



Dreidoppel GmbH
Ernst-Abbe-Straße 4 – 6 · D-40764 Langenfeld · Phone + 49 (0) 21 73 / 79 09-0 · info@dreidoppel.de · www.dreidoppel.de

1317

Gâteaux Excellents



IDEAS FOR GOOD TASTE



Apricot-Yogurt Chocolate Tartlets

Quantity	Ingredients	Item No.
24 pcs.	Sponge base, chocolate (s. recipe Spezialmassen Mix) 6 cm diameter	409
	Choco cream	
220 g	Fond Royal Chocolate	120
275 g	Water	
1.090 g	Dairy cream, whipped, unsweetened	
220 g	Decor Pistachio Chopped	565
	Mousse Yogurt Type	
140 g	Yogurt Mousse	159
275 g	Milk 3,5%, cool	
70 g	Dairy cream, liquid	
30 g	Sanett solution (s. basic recipe Sanett)	330
	Cream Apricot Type	
97 g	Sanett solution (s. basic recipe Sanett)	330
48 g	Apricot Paste	206
820 g	Dairy cream, whipped, unsweetened	
	Decoration	
	Glaze	
35 g	Milk 3,5%	
25 g	Dairy cream, liquid	
10 g	Apricot Paste	206
25 g	Glucose	
150 g	Couverture, white	
15 g	Sanett solution (s. basic recipe Sanett)	330
1 g	Food Colour Egg Yellow PLUS	922
200 g	Topglanz Plus	440
	Spray chocolate, dark	
24 pcs.	Chocolate decor 9 x 9 cm	
24 pcs.	Chocolate decor round	
24 pcs.	Raspberries	

24 tartlets, 7 cm diameter

Instructions

Place chocolate sponge base centrally in the greased rings (7 cm diameter, 4 cm high), fill with cocoa cream. Freeze.
Fill the mousse yogurt type into semi-sphere (4 cm diameter) and freeze.
Spread the cream apricot type in semi-sphere (7 cm diameter) up to the edge.
Place mousse yogurt type in semi-spheres in the centre, smooth and freeze.
Remove choco cream and cream apricot type from the moulds and place on a grate.
Spray dark chocolate spray onto the choco cream. Pour the decor glaze over the semi-spheres. Put together with the chocolate decors and garnish.



Exotic Chocolate Blossom

Quantity	Ingredients	Item No.
	Sponge base, vanilla (s. recipe Spezialmassen Mix)	409
125 g	Egg yolk	
100 g	Sugar	
250 g	Schokoladino	368
125 g	Coconut flakes	
50 g	Coconut Paste	228
180 g	Sanett solution (s. basic recipe Sanett)	330
300 g	Dairy cream, whipped, unsweetened	
50 g	Paradiso Fruit Delight Strawberry	343
30 g	Sanett solution (s. basic recipe Sanett)	330
30 g	Mango Paste	293
250 g	Dairy cream, whipped, unsweetened	
30 g	Sanett solution (s. basic recipe Sanett)	330
30 g	Elderberry Paste	282
250 g	Dairy cream, whipped, unsweetened	
	Decoration	
250 g	Alpine Milk Schokoladino	432
	Chocolate decoration	
	Fruits	

1 Gâteau, 28 cm diameter

Instructions

Small mould 20 cm:

Whip sugar and egg yolk, heat **Schokoladino** and coconut flakes up and stir them in until the mass is smooth. Mix Sanett solution with **Coconut Paste** and stir it in the mass. Fold in 300 g of whipped cream. Lay sponge base in the greased mould and fill into the small mould. Freeze it.

Big mould:

Use prepared biscuit as bottom for the big baking mould, and spread **Paradiso Fruit Delight Strawberry** over it.

Place the frozen mass of the small baking mould in the center.

Prepare mango cream and elderberry cream.

Spread the mango cream around the small form, up to the same height. Spread the elderberry cream on top.

Freeze the cake for two hours and glaze it with heated **Alpine Milk Schokoladino**. Garnish.



Berry Cheesecake Tartlet

10 pieces approx. 9 cm diameter

Baking temperature: approx. 170 °C **Baking time:** approx. 45 minutes

Instructions

For the base mix marzipan and flavours with water. Add **Spezialmassen Mix** and whip for 5 minutes. Fold in the liquid butter carefully. Add **Mini Chocolate Chips**. Spread on a baking tray (60 x 20 cm) and bake.

