) and freeze it. Lemon cream: mix **Pastarom Fond Neutral** with water and **Pastarom Classic Lemon** and fold into the dairy cream. Inlay the almond sponge into a ring, fill half of the lemon cream onto it, lay the frozen Creme Brûlée core on the cream and fill in the rest of the lemon cream. After chilling, mix **Topglanz** with **Pastarom Classic Lemon** and gold powder and spread onto the cake. Garnish with chocolate decoration and gold leaves.



## Rose Quartz

### Chocolate Punch Mousse

1 cake, ø 16 cm

Amount	Ingredients	Item-No
1 pcs	Pistachio sponge	
	<b>Mousse-au-Chocolat</b>	
110 g	<b>Mousse au Chocolat</b>	
220 g	Milk, cold	157
60 g	Dairy cream, liquid	
20 g	Sanett Solution (see basic recipe <b>Sanett</b> )	330
5 g	<b>Flavour Paste Burgundy-Punch</b>	215
	<b>Decoration</b>	
30 g	Sanett Solution	330
120 g	Dairy cream, liquid	
240 g	<b>Schokoladino</b>	368
	Candied rose petals	
	Chocolate sticks	

✂ **Manufacture:** Quarter the chocolate sponge and put one layer into a mould. For the mousse, whip the **Mousse au Chocolat** powder with milk and dairy cream for approx. 5 minutes in a mixer. After that, fold into the Sanett Solution. Halve the mousse and flavour one half with the **Flavour Paste Burgundy Punch**. Fill into the mould alternating the mousses and the chocolate bisquit. Freeze. For the glaze, mix warmed Sanett Solution, warmed **Schokoladino** and hot dairy cream, glaze the cake and decorate it with candied rose petals and chocolate sticks.



## Little Gems

### Marula Mocha Fours

1 mould = 16 pieces

Amount	Ingredients	Item-No
16 pcs	Chocolate sponge base	
	<b>Marula-Cream</b>	
40 g	<b>Fond Royal Neutral</b>	124
50 g	Water	
250 g	Dairy cream, whipped, unsweetened	
3 g	<b>Pastarom Classic Marula</b>	781
	<b>Mocha Ganache Core</b>	
50 g	Dairy cream, liquid	
175 g	Dark chocolate	
10 g	<b>Pastarom Paste Mocha</b>	67270
	<b>Decoration</b>	
50 g	<b>Topglanz</b>	310
200 g	Chocolate decoration	
	Chocolate Mocha Beans	

✂ **Manufacture:** Coat inside the dessert mould with oil and powdered sugar. Cut strips of the decor sponge and place into the moulds. Place also sponge base into moulds. Mix **Fond Royal Neutral** with water, **Pastarom Classic Marula** and dairy cream. Pipe into moulds, but let free space in the middle of the moulds for the mocha ganache core. Boil the dairy cream and mix with the chopped dark chocolate and the **Pastarom Paste Mocha**. Pipe into the center of the moulds and cover it with Marula cream.

After chilling, glaze with **Topglanz** and remove from the moulds. Decorate with chocolate decoration and chocolate mocha beans.

# IDEAS FOR GOOD TASTE



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