Mix **Cheesecake Mix** and warm water. Add yogurt and whip for 3 minutes.

Fill 300 g cheesecake mixture into 10 savarin forms (8 cm diameter). Chill for short time. Flavour the remaining cream with **Blueberry Paste**. Pipe on the yogurt cream. Freeze. Release from mould and spray with white chocolate spray. Cut round bases (8.5 cm diameter) from the base. Boil water and **Nappage Neutral** and brush on bases.

Decorate with white chocolate shavings around the edge. Slightly press chocolate tubes in the centre of the base. Place cheesecake rings on top and pipe **Paradiso Fruit Delight Blueberry** in the centre. Garnish with fresh blueberries.

Quantity	Ingredients	Item No.
Base		
500 g	Spezialmassen Mix	409
200 g	Water	
125 g	Butter, liquid	
150 g	Marzipan	
3 g	Lemon Europa Flavour	721
75 g	Mini Chocolate Chips	084
4 g	Cake Flavour Europa	771
23 g	Creme de Cacao Paste	204
Cheesecake		
210 g	Cheesecake Mix	189
210 g	Water, 45 °C	
355 g	Yogurt 10%	
25 g	Blueberry Paste	213
Decoration		
10 pcs.	Chocolate tubes (3 cm diameter)	
	Spray chocolate, white	
200 g	Paradiso Fruit Delight Blueberry	322
150 g	Nappage Neutral	340
100 g	Water	
50 g	Chocolate decoration	
10 pcs.	Blueberries, fresh	



Baked Apple Gâteau

Quantity	Ingredients	Item No.
2 pcs.	Sponge base, vanilla (s. recipe Spezialmassen Mix) Pyramid cake or decor sponge base	409
	Cream Baked Apple Type	
100 g	Fond Royal Baked Apple	140
125 g	Water	
500 g	Dairy cream, whipped, unsweetened	
300 g	Fruit Filling Apple	367
	Decoration	
100 g	Topglanz Plus	440
10 g	Viennese Almond Paste	242
	Chocolate decoration	
	Fresh fruits	

1 Gâteau eight shaped approx. 29 x 17 cm

Instructions

Place one sponge sheet as bottom, cover sides of the form with a thin layer decor bisquit.

Mix **Fond Royal Baked Apple** with water and fold in the whipped cream.

Spread half of the **Fruit Filling Apple** on the sponge base, fold in half of the cream. Lay the second sponge base in the mould, spread the remaining fruit filling and cream inside.

Freeze the cake for two hours. Spread **Topglanz** on top and marble with **Viennese Almond Paste**. Garnish with chocolate decoration and fruits.



Cheesecake „Tiramisu Style“

Quantity	Ingredients	Item No.
500 g	Lady fingers	240
50 g	Tiramisu Paste	262
50 g	Amaretto Paste	189
500 g	Cheesecake Mix	
500 g	Water 45 °C	
50 g	Sugar	
850 g	Mascarpone	
200 g	Coffee	
Decoration		
Cocoa powder		
Fresh berries		

1 Gâteau triangle shaped 23 cm and 17 cm

Instructions
Mix **Cheesecake Mix** with warm water, sugar, **Tiramisu Paste** and **Amaretto Paste**, add mascarpone and whip for 3 minutes.
Use the lady fingers as bottom of cake in the two moulds and sprinkle them with hot coffee, spread tiramisu cream on the lady fingers and repeat the procedure one more time.
After chilling place on top of each other, dust with cocoa powder and decorate with fresh berries.



Choco Banana Peanut Gâteau

Quantity	Ingredients	Item No.
Basic recipe peanut paste		
100 g	Peanuts, roasted	
100 g	Sugar	
4 g	Oil	
65 g	Shortcrust pastry base, baked	
Crispy base		
25 g	Couverture, milk, liquid	
3 g	Cocoa Butter	
20 g	Peanut Paste	
25 g	Feuillantine	
50 g	Sponge base , chocolate (s. recipe Spezialmassen Mix)	409
Chocolate cream		
55 g	Fond Royal Chocolate	120
70 g	Water	
275 g	Dairy cream, whipped, unsweetend	
Caramalized bananas		
70 g	Sugar	
230 g	Bananas, peeled, sliced	
3 g	Fruit Acid	533
4 g	Rum JAMAICA Paste	219
2 g	Caramel Paste	216
8 g	Banana Paste	202
Rum syrup		
10 g	Sugar syrup	
1 g	Rum JAMAICA Paste	219
Decoration		
150 g	Chocolate glaze (s. basic recipe)	
5 g	Blancoladino	415
	Red currant	

1 mould approx. 25 x 8 cm

Instructions

Peanut paste:

Heat peanuts up in a saucepan, gradually add sugar, caramelize. Pour on a baking paper and leave to cool down. Chop up finely with oil in a blender.

Crispy base:

Mix all ingredients, spread mix thinly onto baking paper. Leave to set for a short while, cut to size. Leave to turn solid.

Prepare chocolate cream and add 2/3 into the form, spread up the side. Caramalize the bananas, leave to cool down and fill into the center. Lay the sponge base in and soak. Add remaining cream and put on top the crispy base and shortcrust base. Freeze.

Remove from the mould, cover with glaze and garnish with **Blancoladino**.

Basic recipe chocolate glaze:

Quantity	Ingredients	Item No.
400 g	Schokoladino	368
200 g	Dairy cream, liquid	
50 g	Sanett solution (s. basic recipe Sanett)	330

Instructions

Boil up cream, add **Schokoladino** and Sanett solution.



Rasplerry-Pistachio Type Dacquoise

Quantity	Ingredients	Item No.
Pistachio Type Dacquoise		
110 g	Eisan	307
660 g	Water	
350 g	Icing sugar	
200 g	Wheat flour	
700 g	Almonds, ground	
2 g	Pistachio Green	915
65 g	Pastarom Paste Pistachio	67290
Feuilletine		
180 g	Alpine Milk Schokoladino	432
110 g	Feuilletine	
Cream		
1.200 g	Creme Bavarette (s. basic recipe)	339
4 g	Vanilla BOURBON Paste	218
600 g	Paradiso Fruit Delight Raspberry Plus	309
Decoration		
100 g	Topglanz Plus	440
	Chocolate decoration	
	Cream	
	Pistachio, ground	

60 x 20 cm tray
Baking temperature: approx. 150°C **Baking time** approx. 35 minutes

Instructions
Whip **Eisan** with water, gradually add icing sugar. Carefully fold in **Pistachio Green, Pastarom Paste Pistachio**, ground almonds and flour. Evenly spread on a baking tray (60 x 40 cm) and bake.

Prepare **Creme Bavarette** and add **Vanilla BOURBON Paste**. Divide pistachio base into two strips and lay one stripe in a baking tray (60 x 20 cm). Fill in 1.000 g of the cream and lay the second base on top. Spread the remaining cream on the base and chill. Pour **Paradiso Fruit Delight Raspberry Plus** on top and glaze with **Topglanz**. Decorate with chocolate and cream.



Caramel Pear Cheesecake

1 Gâteau, 22 cm diameter

Baking temperature: approx. 160 °C **Baking time:** approx. 30 minutes

Instructions

Place short crust pastry (26 cm diameter) in a greased mould (22 cm diameter), gently press on edge. Spread **Powerfilling Peach-Passionfruit** on base. Whip butter and icing sugar, gradually add eggs. Briefly fold in **Rum JAMAICA Paste**, ground almonds, starch and cream. Spread into mould and bake.

Spread the toffee type cream into a greased mould (18 cm diameter) and freeze.

Mix **Cheesecake Mix** with warm water. Whip up with cream cheese and **Pear Paste** for 3 minutes. Fill into semi-sphere-shaped forms (3 with 3 cm diameter and 4 with 4.5 cm diameter) and freeze.

For sugar decoration heat up sugar with water (160 °C), add **Decor Chocolate Flakes** and pour on a silicon pad. After cooling down grind the sugar with a blender. Lay a greased mould (18 cm diameter) on a silicon pad and place 3 small, round sheets in the centre. Sprinkle sugar ground with a sieve in the mould. Bake at 170 °C approx. 8-10 minutes. Remove the ring and sheets.

Remove the toffee type cream, freeze briefly and decorate with spraying chocolate. Glaze the surface of the almonds cake with hot **Nappage**.

Place toffee type cream on top. Sprinkle pistachios on the edge. Arrange the cheesecake semi-spheres on top. Decorate with the sugar decoration and blueberries.

Quantity	Ingredients	Item No.
250 g	Short crust pastry	
100 g	Powerfilling Peach-Passionfruit	329
	Almond base	
85 g	Butter, soft	
85 g	Icing sugar	
85 g	Almond, ground	
100 g	Whole egg	
5 g	Rum JAMAICA Paste	219
18 g	Starch	
90 g	Dairy cream, liquid	
	Toffee Type Cream	
35 g	Sanett solution (s. basic recipe Sanett)	330
18 g	Toffee Paste	419
2 g	Caramel Paste	216
295 g	Dairy cream, whipped, sweetened	
	Cheesecake semi-spheres	
30 g	Cheesecake Mix	189
30 g	Water 45 °C	
7 g	Pear Paste	211
50 g	Cream cheese	
	Decoration	
200 g	Sugar (Isomalt etc.)	
60 g	Water	
75 g	Decor Chocolate Flakes	528
50 g	Nappage Neutral (boil with 50 g water)	340
30 g	Pistachios, chopped	
3 pcs.	Blueberries	



Gâteau Mango Nougat Type

1 Gâteau, 22 cm diameter

Instructions

Place a greased ring around the short crust pastry base. Boil 2/3 of the milk with sugar. Mix remaining milk with **Crème Tradition**, stir into the boiling milk, boil up briefly. Add **Nougette** and Sanett solution and stir. Leave to cool down. Carefully fold in the whipped cream. Fill into the ring and smooth. Add some vanilla cream and spread **Paradiso Fruit Delight Peach** in the centre, circular. Fill in the remaining vanilla cream and smooth. Freeze.
Mix 10 g **Topglanz** with **Crème de Cacao Paste** and pipe small stripes on the cake. Spread the remaining **Topglanz** into the cake and marble with **Mango Paste**. Decorate with the chocolate decoration and fruits.

Quantity	Ingredients	Item No.
160 g	Short crust pastry base, baked, 22 cm diameter	
	Nougat Type cream	
16 g	Crème Tradition	338
200 g	Milk 3,5%	
10 g	Sugar	
150 g	Nougette	411
175 g	Dairy cream, whipped, unsweetened	
60 g	Sanett solution (s. basic recipe Sanett)	330
450 g	Paradiso Fruit Delight Peach	321
	Vanilla cream	
35 g	Sanett solution (s. basic recipe Sanett)	330
1 g	Vanilla BOURBON Paste	218
250 g	Dairy cream, whipped, unsweetened	
	Decoration	
100 g	Topglanz Plus	440
5 g	Crème de Cacao Paste	204
4 g	Mango Paste	293
	Chocolate decoration	
	Fresh fruits	



Pistachio Macaron Gâteau

1 Gâteau, 22 cm diameter

Instructions

Pistachio Macaron Base:

Whip egg white and sugar until stiff. Sieve milled pistachios, flour and icing sugar in order to avoid lumps and carefully fold in **Pistachio Paste, smooth**.

Spread on a baking tray with baking paper and bake at approx. 190°C about approx. 12 minutes.

Dark Cream:

Whip **Schogette, Nougette, Truffle-Praline Paste, Vanilla BOURBON Paste** with soft butter until it is creamy.

Light Buttercream:

Mix **Buttercream Base** with water and whip it for 3 minutes, stir in butter and **Pistachio Paste, smooth** and whip for another 3 minutes.

Green Ganache:

Heat up white couverture, liquid cream, **Top Fondant** and **Pistachio Paste, smooth** and stir until it is a smooth ganache.

Gâteau:

Cut out the pistachio macaron base and lay one in a ring. Spread alternating light buttercream and dark cream circular on the base, place one base on top. Repeat one more times. Cover last layer with light buttercream only. Cool the cake, put it on a rack and cover with the green ganache. Garnish.

Quantity	Ingredients	Item No.
	Pistachio Macaron Base	
120 g	Sugar	
600 g	Egg White	
600 g	Pistachios, ground	
120 g	Wheat flour	
480 g	Icing sugar	
100 g	Pistachio Paste, smooth	224
	Dark Cream	
100 g	Schogette	434
100 g	Nougette	411
40 g	Truffle-Praline Paste	212
15 g	Vanilla BOURBON Paste	218
200 g	Butter	
	Light Buttercream	
100 g	Buttercream Base	346
250 g	Water	
250 g	Butter	
40 g	Pistachio Paste, smooth	224
	Green ganache	
220 g	Couverture, white	
100 g	Dairy cream, liquid	
200 g	Top Fondant	136
60 g	Pistachio Paste, smooth	224
	Decoration	
18 pcs.	Macaron, green	
	Fresh strawberries	
	Fresh red currants	
	Chocolate decor	
	Gold Leaf	



Modern Black Forest Cherry Brandy Gâteau

Quantity	Ingredients	Item No.	Instructions
100 g	Sponge, vanilla (s. recipe Spezialmassen Mix) 2 pieces	409	Instructions For the decoration balls mix Sanett solution with water and Black Forest Cherry Brandy Paste . Pour some of the liquid in a mould (Sphere mould round, 3.5 cm diameter). Leave to set a little and insert the cherries. Close the mould and fill with the remaining solution. Refrigerate. Pipe the chocolate cream (4 pieces) and the cherry brandy cream (5 pieces) in ball moulds (3 cm diameter) and freeze. Remove from the mould and freeze once more. Prepare cherry cream and spread a part in the mould along the edge. Insert one sponge base and soak. Add some cherry cream. Place cherry brandy balls and chocolate balls alternately in the mould. Fill with cherry cream and smooth. Place the second sponge base on top and freeze. Remove from the mould and decorate with spraying chocolate. Spread liquid Blancoladino into the dip on top. Garnish with the cherry balls.
	Chocolate cream		
6 g	Fond Royal Chocolate	120	
7 g	Water		
27 g	Dairy cream, whipped, unsweetened		
	Cherry Brandy cream		
3 g	Black Forrest Cherry Brandy Paste	217	
5 g	Sanett solution (s. basic recipe Sanett)	330	
42 g	Dairy cream, whipped, unsweetened		
	Cherry type cream		
27 g	Cherry Paste	205	
45 g	Sanett solution (s. basic recipe Sanett)		
380 g	Dairy cream, whipped, unsweetened		
	Cherry type sugar syrup		
15 g	Sugar syrup		
8 g	Black Forest Cherry Brandy Paste	217	
	Decoration		
22 g	Sanett solution (s. basic recipe Sanett)		
65 g	Water		
3 g	Black Forest Cherry Brandy Paste	217	
5 pcs.	Cherries, fresh		
100 g	Spray chocolate, dark		
30 g	Blancoladino	415	



Cheesecake Tutti Frutti

1 Gâteau, approx. 25 cm

Instructions

Mix **Cheesecake Mix** with warm water and sugar, add curd cheese and whip for 3 minutes. Separate the cream in three parts, add each paste to one separate part of the cream and fold in: **Blackberry Paste**, **Peach-Passionfruit Paste** and **Blueberry Paste**.

Lay one sponge sheet in a smaller mould (20 cm) as bottom and sides. Spread **Power Filling Amarena-Cherry** thin onto the base. Fill in seperately the blackberry cream and the peach-passionfruit cream. Freeze.

In the other mould, decorate the sides with a decoration biscuit and sponge sheet as bottom. Spread **Power Filling Amarena-Cherry** thin over it.

Place the frozen mass of the small baking mould in the center of the big baking mould. Use blueberry cream to fill sides and spread a layer on top. Freeze the gâteau for a short time. Mix **Topglanz Plus** and **Cherry Paste** and spread it on top. Decorate.

Quantity	Ingredients	Item No.
	Sponge base, vanilla (s. recipe Spezialmassen Mix)	409
	Decoration sponge base	
50 g	Power Filling Amarena-Cherry	387
500 g	Cheesecake Mix	189
500 g	Water, 45° C warm	
50 g	Sugar	
850 g	Curd cheese	
50 g	Blackberry Paste	273
50 g	Peach-Passionfruit Paste	241
50 g	Blueberry Paste	213
	Decoration	
50 g	Topglanz Plus	440
15 g	Cherry Paste	205
	Chocolate decoration	
	Fresh raspberries	

